

Restaurant Week - 3 for \$40

PARCEL

EST. 1837



First Course (choose one)

PECAN MEAL HUSH PUPPIES -

PICKLED PEPPERS, PIMENTO CHEESE,
BACON POWDER V

VERTICAL ROOTS CLIPPED LETTUCE -

RADISH, CARROTS, SPLIT CREEK
FETA, SORREL, SMOKED STRAWBERRY
VINAIGRETTE, CRISPY SHALLOTS GF|V

CHILLED CUCUMBER + BLUE CRAB SOUP -

OLIVE OIL, SPRING PEAS, LEMON CRÈME
FRAÎCHE, SPRING FLOWERS GF

Second Course (choose one)

FARMER'S PLATE -

HERITAGE GRAINS, LOCAL ORGANIC
VEGETABLES, ACCOUTREMENT GF|V

PAN ROASTED SUMAC DAY BOAT CATCH -

BLACK GARLIC AOILI, DAILY LOCAL
VEGETABLE, BENNE, CITRUS GF

JOSPER OPEN FIRE BROILER HEN -

HONEY + THYME BRINED, CITY ROOTS MIXED
MUSHROOMS, BITTER GREENS, ROASTED
SHALLOT RED WINE VINAIGRETTE, SPRING
ONION GF

BENNE + HERB GRILLED COUNTRY PORK CHOP -

SWEET POTATO MUSTARD, MUSTARD GREENS,
PICKLED GREEN TOMATOES GF

Drink or Dessert (choose one)

VALPOLICELLA, TEZZA ITALY

PINOT GRIGIO 'DELLE VENEZIE' ITALY

PROSECCO DOC, STELLINA DI NOTTE ITALY

PINT OF LOCAL DRAFT BEER

BANANA BEIGNETS V

CHOCOLATE TAHINI CAKE V

HOUSEMADE ICE CREAM OR SORBET GF|V



GF = GLUTEN FREE **OR CAN BE MADE** GLUTEN FREE (ASK YOUR SERVER)

V = VEGETARIAN **OR CAN BE MADE** VEGAN (ASK YOUR SERVER)

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.