

Brunch

PARCEL



IMBIBE

BLOODY MARY - 8

DIXIE BLACK PEPPER VODKA, CHS BLOODY MARY MIX, PICKLED SKEWER, HARISSA RIM

APEROL SPRITZ - 7

CHAMPAGNE, APEROL, RASPBERRY MINT OR GRAPEFRUIT ELDERFLOWER CANNONBOROUGH SODA

FALL SANGRIA - 8

HENNESSY VS, ORANGE + APPLE SLICE, RED OR WHITE WINE

BUBBLES + JUICE - 6

PINEAPPLE, CRANBERRY, ORANGE OR GRAPEFRUIT

ILLY ESPRESSO 3.5

KING BEAN ROASTERS
COFFEE 3

CAPPUCCINO 5

CHARLESTON TEA
PLANTATION HOT TEA 3

Small Shares

DEVILED EGGS - 7

PICKLED SHRIMP, TROUT ROE GF

PECAN SMOKED LOCAL FISH SPREAD - 13

RITZ® CRACKERS, CELERY + ONION, DUKE'S® MAYO GF

+ SMOKED TROUT ROE - 4 GF

FROMAGE TOAST + BENTON'S CURED HAM - 11

NORMANDY FARMS SOURDOUGH, SEASONAL VEGGIE, FROMAGE BLANC, TOP SAUCE

BUTTERED SHRIMP HAND PIE - 9

HABANERO LIME AIOLI, JOHNNY CAKE, BUTTERED SHRIMP, CILANTRO

SWEETS - 8

SHORT STACK BUCKWHEAT PANCAKES

CANE SYRUP, HONEY BUTTER V

WAFFLE SUNDAE V

APPLE DONUTS

CINNAMON SUGAR, CARAMEL, APPLE CHIP V

DAILY CRAFTED PASTRY

Large Plates

BUTTERMILK BISCUITS + GRAVY - 12

WHITE SHRIMP GRAVY, FARM EGG, CRYSTAL®, SCALLIONS

SEASONAL FRENCH TOAST - 13

CARMELIZED APPLES, WHIPPED GOAT CHEESE, DULCE DE LECHE, FROSTED PECAN V

SMASH BURGER - 11

SMOKED GOUDA, HOUSE PICKLE, SMASH SAUCE
+ FRIED FARM EGG - 2

FRIED OYSTER PO' BOY - 10

B+B PICKLES, CRESS, CAJUN REMOULADE

CHEF INSPIRED SANDWICH - MKT

SEASONAL DAILY PREPARATION

EXTRAS - 6

BENTON'S BACON 3 SLICES GF

SAUSAGE PATTIES GF

SMOKED HAM HASH

TWO FARM EGGS YOUR WAY GF

SMOKED GOUDA GRITS GF|V

+ LOADED WITH SCALLIONS, BACON - 2 GF

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.