

# 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

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### SWEETS - 8

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### SHORT STACK BUCKWHEAT PANCAKES

CANE SYRUP, HONEY BUTTER GF|V

WAFFLE SUNDAE GF|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

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### EXTRAS - 6

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BENTON'S BACON 3 SLICES GF

SAUSAGE PATTIES GF

SMOKED HAM HASH GF

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.