
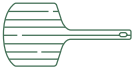





The Parcel 32 story is a layered one. Beginning in 1837, when agriculture was thriving, the Charleston single-style home was built for a planter.  In 1856, it was sold to the Amme family, who operated the building as the peninsula's  highest-volume bakery for the next 75 years. Supplies came through on the rail behind the bakery. It was a centerpiece of the community: a place where  neighbors met to share everyday life.

EST. 1837

FIRST  
—  
CLASS  
FARE

PARCEL



CURED + PRESERVED

**52** MEAT + CHEESE 22 | CHEESE ONLY 17  
BREADS + SPREADS GF

PECAN SMOKED LOCAL FISH SPREAD 14  
RITZ® CRACKERS, CELERY + ONION, DUKE'S® MAYO GF

LOCAL PICKLE BOWL 8                      PICKLED SHRIMP 12  
ASSORTED VEGGIES GF|V              CORN, PEPPERS, CHIVES GF

**52** CHEF INSPIRED SOUP - 11

SEASONAL DAILY PREPARATION

HYDROPONIC CLIPPED LETTUCE - 12

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

CRISPY PASSION FRUIT TUMERIC OCTOPUS - 16

SWEET POTATO + SQUID INK PUREE, ALLSPICE RAISINS, PICKLED RED  
ONION PUREE, FETA GF

PECAN MEAL HUSH PUPPIES - 9

PICKLED PEPPERS, PIMENTO CHEESE, BENTON'S SMOKED BACON POWDER V

OYSTERS ROCK'D - 15

LOCAL GREENS, PERNOD, LEMON, SMOKED BENTON'S BACON, BATTERY BRIE GF

EXTRAS + SNACKS

LIGHTLY SAUTÉED HEIRLOOM  
GREENS, CITRUS, BENNE, SHALLOT  
GF|V - 7

CRUSHED POTATOES,  
SCALLIONS, OLIVE OIL, LEMON,  
BULLS BAY SALT GF|V - 8

BENTON'S BACON FRIED BRUSSELS,  
WHIPPED FETA, RED ONION JAM,  
LEMON GF|V - 9

CAROLINA GOLD COCONUT RICE,  
COCONUT MILK, FIELD PEAS,  
SCALLIONS, ANNATTO OIL GF - 9

SMOKED GOUDA MAC + CHEESE,  
CHARRED SHALLOTS V - 11

**52** ORGANIC LOCAL VEGETABLE,  
CRAFTED DAILY GF|V - 9

BUTTER BEANS, BENTON'S BACON  
GF - 9

PARCEL



# Large Plates

**52** FARMER'S PLATE - 23

HERITAGE GRAINS, LOCAL ORGANIC VEGETABLES, ACCOUTREMENT GF|V

**52** PAN ROASTED SUMAC DAY BOAT CATCH - 27

BLACK GARLIC AIOLI, DAILY LOCAL VEG, BENNE, CITRUS GF

**52** CAST IRON SEARED STEAK FISH\* - 29

STEWED TURAI SQUASH, CARMELIZED GARLIC, CUMIN + COCONUT, PRESERVED  
TOMATOES GF

JOSPER OPEN FIRE BROILER HEN - 25

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

BENNE + HERB GRILLED COUNTRY PORK CHOP - 26

SWEET POTATO MUSTARD, MUSTARD GREENS, PICKLED GREEN TOMATOES GF

SPICED BRAISED 12OZ SHORT RIB - 31

RICE GRITS, ROASTED BROCCOLINI, PICKLED RED ONION PURÉE GF

CHEF INSPIRED SEASONAL SHARE PLATES - MKT \$

FEEDS 2-3 PEOPLE

**52** FROM THE SEA

**52** FROM THE PASTURE\*

**52** = SEE DAILY SELECTIONS INSERT

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.