
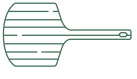





The Parcel 32 story is a layered one. Beginning in 1837, when agriculture was thriving, the Charleston single-style home was built for a planter.  In 1856, it was sold to the Amme family, who operated the building as the peninsula's  highest-volume bakery for the next 75 years. Supplies came through 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, SCALLIONS GF

SMOKED TROUT CAVIAR 18  
BUCKWHEAT BLINIS, CREMA, SCALLION,  
BERMUDA RED ONION, FARM EGG

**52** CHEF INSPIRED SOUP - 11

SEASONAL DAILY PREPARATION

HYDROPONIC CLIPPED LETTUCE - 12

BENTON'S SMOKED BACON, ROASTED BABY HEIRLOOM TOMATO, CLEMSON  
BLUE, PICKLED CORN, CUMIN-LIME BUTTERMILK AIOLI GF|V

CRISPY PASSION FRUIT TUMERIC OCTOPUS - 16

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

PECAN MEAL HUSH PUPPIES - 10

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

OYSTERS ROCK'D - 15

LOCAL GREENS, PERNOD, LEMON, BACON, BATTERY BRIE GF

EXTRAS + SNACKS

BRAISED GREENS, SMOKED PORK  
BELLY BROTH, CRAB BUTTER  
GF - 10

CAROLINA GOLD COCONUT RICE,  
FIELD PEAS, SCALLIONS,  
CHILI OIL GF|V - 9

FIRE ROASTED BROCCOLINI, BENNE  
LIME OREGANO YOGURT, BOTTARGA  
GF|V - 8

SMOKED GOUDA MAC + CHEESE,  
CHARRED SHALLOTS V - 11

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

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

FIELD PEAS, SOFRITO, HERITAGE  
FARM ANDOUILLE SAUSAGE GF - 7

PARCEL



# Large Plates

**52** FARMER'S PLATE - 24

HERITAGE GRAINS, LOCAL ORGANIC VEGETABLES, ACCOUTREMENT GF|V

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

BLOOD ORANGE BUTTER SAUCE, FENNEL, WINTER CITRUS, SPICY GREENS,  
CRISPY SHALLOTS GF

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

STEWED FALL SQUASH, CARAMELIZED GARLIC, CUMIN + COCONUT,  
PRESERVED TOMATOES, CILANTRO GF

JOYCE FARM'S BROILER HEN - 26

SWEET TEA + THYME BRINED, CITY ROOTS MIXED MUSHROOMS,  
TURNIP GREENS, TRUFFLE ROOT PURÉE, CASSAVA DUMPLINGS GF

JOSPER FIRED CHESHIRE HERITAGE PORK TENDERLOIN - 27

CAROLINA APPLE + PERSIMMON BUTTER, SPICY PURPLE SLAW,  
SCALLIONS GF

ALL SPICED BRAISED 12OZ SHORT RIB - 32

RICE GRITS, ROASTED BROCCOLINI, PICKLED RED ONION PURÉE, LEEKS 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.