
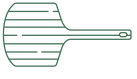





The Parcel 32 story is a layered one. Beginning in 1837, when agriculture was thriving, the Charleston single-style home was built for a planter.  In 1856, it was sold to the Amme family, who operated the building as the peninsula's  highest-volume bakery for the next 75 years. Supplies came through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

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

WHITE TRUFFLED CAULIFLOWER BISQUE - 11

COCONUT MILK, HERB OIL, LEEK ASH, HACKELBACK CAVIAR,
BURGUNDY BLACK TRUFFLE BUTTER

BEET CRUDO - 12

PEPPERY GREENS, BENNE, GA EVOO, CLEMSON BLUE, LIME, RADISH GF|V

CRISPY PASSION FRUIT TURMERIC 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 - 17

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

EXTRAS + SNACKS

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

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

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

FENNEL APPLE + BABY RED KALE
RAISIN HONEY VINAIGRETTE,
HAZELNUT BUTTER GF|V - 9

PARCEL



Large Plates

FARMER'S PLATE - 24

PECAN SMOKED HEIRLOOM EGGPLANT BABA GANOUSH, ROASTED ROOTS,
TANDOORI NAAN, RAISIN HONEY CHUTNEY, FETA 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 WINTER SQUASH, CUMIN CARAMELIZED GARLIC + COCONUT MILK,
PRESERVED TOMATOES, CILANTRO GF

JOYCE FARM'S BROILER HEN - 28

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

JOSPER FIRED 7oz CHESHIRE HERITAGE PORK TENDERLOIN - 27

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

ALL SPICED BRAISED 12oz SHORT RIB - 32

COCONUT RICE GRITS, 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 = ASK YOUR SERVER

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.