

# Brunch

PARCEL



## IMBIBE

### MIMOSA

GLASS - 3 || CARAFE - 6

### SPIKED COFFEE - 7

CHAI RUM, KHALUA, WHIPPED CREAM

### HARISSA BLOODY MARY - 6

DIXIE BLACK PEPPER VODKA

### PARCEL SPRITZ - 7

CHAMPAGNE, APEROL, GRAPEFRUIT  
ELDERFLOWER CANNONBOROUGH SODA

ILLY ESPRESSO 3.5

KING BEAN ROASTERS  
COFFEE 3

CAPPUCCINO 5

CHARLESTON TEA  
PLANTATION HOT TEA 3

### BLACK PEARL FARMS BLUEBERRY + LOWCOUNTRY CREAMERY YOGURT - 11

EARLY SPRING STRAWBERRIES, ALMOND  
GRANOLA, DULCE DE LECHE, BEE POLLEN  
GF | V

### CITY ROOTS MUSHROOM QUICHE - 13

HOLY TRINITY, FETA, CLIPPED HYDRO  
GREENS + CONFIT SHALLOT VINAIGRETTE,  
TILLER CROUTON GF | V

### BUTTERED SHRIMP HAND PIES - 12

THYME, SOFRITO, SCOTCH BONNET + LIME  
AIOLI

### BUTTERMILK BISCUITS + GRAVY - 14

POACHED FARM EGG, WHOLE HOG SAUSAGE,  
SCALLIONS

### BRIOCHE FRENCH TOAST - 13

FRESH HICKORY BLUFF FARM STRAWBERRIES  
+ JAM, VERMONT MAPLE SYRUP, VANILLA  
BOURBON WHIPPED CREAM, TOASTED  
PECANS V

### JOHNNY CAKE + BLUE CRAB - 20

POACHED FARM EGG, SHAVED BRUSSELS  
+ LEMON, BROWN BUTTER PEPPER SAUCE  
HOLLANDAISE, HARISSA DUST GF

### SMASH BURGER\* - 15

BUTTER TOASTED POTATO BUN, TWO  
MUSHROOM BLENDED BEEF PATTIES, GOUDA,  
BENTON'S BACON, B+B'S, RED ONION,  
FRIED FARM EGG, SMASH SAUCE, SERVED  
WITH WAFFLE FRIES GF

### CHICKEN + BUTTERMILK WAFFLES - 18

SCALLION CREAM CHEESE, SCOTCH BONNET  
INFUSED MAPLE SYRUP, TOASTED BENNE  
SEEDS

### FRIED SHRIMP PO' BOY - 16

BUTTER TOASTED MARTIN'S POTATO ROLL,  
CAJUN REMOULADE, GREENS, PURPLE  
COLESLAW

### PAN ROASTED DAY BOAT CATCH - 22

ANCIENT GRAINS, GREENS, RADISH,  
SHALLOT VINAIGRETTE, TOP SAUCE,  
PICKLED RED ONIONS, PEPITAS V

GF = CAN BE PREPARED GLUTEN FREE (ASK YOUR SERVER)

V = CAN BE PREPARED VEGETARIAN (ASK YOUR SERVER)

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF  
FOODBORNE ILLNESS.