

Brunch

PARCEL



IMBIBE

MIMOSA

GLASS - 5 || CARAFE - 16

SPIKED ICED COFFEE - 6

CHAI RUM, KHALUA

HARISSA BLOODY MARY - 8

DIXIE BLACK PEPPER VODKA

PARCEL SPRITZ - 10

CHAMPAGNE, APEROL, GRAPEFRUIT
ELDERFLOWER CANNONBOROUGH SODA

ESPRESSO 3.5

KING BEAN ROASTERS
COFFEE 3

CAPPUCCINO 5

CHARLESTON TEA
PLANTATION HOT TEA 3

BLUEBERRY LOWCOUNTRY CREAMERY YOGURT

SEASONAL FRUIT, ALMOND GRANOLA, DULCE
DE LECHE, BEE POLLEN 11 **GF|V**

CITY ROOTS MUSHROOM QUICHE

FETA, CLIPPED GREENS + CONFIT SHALLOT
VINAIGRETTE, TILLER CROUTON 13 **GF|V**

BUTTERED SHRIMP HAND PIES

SOFRITO, SCOTCH BONNET + LIME AIOLI 12

BUTTERMILK BISCUITS + GRAVY

POACHED FARM EGG, WHOLE HOG SAUSAGE,
SCALLIONS 14

BRIOCHE FRENCH TOAST

SEASONAL FRUIT, VERMONT MAPLE SYRUP,
VANILLA BOURBON WHIPPED CREAM, TOASTED
PECANS 13 **V**

DUCK CONFIT HASH

SOFRITO, CHARRED SPRING ONION 16 **GF**

JOHNNY CAKE + BLUE CRAB

POACHED FARM EGG, SHAVED BRUSSELS,
BROWN BUTTER HOLLANDAISE,
HARISSA 20 **GF**

SMASH BURGER*

POTATO ROLL, TWO MUSHROOM BEEF
PATTIES, SMOKED GOUDA, BENTON'S
BACON, B+B'S, RED ONION, FRIED FARM
EGG, SMASH SAUCE, WAFFLE FRIES 15 **GF**

CHICKEN + BUTTERMILK WAFFLES

SCALLION CREAM CHEESE, SCOTCH BONNET
MAPLE SYRUP, BENNE SEEDS 18

FRIED SHRIMP PO' BOY

BUTTER TOASTED MARTIN'S POTATO ROLL,
REMOULADE, GREENS, COLESLAW 16

PAN ROASTED DAY BOAT CATCH

ANCIENT GRAINS, GREENS, RADISH,
SHALLOT VINAIGRETTE, TOP SAUCE,
PICKLED RED ONIONS 22 **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.