

# 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 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 20 **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.