
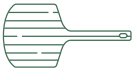





The Parcel 32 story is a layered one. Beginning in 1837, when agriculture was thriving, the Charleston single-style home was built for a planter.  In 1856, it was sold to the Amme family, who operated the building as the peninsula's  highest-volume bakery for the next 75 years. Supplies came through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



LAND + SEA PURVEYORS		
CONGAREE & PENN	HICKORY BLUFF FARM	HICKORY HILL FARM
ABUNDANT SEAFOOD	ROOTING DOWN FARMS	LOWCOUNTRY CREAMERY
BENTON'S	LOWLAND FARMS	BRICKYARD POINT FARM
JOYCE FARMS	ROSEBANK FARMS	CHESHIRE PORK
SOUTHERN FAMILY FARMS	VERTICAL ROOTS	CRYSTAL®
CROSBY'S	REBECCA FARMS	RITZ®
ANSON MILLS	GALLOP FARMS	MARTIN'S®
BULLS BAY SALTWORKS	MANCHESTER FARMS	TILLER BAKING CO.
FILI-WEST CHICKEN EGGS	SPLIT CREEK FARMS	LOWCOUNTRY OYSTER CO.
BEE CITY	CHARLESTON ARTISAN CHEESEHOUSE	MOSS FARM

**CHILLED SPRING PEA SOUP**

CIPPOLINI ONION, CREMA, MINT, CALAMANSI 11 **GF|V**

**VERTICAL ROOTS HYDRO CLIPPED LETTUCES**

CARMELIZED STRAWBERRY VINAIGRETTE, CLEMSON BLUE, SEEDS 15 **GF|V**

**PECAN SMOKED LOCAL FISH SPREAD**

RITZ® CRACKERS, CELERY + ONION, DUKE'S® MAYO 14 **GF**

**CRISPY PASSION FRUIT POACHED TURMERIC OCTOPUS**

SWEET POTATO + SQUID INK PURÉE, ALLSPICE RAISINS, PICKLED RED ONION, FETA, TOP SAUCE, SEEDS 16 **GF**

**DR JOE'S DUCK PASTRAMI**

TILLER RYE, SWEET POTATO MUSTARD, SALTED CABBAGE 16

**OYSTERS ROCK'D**

LOCAL GREENS, PERNOD, LEMON, BACON, BATTERY BRIE 17 **GF**

**EXTRAS + SNACKS**

TOASTED TILLER MULTIGRAIN BREAD, BOURBON MADAGASCAR VANILLA, LOCAL HONEY, BULL'S BAY SALT + BUTTER 5 **V**

PECAN MEAL HUSH PUPPIES, PICKLED PEPPERS, PIMENTO CHEESE, BENTON'S BACON POWDER 10 **V**

BENTON'S BACON FRIED BRUSSELS, WHIPPED FETA, RED ONION JAM, LEMON 11 **GF|V**

CHILLED HEIRLOOM BEANS, PRESERVED LEMON YOGURT, RYE CRUMB 12 **GF|V**

PARCEL



# Large Plates

**FARMER'S PLATE**

ANSON MILLS FARRO VERDE, ROASTED SHIITAKES, SALT ROASTED TOMATOES, POACHED FARM EGG 24 **V**

**PAN ROASTED BOAT CATCH**

BLOOD ORANGE BUTTER SAUCE, FENNEL, CITRUS, SPICY GREENS, CRISPY SHALLOTS 28 **GF**

**CONGAREE & PENN'S PURPLE RICE + BLUE CRAB**

SEASONAL SHELL FISH, SPICY SOFRITO, CHARRED SPRING ONIONS, TOP SAUCE, RADISH 42 **GF**

**CRISPY DUCK BREAST**

CHARRED PURPLE CABBAGE, LOCAL APPLE MUSTARD BUTTER, DUCK DEMI 30 **GF**

**JOSPER WOOD FIRED 17oz OR 8oz PRIME NY STRIP STEAK**

YORKSHIRE PUDDING, CITY ROOTS MIXED MUSHROOMS, BROWN BUTTER + PEPPER SAUCE HOLLANDAISE, SMOKED BULLS BAY SALT 65/45 **GF**

CHEF INSPIRED PRIX FIXE MENU - 65			
SELECT ONE DISH FROM EACH COLUMN:			
①	②	③	④
CHILLED SPRING PEA SOUP	LOCAL FISH SPREAD	FARMER'S PLATE	CHOICE OF DESSERT
SWEET LOWCOUNTRY LETTUCES	PASSION FRUIT TURMERIC OCTOPUS	PAN ROASTED BOAT CATCH	
PECAN MEAL HUSH PUPPIES	BENTON'S BACON FRIED BRUSSELS	CRISPY DUCK BREAST	
		8oz PRIME NY STRIP	

**GF** = CAN BE MADE GLUTEN FREE (DESCRIBED BY YOUR SERVER)

**V** = CAN BE MADE VEGETARIAN OR VEGAN (DESCRIBED BY YOUR SERVER)

ONE CHECK FOR GROUPS OF EIGHT OR MORE.

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