

STARTERS

ROASTED BEETS **\$13**
Blue cheese mousse, candied pecans, blue cheese crumbles, balsamic glaze (gf)

or

Goat cheese mousse, roasted pistachios, honey drizzle, balsamic glaze (gf)

ROASTED OLIVES **\$10**

A warm medley of greek & castelvetro olives (gf)

CRISPY BRUSSELS SPROUTS **\$14**

Fried, tossed in dijonaise, honey drizzle & hulled sesame seeds (gf)

PULLED PORK EGG ROLLS **\$12**

(2) Stuffed with pepper jack cheese, served with comeback sauce

SCOOP OF HOUSE PIMENTO CHEESE **\$8**

Served with warm pita **or** cucumber^ (gf)

SCOOP OF CHICKEN SALAD **\$8**

Served with warm pita **or** cucumber^ (gf)

SHRIMP COCKTAIL **\$12**

Chilled shrimp served with our house-made cocktail sauce and fresh lemon (gf)

SEARED AHI TUNA **\$16**

Seared triple-A graded ahi tuna, blackened, served with arugula tossed in apple cider vinaigrette, with honey sriracha aioli (gf)

AVOCADO TOAST^ **\$14**

Toasted french bread, avocado spread, burrata cheese, sliced tomato, balsamic glaze **ADD:** Poached **or** Scrambled Egg* | **\$4**

JUICE OJ | Cranberry | Grapefruit | Apple **\$3**

COFFEE Regular | Decaf | Available Hot or Iced **\$3**

SODA Coke | Diet Coke | Sprite | Ginger Ale | Lemonade **\$3**

TEA Sweet | Unsweetened | Hot Tea **\$3**

HOT CHOCOLATE **\$3**

SALADS

HOUSE SALAD **\$13**

Romaine lettuce, shredded cheddar, tomato, cucumber, choice of dressing (gf)

CAESAR SALAD **\$13**

Romaine lettuce, house caesar dressing, parmesan tuile crouton (gf)

SPINACH SALAD **\$14**

Spinach, goat cheese, dried cranberries, pickled onion, green apple, candied pecans, choice of dressing (gf)

Dressings: ranch, blackened ranch, blue cheese, caesar, honey mustard, apple cider vinaigrette, honey balsamic vinaigrette, russian

ADD: Chicken **\$8** (Grilled or Fried) | Shrimp **\$12** | Mahi **\$13**
(GF) Trout **\$13** | Salmon* **\$13** | Crab Cake (l) **\$12** | Ahi Tuna* **\$14**

Brunch

PARCEL 191

SIP, SIP, HOORAY!

BLOODY MARY | Add Bacon **\$3** **\$10**

Absolut Vodka shaken with tomato juice, citrus, and a kick of spice

MIMOSA | *ask about our Mimosa Flights!* **\$9**

Prosecco & your choice of juice

BELLINI **\$9**

Prosecco poured over fresh fruit purée | Blueberry, Strawberry or Mango

IRISH COFFEE | Hot or Iced **\$9**

Coffee stirred with Irish whiskey and sugar, finished with a creamy top

ESPRESSO MARTINI **\$14**

Vanilla vodka, **Main Street Coffee & Ice Cream** espresso, simple syrup, kahlua

(GF) menu items - ^ indicates GF alternative available

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

SANDWICHES

BREAKFAST SANDWICH **\$ 14**
Scrambled eggs, American cheese, with choice of bacon **or** sausage, served on a toasted brioche bun[^], side of honey sriracha aioli and country potato hash

CHICKEN SALAD **\$ 14**
House-made chicken salad with iceberg lettuce on Tuscan white panini bread[^]

SMOKED TURKEY **\$ 16**
Smoked turkey on toasted panini bread with spread brie, sliced green apple & a spiced raspberry sauce[^]

B.L.T. **\$ 15**
Applewood smoked bacon, mayo, lettuce, tomato on toasted white panini bread[^]

FRIED CHICKEN **\$ 15**
Fried chicken breast, comeback sauce, remoulade sauce, lettuce, tomato, pickles, pickled onions on a brioche bun[^]

MAIN STREET BURGER* **\$ 16**
Two 4 oz. patties grilled, American cheese, lettuce, tomato, onion, pickle on a brioche bun[^]

PARCEL BURGER* **\$ 18**
Two 4 oz. patties grilled, house bacon jam, goat cheese mousse on a brioche bun[^]

JUMBO LUMP CRAB CAKE **\$ 18**
Jumbo lump crab cake (1) with lettuce, tomato and remoulade sauce on a brioche bun[^]

All non-breakfast sandwiches above served with choice of regular or sweet potato waffle fries. Feel free to substitute an alternate side at no charge.

Substitute for a side of Beets, Brussels Sprouts or Side Salad for \$5.

SIDES (GF)

Regular or Sweet Potato Waffle Fries, Asparagus, Broccolini, Creamed Spinach, Cajun Cream Corn, Vegetable of the Day, Cheese Grits, Roasted Garlic Mashed Potatoes, Side Salad | House, Spinach, or Caesar

Substitute for a Side of Beets or Brussels Sprouts for \$5

A la carte sides - \$5 ea. | Add a Side Salad - \$7

ENTREES

ALL AMERICAN BREAKFAST **\$ 13**
Scrambled eggs, bacon, cheese grits **or** country potato hash (gf)

THE PARCEL OMELET **\$ 13**
Onion, bell pepper, andouille sausage, cheddar cheese, cheese grits **or** country potato hash (gf)

HASH BOWL **\$ 15**
Country potato hash, scrambled eggs with cheddar cheese, choice of bacon **or** sausage, served with honey sriracha aioli (gf)

FRITATTA DU JOUR **\$ 13**
Served with a side house salad & choice of dressing (gf)

FRENCH TOAST **\$ 14**
Gambino's bakery french bread[^] sliced on a bias, soaked in an egg & cream mixture, served with cheese grits **or** country potato hash – choice of blackberry **or** maple syrup **ADD: Fried Chicken \$ 8 | Bacon \$ 5 | Praline Sauce \$ 2**

CRAB CAKE BENEDICT **\$ 20**
Jumbo lump crab cake (1) topped with a poached egg*, hollandaise sauce served with asparagus (gf)

BREAKFAST BURRITO **\$ 15**
Scrambled eggs, cheddar cheese, bacon or sausage, avocado spread, pico de gallo, on a flour tortilla[^], served with country potato hash

FISH & CHIPS **\$ 17**
House-battered fried cod served with fries & powdered malt vinegar (gf)

SHRIMP & GRITS **\$ 24**
Jumbo shrimp (head-on), cheese grits, andouille sausage, onion & bell pepper, white wine cream sauce (gf)

BLACKENED SALMON* **\$ 25**
Topped with lemon beurre blanc, served with choice of two sides (gf)

BLACKENED TROUT **\$ 22**
Trout filet, served with choice of two sides (gf)

GRILLED MAHI-MAHI **\$ 26**
Topped with lemon beurre blanc, served with choice of two sides (gf)

(GF) menu items - ^ indicates GF alternative available

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*