

BRUNCH

PARCEL 191

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
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)	
MELON & PROSCIUTTO	\$10
Cantaloupe wrapped in prosciutto with balsamic glaze (gf)	
PARFAIT	\$10
Plain greek yogurt layered with granola, strawberries & blueberries ^	

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	\$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)	
BURRATA SALAD	\$14
Sliced red tomato, mix of shallots, fresh basil, fresh mint, diced cantaloupe, tossed in a sugar cane vinaigrette, topped with burrata & drizzled with balsamic glaze (gf)	
Dressings: ranch, blackened ranch, blue cheese, caesar, honey mustard apple cider vinaigrette, honey balsamic vinaigrette, sugar cane vinaigrette	
ADD:	Chicken \$8 Shrimp \$12 Mahi \$13 Salmon* \$13 Trout \$13 Crab Cake (l) \$12

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

CHICKEN SALAD House made chicken salad with iceberg lettuce on tuscan white panini bread^	\$ 14
SMOKED TURKEY Smoked turkey on toasted panini bread with spread brie, sliced green apple & a spiced raspberry sauce^	\$ 16
B.L.T. Applewood smoked bacon, mayo, lettuce, tomato on toasted white panini bread^	\$ 15
FRIED CHICKEN Chicken breast, comeback sauce, remoulade sauce, lettuce, tomato, pickles, pickled onions on a brioche bun^	\$ 15
MAIN STREET BURGER* Two 4 oz. patties grilled, American cheese, lettuce, tomato, onion, pickle on a brioche bun^	\$ 16
PARCEL BURGER* Two 4 oz. patties grilled, house bacon jam, goat cheese mousse on a brioche bun^	\$ 18
JUMBO LUMP CRAB CAKE Jumbo lump crab cake (1) with lettuce, tomato and remoulade sauce on a brioche bun^	\$ 18

All sandwiches above served with choice of regular or sweet potato waffle fries or our house slaw.

Feel free to substitute an alternate side at no charge.

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

SIDES

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

Add a Side of Beets or Sprouts for \$5

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

ENTREES

ALL AMERICAN BREAKFAST Scrambled eggs, bacon, cheese grits or country potato hash (gf)	\$ 13
THE PARCEL OMELET Onion, bell pepper, andouille sausage, cheddar cheese, cheese grits or country potato hash (gf)	\$ 13
QUICHE DU JOUR Deep dish quiche served with a side house salad & choice of dressing	\$ 15
FRENCH TOAST 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	\$ 14
CRAB CAKE BENEDICT Jumbo lump crab cake (1) topped with a poached egg, hollandaise sauce & asparagus (gf)	\$ 20
GOAT CHEESE & CRAWFISH CRÊPES Two (2) crepes filled with goat cheese & topped with sauteed crawfish tails, white wine cream sauce	\$ 22
FISH & CHIPS House beer-battered fried cod served with fries & powdered malt vinegar (gf)	\$ 17
SHRIMP & GRITS Jumbo shrimp (head-on), cheese grits, andouille sausage, onion & bell pepper, white wine cream sauce (gf)	\$ 24
BLACKENED SALMON* Topped with lemon beurre blanc, served with choice of two sides (gf)	\$ 25
BLACKENED TROUT Trout filet, served with choice of two sides (gf)	\$ 22
GRILLED MAHI-MAHI Topped with lemon beurre blanc, served with choice of two sides (gf)	\$ 26

Our fries are always Gluten Free (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.*