

Parcel 191

STARTERS

Roasted Beets choice of: Blue cheese mousse, candied pecans, blue cheese crumbles, balsamic glaze (gf) or Goat cheese mousse, roasted pistachios, honey drizzle, balsamic glaze (gf)	\$ 13	1/2 Dozen Raw Oysters Gulf oysters served with horseradish and cocktail sauce (gf)	\$ 14
Roasted Olives Medley of greek & castelvetrano olives (gf)	\$ 10	1/2 Dozen Charbroiled Oysters Gulf oysters broiled in garlic butter topped with parmesan cheese (gf)	\$ 16
Fried Green Tomatoes (3) Stacked between pimento cheese, served with tomato chutney (gf)	\$ 13	Fried Calamari Served with sweet soy thai chili sauce or comeback sauce (gf)	\$ 14
Crispy Brussels Sprouts Fried, tossed in dijonaise, honey drizzle & hulled sesame seeds (gf)	\$ 14	Fried Pickles Served with comeback sauce (gf)	\$ 9
Pulled Pork Egg Rolls (2) Stuffed with pepper jack cheese, served with comeback sauce	\$ 12	Scoop of Chicken Salad Served with warm pita or cucumber^ (gf)	\$ 8
		Scoop of House Pimento Cheese Served with warm pita or cucumber^ (gf)	\$ 8

SALADS

Caesar Salad Romaine lettuce, house caesar dressing, parmesan tuile crouton (gf)	\$ 13	House Salad Romaine lettuce, shredded cheddar, tomato, cucumber, choice of dressing (gf)	\$ 13
Spinach Salad Spinach, goat cheese, dried cranberries, pickled onion green apple, candied pecans, choice of dressing (gf)	\$ 14	Burrata Salad Sliced green & red tomato, creamy fresh mozzarella stuffed with curds, tossed in apple cider vinaigrette, topped with balsamic glaze & basil (gf)	\$ 15

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

ADD: Chicken | **\$ 8** Shrimp | **\$ 12** Mahi | **\$ 13** Salmon* | **\$ 13** Trout | **\$ 13** Crab Cake (l) | **\$ 12**

(GF) menu items - see ^for alternatives

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

SANDWICHES

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^

Fried Chicken **\$ 15**
Chicken breast, comeback sauce, remoulade sauce, lettuce, tomato, pickles, pickled onions on a brioche bun^

Roast Beef Po'Boy **\$ 16**
Chuck roast | house roasted for 12 hours, shredded with juices & reduced to thin gravy, served on a Po'Boy bun with mayo, lettuce & pickle^

Reuben **\$ 17**
Corned beef on marbled rye bread, sauerkraut, swiss cheese, house russian dressing

BBQ Pulled Pork **\$ 15**
Hand-pulled, served with house cajun slaw, **choice of** alabama white **or** house vinegar BBQ **or** Sweet Baby Ray's sauce on a brioche bun^

Jumbo Lump Crab Cake **\$ 18**
Jumbo lump crab cake (1) with lettuce, tomato and remoulade sauce on a brioche bun^

Main Street Burger* **\$ 16**
Two 4 oz. patties grilled, American cheese, lettuce, tomato, onion, pickle on a brioche bun^

The Parcel Burger* **\$ 18**
Two 4 oz. patties grilled, house bacon jam, goat cheese mousse on a brioche bun^

Blackened Fish **\$ 16**
Cod served with remoulade sauce, **choice of** olive spread **or** lettuce & tomato on a brioche bun^

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

*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.*

Our fries are always Gluten Free (GF)

ENTREES

Fish & Chips **\$ 17**
House beer-battered fried cod served with fries & powdered malt vinegar (gf)

Blackened Mahi Tacos **\$ 17**
Served with house mexican slaw, cilantro lime crema, flour tortillas & fries^

Shrimp & Grits **\$ 24**
Jumbo shrimp, cheese grits, andouille sausage, onion & bell pepper, white wine cream sauce (gf)

Jumbo Lump Crab Cake **\$ 28**
Pan seared jumbo lump crab cake (2) with a side of remoulade sauce, served with choice of two sides (gf)

Cajun Pasta **\$ 24**
Blackened chicken breast, andouille sausage, onions, bell pepper in a cajun cream sauce

Grilled Mahi-Mahi **\$ 26**
Topped with lemon beurre blanc, served with choice of two sides (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)

8 oz. Filet Mignon* **\$ 45**
Served with choice of two sides (gf)

ADD: Mushroom diane sauce | **\$ 4** Blue cheese | **\$ 4**

SIDES: Regular or Sweet Potato Waffle Fries, Cajun Cream Corn, Asparagus, Broccolini, Creamed Spinach, Vegetable of the Day, Potato Pavé, 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

 indicates the dish is spicy

(GF) menu items - ^ indicates GF alternative available

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