

Parcel 191

STARTERS

ROASTED BEETS **\$ 13**

choice of:

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)

GOAT CHEESE FRITTERS **\$ 14**

(4) Served with apple chutney (gf)

CRISPY BRUSSELS SPROUTS **\$ 14**

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

PULLED PORK EGG ROLLS **\$ 12**

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

SOUP DU JOUR **\$ 7 | \$ 13**

Available as a cup **or** bowl

NAKED CHICKEN WINGS (6) **\$ 12 | (12) \$ 24**

choice of:

Buffalo mild, Ogre sauce, sweet Thai chili **or**

house-made dry rub (gf)

served with ranch, blackened ranch **or** blue cheese

FRIED CALAMARI **\$ 14**

Served with sweet soy Thai chili sauce **or** comeback sauce (gf)

FRIED PICKLES **\$ 9**

Served with comeback sauce (gf)

SCOOP OF CHICKEN SALAD **\$ 8**

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

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

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

SHRIMP COCKTAIL **\$ 12**

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

SALADS

CAESAR SALAD **\$ 13**

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

HOUSE SALAD **\$ 13**

Romaine lettuce, shredded cheddar, tomato, cucumber, choice of dressing (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, apple cider vinaigrette, honey balsamic vinaigrette, honey mustard, russian

ADD: Chicken **\$ 8** (Grilled or Fried) | Shrimp **\$ 12** | Mahi **\$ 13** | Trout **\$ 13**
(GF) Salmon* **\$ 13** | Crab Cake (1) **\$ 12** | Ahi Tuna* **\$ 14**

(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 **\$ 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**

Fried 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, 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, house vinegar BBQ, Ogre **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 (GF). Feel free to substitute an alternate side at no charge. Substitute for a side of Beets, Sprouts, or a Side Salad for \$5.

SIDES: (GF)

Regular or Sweet Potato Waffle Fries, Cajun Cream Corn, Asparagus, Broccoli, Creamed Spinach, 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

(GF) menu items - ^ indicates GF alternative available

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ENTREES

FISH & CHIPS **\$ 17**

House-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**

Hand-cut salmon topped with lemon beurre blanc, served with choice of two sides (gf)

BLACKENED TROUT **\$ 22**

Trout filet, served with choice of two sides (gf)

FRIED CHICKEN ROULADE **\$ 26**

Prepared with a weekly rotation of chef-selected ingredients, served with choice of two sides (gf)

8 oz. Pork Ribeye* **\$ 26**

Grilled pork ribeye with a Creole mustard cream sauce, served with choice of two sides (gf)

12 oz. NY STRIP* **\$ 37**

Served with choice of two sides (gf)

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

8 oz. Filet Mignon* **\$ 45**

Hand-cut filet served with choice of two sides (gf)

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

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