

DINNER MENU SERVED
from Thursday - Saturday 5pm - 10pm

SMALL PLATES

Mushroom and Boursin Toast.....10
roasted local mushrooms, fresh thyme,
garlic oil, boursin cheese, focaccia
Crispy Onion Rings.....11
double breaded, Comeback sauce
Smoked Fish Fritter.....9
malt vinegar aioli, fresh herbs
Coastal Lump Crab Cake.....16
charred corn salad, red pepper coulis

FOR THE TABLE

Smoked Baby Back Ribs(Half rack)....16
apple-cabbage slaw, benne seed
NOLA Style BBQ Shrimp.....18
1 lb. peel & eat shrimp, crunchy sourdough
bread

SIDES
\$8

-Hand Cut Fries with malt vinegar aioli-
-Savannah red rice with smoked tomato
gravy-
-Cucumber & tomato salad-
-Roasted Fingerling potatoes with
shallots, garlic, fresh herbs-
-Sautéed summer squash-

LARGE PLATES

Pan Seared Swordfish.....24
roasted summer squash, blistered heirloom
tomatoes, spiced yogurt
Rhett Burger.....18
two smashed beef patties, American cheese,
red onion, Norfolk sauce, hand cut fries,
fresh greens
Roasted Market Fish.....MKT
frogmore vegetables, old bay-tomato sauce,
andouille sausage
Steak Frites.....22
roasted hanger steak, bitter green salad, hand
cut fries, blue cheese butter
Roasted Joyce Farms Chicken Breast22
roasted shallots, fingerling potatoes,
local mushrooms, Hunter's sauce
Shrimp & Red Rice.....21
house made tasso ham, crispy okra, smoked
tomato gravy, carolina gold rice

SALADS

Georgia Lettuces.....8
today's vegetables, honey thyme vinaigrette
Grain & Greens.....11
watermelon, feta cheese, arugula, farro,
confit tomatoes, sumac vinaigrette
Baby Gem Caesar.....11
local grit croutons, crispy okra, grana padano

RHETT COCKTAILS \$11

Paloma
blanco tequila, ancho verde, grapefruit-
elderflower
Rhett Moscow Mule
vodka, ginger beer, lime
Praline Old Fashioned
pecan-infused rum, bitters, demerara
Lost Square Lemon Drop
chamomile-infused vodka, lemon, simple syrup



DRAFT BEER

Service Compass Rose IPA 6
Alida Harper Saison 6
Southbound Scattered Sun Witbier 6
Creature comforts Bibo Pilsner 6
Guinness 6
Stella Artois 5

CAN BEER

Michelob ultra 5
Modelo Especial 5
Treehorn Dry Cider 7

RED WINE (6oz/9oz/btl)

Les Jamelles Pinot noir (11/16/45)
La Torretta Cab sauv (12/17/50)
Turno de noche Malbec (10/15/40)
Ancora Sangiovese (40)
Ancient Peaks Merlot (50)

WHITE WINE (6oz/9oz/btl)

Riff Pinot Grigio (10/15/40)
Ponga Sauvignon blanc (11/16/45)
Ferrari Carano Chardonnay (12/17/50)
Domaine Bernier Chardonnay (11/16/45)

ROSE (6oz/9oz/btl)

Prisma Rose (11/16/45)

SPARKLING (6oz/btl)

Pol Remy Brut (10/40)
Zardetto Prosecco (11/45)

Rhett

Follow us:   @diningwithrhett

