**BREAKFAST**

- Greek Yogurt & House Granola
  roasted banana, lime zest, turmeric .......................... 9
- Pecan Crusted French Toast .......................... 11
- Griddled Pancakes
  vermont maple syrup, whipped honey butter ........... 10
- Loaded Grits Bowl
  bacon, scallion, white cheddar, farm egg, tomato relish 12
- Omelet
  boursin cheese, spinach, fines herbs, breakfast potatoes 12
- Two Eggs Your Way
  choice of bacon or maple sausage, breakfast potatoes, toast 11
- Breakfast Sandwich
  brioche bun, sunny-side up egg, miso-maple aioli, house-made chicken sausage, fresh greens 12
- Avocado Toast
  sunny-side up egg, green onion, cilantro, tomato relish, fresh greens, tiller levain bread 11
- Cured Salmon Toast
  herb and cream cheese, citrus-bourbon cured salmon, fresh greens, sunny-side up egg, red onions, capers, tiller levain 15
- Crispy Chicken Biscuit
  white cheddar drop biscuit, black pepper gravy, scallion 12
- Smoked Brisket & Egg
  root vegetable hash, arugula salad, sunny side up egg, leek soubis 14

**FRESHLY BAKED**

- Rhett Pastry Board
  sweet corn muffin, banana bread, cheddar drop biscuit, strawberry granola butter 13
- Toast & Jam
  whipped ricotta, seasonal preserves 6
- Warm Buttermilk Biscuits
  cultured butter, seasonal preserves 6

**SIDES**

- Bacon 6
- Maple Sausage 6
- Grits 6
- Two Corn Muffins 6
- Breakfast Potatoes 6
- Fruit 6
- Only Berries 8
- Fresh Greens 6

**STARTERS**

- Fried Cauliflower
  lemon zest, capers, parmesan .......................... 10
- Marinated Shrimp Cocktail
  fresh tomatoes, boiled peanut cocktail sauce 12
- Charcuterie Platter
  market choice cured meats, pickled vegetables, tiller levain bread 15
- Roasted Corn Spoonbread
  burnt pork belly ends, braised collards, potlikker broth 13
- House-made Ricotta
  zaatar, EVOO, lemon zest, house-made naan bread 9
- Fried Green Tomatoes
  crab salad, old bay mayo, basil oil 12
- Carolina Gold Rice Tots
  smoked tomato gravy, tasso ham, Lil’ Moo cheese 12
- Charred Broccolini
  pickled raisins, carrot-coconut emulsion, pickled carrot, sunflower seed brittle 9

**SALADS**

- Wedge
  avocado, blue cheese crumbles, roasted tomato, bacon, herb butter dressing 13
- Crisp Greens
  seasonal vegetables, red wine vinaigrette 8
- Chicken Paillard
  arugula, shaved fennel, roasted tomato, aged pecorino, green olive and almond tapenade 15

**MAINS**

- Rhett Burger*
  double smash beef patties, white cheddar, red onions, pickles, norfolk sauce, fries 15
- Shrimp Roll
  split-top bun, fries 15
- Mussels
  white wine, herbs, lemon, fries 14
- Rhett BLT
  pecan smoked bacon, tomato jam, bibb lettuce, wheat bread, fries 14
- Catfish Reuben
  country ham, horseradish slaw, remoulade, pumpernickel bread, fries 14

**SHAREABLES**

- Fresh Baked Cornbread
  country ham butter, honey fermented garlic 8
  *please allow 15 minutes of baking time
- Bourbon Cured Salmon
  celery leaf, grapefruit, fermented chili, lemon vinegar 13
- Southern Spreads
  deviled eggs, smoked fish dip, country ham, pimiento cheese, pickles 14

**BEVERAGES**

- Coffee 3
- Iced Tea 3
- Soda 3
- Lemonade 3
- Juice 5

**SIDES**

- Side Salad 6
- Handcut Fries 6
- Roasted Roots 8
- Mac & Cheese 9

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*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

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