

SERVED UNTIL 2PM
BREAKFAST

- Greek Yogurt & House Granola**
roasted banana, lime zest, turmeric9
- 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 potatoes12
- Two Eggs Your Way**
choice of bacon or maple sausage, breakfast potatoes, toast11
- 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**
herbed cream cheese, citrus-bourbon cured salmon, fresh greens, sunny-side up egg, red onions, capers, tiller levain15
- Crispy Chicken Biscuit**
white cheddar drop biscuit, black pepper gravy, scallion12
- Smoked Brisket & Egg**
root vegetable hash, arugula salad, sunny side up egg, leek sobis 14

FRESHLY BAKED

- Rhett Pastry Board**
sweet corn muffin, banana bread, cheddar drop biscuit, strawberry granola butter13
- Toast & Jam**
whipped ricotta, seasonal preserves6
- Warm Buttermilk Biscuits**
cultured butter, seasonal preserves 6

SIDES

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

* STARTS AT 11AM * STARTS AT 11AM * STARTS AT 11AM *

STARTERS

- Fried Cauliflower**
lemon zest, capers, parmesan10
- Marinated Shrimp Cocktail**
fresh tomatoes, boiled peanut cocktail sauce 12
- Charcuterie Platter**
market choice cured meats, pickled vegetables, tiller levain bread15
- Roasted Corn Spoonbread**
burnt pork belly ends, braised collards, potlikker broth13
- House-made Ricotta**
zaatar, EVOO, lemon zest, house-made naan bread 9
- Fried Green Tomatoes**
crab salad, old bay mayo, basil oil12
- Carolina Gold Rice Tots**
smoked tomato gravy, tasso ham, Lil' Moo cheese12
- Charred Broccolini**
pickled raisins, carrot-coconut emulsion, pickled carrot, sunflower seed brittle 9

SALADS

- Wedge**
avocado, blue cheese crumbles, roasted tomato, bacon, herbed buttermilk 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

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STARTS AT 5PM
SUPPER

- Pan Seared Corvina**
sapelo clams, fingerling potato, charred onion, celery salad, she-crab sauce 24
- Half Roasted Chicken**
beet spätzle, lemon crème fraiche, cauliflower, orange and fennel 23
- Molasses Brined Pork Chop**
smoky bacon, cider glazed turnips and brussels, sorghum, candied garlic jus 24
- Coffee Rubbed NY Strip***
roasted roots, rapini, black garlic pistou 32
- Smoked Brisket**
Savannah River Farms brisket, smoked sweet potato, garlic, collard greens, pomegranate-bacon relish24
- Artichoke Risotto**
carolina gold rice, roasted mushrooms, aged parmesan. 24

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 vinegar13
- Southern Spreads**
deviled eggs, smoked fish dip, country ham, pimento cheese, pickles14

BEVERAGES

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



SIDES

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

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