

EGGS

Omelet.....14
boursin cheese, arugula salad, fine herbs,
breakfast potatoes

Two Eggs Any Style.....12
Choice of bacon or sausage, breakfast
potatoes, toast

Loaded Grit Bowl.....13
local Grits, bacon, tomato, scallion,
sunny side up egg

Bacon, Egg & Cheese Croissant.....14
House baked croissant, pecan wood smoked
bacon, breakfast potatoes

FROM THE GRIDDLE

Cinnamon and Vanilla French Toast.....11
Rum soaked pecans, maple, salted whip cream

House Made Pancakes.....10
served with warm maple syrup

Simple Toast.....6
Seasonal preserves, whipped butter, Nutella

Mushroom & Boursin Toast.....10
Boursin cheese, roasted mushrooms, thyme,
roasted garlic oil, focaccia

Toasted Banana Bread.....6
Fresh baked and served with sea salt

BEVERAGES

Coffee 3	Iced tea 3
Tea 5	Lemonade 5
Juice 5	Soda 3
Latte 4	Cappuccino 4
Cold brew 5	

Rhett

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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

*BRUNCH MENU SERVED 7AM - 11 AM from Monday - Thursday

7 AM - 2PM From Friday - Sunday

SANDWICHES & SALADS

Fresh Catch Sandwich.....16
pickled okra tartar sauce, cider slaw,
brioche bun, hand cut fries

Rhett Burger.....15
two smashed beef patties, American cheese,
red onion, Norfolk sauce, hand cut fries

Roasted Turkey Sandwich.....14
fig jam, fresh greens, Duke's mayo, hand cut
fries

Roasted Chicken & Arugula Salad.....15
compressed Watermelon, feta cheese, confit
tomatoes, sumac vinaigrette

Shrimp & Grits.....18
house made tasso ham, local grits, smoked
tomato gravy

HEALTHY OPTIONS

Overnight Oatmeal & Granola.....9
almond milk, peach preserves, chia seed

Georgia Lettuces.....8
today's vegetables, honey thyme vinaigrette

Avocado Toast.....12
feta, walnuts, tarragon, radish, sourdough,
fresh greens **Add egg. . . \$1.5**

SIDES

Bacon 6	Bowl of Berries . . . 9
Pork Sausage 6	Bowl of Fruits 6
Local Grits 6	Fresh Greens 6
Breakfast Potatoes . . 6	Hand Cut Fries 6

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 Bibb 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)

