



Breakfast

• APPETIZERS •

CLAM & SAUSAGE CHOWDER

Tomato, Fregola Sarda, Scallions 11

WHIPPED GOAT CHEESE

Grilled Farmhouse Bread, Country Ham, Speckman Honey, Sea Salt & Herbs 19

HOUSE SALAD

Goat Cheese, Garlic Croutons, Thane's Radishes, Sherry Dressing 11

WEDGE SALAD*

Iceberg, Blue Cheese, Crispy Bacon, Tomato, Hard Boiled Egg, Buttermilk Dressing 11

CAESAR SALAD*

Romaine, Anchovy Dressing, Garlic Croutons, Parmesan 11

CINNAMON ROLLS

First Come, First Served! 11

OMELET OF THE DAY*

Fried Potatoes, Garden Greens 15.50

RYE BREAKFAST*

Choice of Eggs, Fried Potatoes, Bacon, Sausage, Biscuit, Sausage Gravy 16

BISCUITS & GRAVY*

Garden Greens, Sausage Gravy, 2 Sunny Eggs 16

EGGS BENEDICT*

House-Smoked Ham, Hollandaise, Fried Potatoes, Garden Greens 17.50 • Substitute Smoked Salmon +2.75

SMOKED SALMON & EVERYTHING BAGEL*

Cured & Smoked Salmon, Garlic and Herb Spread, Capers, Red Onion, Tomato, Garden Greens, Sherry Vinaigrette 18

PECAN FRIED CHICKEN & FRENCH TOAST

Seasonal Fruit, Candied Nuts, Powdered Sugar, Pecan Butter, Maple Syrup 17.50

BUTTERMILK PANCAKES

Maple Syrup, Butter, Seasonal Fruit, Powdered Sugar 13
Add Chocolate Chips +2.50

STEAK & EGGS*

Griddled Hanger Steak, Veal Jus, 2 Sunny Eggs, French Fries 27.50

HUEVOS RANCHEROS*

Crispy Corn Tortillas, Smoked Pork, Black Beans, Sunny Side Eggs, Ranchero Sauce 17.50

BRUNCH SIDES

SMOKED BACON OR SAUSAGE* 6.75

FRIED POTATOES Ham Gravy 5.75

WHEAT OR WHITE TOAST 4.50

EXTRA EGG* 3.50

FRESH SEASONAL FRUIT 6.75

SINGLE BUTTERMILK PANCAKE 6.75

SLICE OF FRENCH TOAST 6.75

*Contains or may contain raw or undercooked ingredients. The consumption of raw or undercooked eggs, meat, poultry, seafood, or shellfish may increase your risk of foodborne illness.

Lunch Entrées

FRIED CHICKEN SALAD

Crispy Chicken Tenders, Romaine, Roasted Squash, Dried Cranberry, Garlic Croutons, Honey Mustard-Buttermilk Dressing 15.75

CRISPY CHICKEN SANDWICH

(Spicy or Regular)*

Dill & Honey Brine, Lettuce, Red Onion, Dijonaise, Fries, Pickles 17

SHRIMP & GRITS

Anson Mills White Corn Grits, Smoked Pork, Scallions 21

SMOKED PULLED PORK SANDWICH

BBQ Sauce, Coleslaw, French Fries, Pickles 16.50

"DAILY GRIND" BURGER*

Lettuce, Red Onion, Cheddar, French Fries, Pickles 17

2 PIECE FRIED CHICKEN*

Mashed Potatoes, Ham Gravy, Greens 18.75 • All Breast Meat +3

CRISPY CHICKEN LIVERS*

Anson Mills Grits, Cheddar, Ham Gravy, Caramelized Onions 15.75

BRUNCH COCKTAILS



BELLINI

Prosecco & Peach Juice 12

BEE'S KNEES

Beefeater Gin, Honey Lemon Syrup, Angostura Orange Bitters, Sparkling Wine 12

BLOODY MARY

Featuring Union Horse Distilling Co. Rider Vodka 12
Ask Your Server About Our Spirit Options

Add a House Beer Sidecar 2.50

BLOSSOMS & BUBBLES

Prosecco, St Germain, Tattersal Crème de Fleur 12

ENGLISH GARDEN

Tom's Town Botanical Gin, Tattersal Crème de Fleur, Earl Grey & Lavender Tea, Fresh Lemon, Topped with Cava 15

ICED IRISH LATTE 12

RYE MIMOSA

Cava & Orange Juice 12
(substitute Grapefruit, Apple, Cranberry or Pineapple Juice by Request)

APEROL SPRITZ

Aperol, Prosecco
Splash of Soda 12

PAMPLEMOUSSE

Aperol, Herbs de Provence, Fresh Grapefruit, Sparkling Wine 12

PIMM'S CUP

Pimm's, Caramel Syrup, Fresh Lemon, Angostura Bitters, Topped with Gosling's Ginger Beer 12

COFFEE & ESPRESSO

HOT COFFEE

Roasterie Rye Special Blend 4.50

ESPRESSO

Single Shot 4.75 • Double Shot 5.75

CAPPUCCINO OR LATTE 6.50

CAFÉ MOCHA 6.75

HOT CHOCOLATE 6.75

HUGO TEAS

Organic Loose-Leaf Hot Tea 5.50

BLACK

Gao Wen Black • Hugo Grey

CAFFEINE-FREE HERBAL

Rest Easy Bouquet

GREEN

Jasmine Bai-Hao

COLD DRINKS

HOUSE BREWED ICED TEA 4.50

FRESH SQUEEZED JUICES

Orange or Grapefruit 6.75

JUICES

Cranberry, Apple, Pineapple 4.50

SODAS

Coke, Diet Coke, Coke Zero, Sprite, Dr. Pepper, Root Beer, Lemonade 4.50

Brunch is a meal that takes little convincing to gather friends around the table. Enjoy the day, celebrate each other, and raise a glass to the weekend!