



Breakfast

APPETIZERS

LEMON ARTICHOKE SOUP

English Peas, Blue Crab, Lemon Oil
Chives 11

WHIPPED GOAT CHEESE

Grilled Farmhouse Bread, Benton's Country
Ham, Speckman Honey, Garden Greens,
Sea Salt & Herbs 20

HOUSE SALAD

Garden Greens, Goat Cheese, Croutons,
Radish, Shallot, Fennel, Sherry Vinaigrette 11

CAESAR SALAD*

Romaine, Anchovy Dressing,
Garlic Croutons, Parmesan 11

CINNAMON ROLLS

First Come, First Served! 11

MEG'S DAILY PASTRIES

Visit Our Pastry Case for Selections MKT

OMELET*

Smoked Ham, Mushroom, Scallion, Swiss, Hash Brown
Garden Greens 17.75

RYE BREAKFAST*

Choice of Eggs, Hash Brown, Bacon, Sausage, Biscuit
Sausage Gravy 16.75

BISCUITS & GRAVY*

2 Sunny Side Eggs, Sausage Gravy, Garden Greens 16

HUEVOS RANCHEROS*

Crispy Corn Tortillas, Smoked Pork, Black Beans, Sunny Side
Eggs, Ranchero Sauce 18

EGGS BENEDICT*

House-Smoked Ham, Hollandaise, Hash Brown, Garden
Greens 18 • Substitute Smoked Salmon +3

SMOKED SALMON & EVERYTHING BAGEL*

Cured & Smoked Salmon, Garlic & 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*

Grilled Hanger Steak, 2 Sunny Side Eggs, Fries, Veal Jus 27.50

BRUNCH SIDES

SMOKED BACON OR SAUSAGE* 6.75

HASH BROWN 5.75

WHEAT OR WHITE TOAST 4.50

EXTRA EGG* 4

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

Fried Chicken Tenders, Spinach, Strawberries, Pickled Rhubarb, Almonds, White Cheddar, Honey Mustard Buttermilk Dressing 17.75

CRISPY CHICKEN SANDWICH *(Spicy or Regular)**

Dill & Honey Brine, Lettuce, Red Onion, Dijonaise, Fries, Pickles 19

SHRIMP & GRITS

Anson Mills Grits, Cheddar, Smoked Pork, Scallions, Lemon 22.50

SMOKED PULLED PORK SANDWICH

BBQ Sauce, Coleslaw, French Fries, Pickles 16.50

"DAILY GRIND" BURGER*

Lettuce, Red Onion, Cheddar, French Fries, Pickles 20

TWO PIECE FRIED CHICKEN*

Mashed Potatoes, Ham Gravy, Garden Greens 19.50
All Breast Meat +3.50

CRISPY CHICKEN LIVERS*

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

BRUNCH COCKTAILS

MIMOSA 12.50

Orange, Grapefruit, Pineapple, or Cranberry

BELLINI 12.50

BLOODY MARY 12.50

Well Vodka or Gin
Add a House Beer Sidecar 2.50

LILLET & SODA 12.50

Choice of Blanc, Rose, or Rouge

KIR ROYALE 13

ESPRESSO MARTINI 16

CAMPARI & GRAPEFRUIT 13

THE BEES KNEES 13

Broker's Gin, Lemon Honey Syrup, Topped with Prosecco

PIMM'S CUP 13

Pimm's No. 1, Caramel Syrup, Lemon Juice, Ginger Beer, Angostura Bitters

LOW PROOF MIMOSA 13

Buzzkill Sparkling (<.5% alc), Orange, Grapefruit, Pineapple, or Cranberry

BUILD YOUR OWN SPRITZ

Sparkling Wine, Soda Water, & Your Choice of:

- APEROL •
- CAMPARI •
- ITALICUS BERGAMOT •
- FIORENTE ELDERFLOWER •

13

COFFEE & ESPRESSO

HOT COFFEE

Roasterie Rye Special Blend 5

ESPRESSO

Single Shot 5 • Double Shot 6
Cappuccino or Latte 6.75 • Café Mocha 7

HOT CHOCOLATE 7

HUGO TEAS

Organic Loose-Leaf Hot Tea 6
Gao Wen Black • Hugo Grey • Rest Easy Bouquet
Currant • Jasmine Bai-Hao

COLD DRINKS

ICED TEA

House Brewed 5

JUICES

Fresh Squeezed Orange or Grapefruit 7
Cranberry • Apple • Pineapple 5

SODAS

Coke • Diet Coke • Coke Zero • Sprite
Dr. Pepper • Root Beer • Lemonade 5

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!

Updated: March 1, 2025

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