



Breakfast

APPETIZERS

CHILLED SWEET CORN SOUP

Blue Crab Salad & Cornbread Crumble,
Chili Oil 16

WHIPPED GOAT CHEESE

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

SMOKED & FRIED RIBS

Smoked Duroc Pork Ribs, Red Cabbage
Buttermilk Slaw, Pickled Sweet & Hot
Peppers 21

HOUSE SALAD*

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

CAESAR SALAD*

Romaine, Parmesan, Croutons,
Anchovy Dressing 11

CINNAMON ROLLS

First Come, First Served! 11

MEG'S DAILY PASTRIES MKT

Visit Our Pastry Case for Selections!

OMELET OF THE DAY*

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

EGGS BENEDICT*

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

CHICKEN FRIED STEAK

KC Strip, Sunny Side Eggs, Mashed Potatoes,
Sausage Gravy 23.50

FRENCH TOAST & FRIED CHICKEN

Grilled Peaches, Honey-Chile Syrup, Toasted Pecans & Brown Butter
Bourbon Whipped Cream 18

BUTTERMILK PANCAKES

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

HOT HONEY SAUSAGE & BRAISED GREENS

Served Over Cornbread with Jammy Egg, Red Eye Jus, Pickled
Chiles & Crispy Shallots, Chives 18

STEAK & EGGS*

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

SMOKED SHORT RIB HASH

Smoked Beef Short Rib, Breakfast Potatoes, Peppers, Onions,
Hearty Spiniach & Smoked Tomato Bernaise 17 • Add an Egg + 4

BRUNCH SIDES

SMOKED BACON OR SAUSAGE* 6.75

HASH BROWN 5.75

SOURDOUGH OR BRIOCHE 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

SMOKED SALMON TOAST*

Whipped Goat Cheese, Cucumber,
Pickled Red Onion, Capers, Garden Greens 17.50

CRISPY CHICKEN SANDWICH*

(Spicy or Regular) Dill & Honey Brine, Lettuce,
Red Onion, Dijonnaise, Fries, Pickles 19

SHRIMP & GRITS

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

SMOKED PULLED PORK SANDWICH

BBQ Sauce, Coleslaw, Pickles, Fries 16.50

"DAILY GRIND" BURGER*

Lettuce, Red Onion, Cheddar, Fries, Pickles 20

TWO PIECE FRIED CHICKEN*

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

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 w/ Prosecco

PIMM'S CUP 13

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

N/A MIMOSA 13

Leitz Eins Zwei Zero Can,
Orange, Grapefruit,
Pineapple, or Cranberry

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Updated: September 9, 2025

BUILD YOUR OWN SPRITZ

Sparkling Wine, Soda Water, & Your Choice of:

- APEROL •
- CAMPARI •
- ITALICUS BERGAMOT •
- COMBIER ELDERFLOWER •

13

COFFEE & ESPRESSO

HOT COFFEE

Roasterie Rye Special Blend 5.50

ESPRESSO

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

HOT CHOCOLATE 7

SERENDIPITEA TEAS

Loose Leaf Hot Tea 6

Colonille Black • Darjeeling Green • Monk's Mead

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!

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