



Served from 10 am – 2 pm

### STARTERS

#### Coffee Cake \$6

Macerated blueberries and raspberries in a housemade coffee cake with whipped cream, and Bee Trail Farms honey

#### Biscuit & Tasso Gravy \$3

Cajun smoked pork loaded with herbs and spices

#### 2 Deviled Eggs \$1.25

Relish and smoked paprika filling topped with crispy tasso ham

#### Avocado Toast \$8.50

Butter toasted thick cut rye bread with freshly sliced avocado, pickled red onion, watermelon radish, red fresno pepper and City Roots microgreens  
(add 2 poached eggs \$1.00)

### SALADS

#### Farmstead \$8

Freshly Grown Farms mixed greens, carrot ribbons, red onions, smoked cheddar cheese, and tomatoes, with your choice of balsamic, ranch, or blue cheese dressing

#### Watermelon & Cucumber \$4

With honey lime vinaigrette, fresh mint and basil from Freshly Grown Farms

#### Heirloom Caprese Salad \$6

Heirloom tomatoes with creamy burrata and thai basil pesto topped with a balsamic glaze.

### KIDS

#### Burger & Fries \$6.50

4oz angus beef patty with American cheese on a brioche bun

#### Grilled Cheese & Fries \$6

#### Kids French Toast\* \$4

Housemade challah bread dipped in French toast batter, with maple syrup

#### Kids Confetti Pancakes \$3

#### Kids Fruit Cup \$4

(Raspberries, Blueberries, Watermelon)

### SIDES

Side of grits \$4

Two scrambled eggs \$1

Side of fries small \$2.50/ large \$5

Three slices bacon \$4

One biscuit of hope with butter \$1.50

### ENTREES

#### Burger\* \$11

Half pound angus beef patty seasoned with fresh herbs, salt, and fresh cracked pepper with chipotle aioli, lettuce, tomato, red onion, pickles, and American Cheese on toasted brioche bun  
(add bacon \$1.75 – add egg \$.50)

#### BBQ Sandwich \$9

Choice of smoked brisket with a house chipotle BBQ sauce or smoked pork with a house BBQ sauce served with coleslaw and pickles on a brioche bun

#### French Toast\* \$10

Housemade challah bread, served with sweet pecan butter, macerated raspberries, whipped cream, brown butter pears and fresh thyme

#### Chicken & Waffle \$13

Fried blackened chicken atop a Belgium waffle, with housemade sriracha honey and fresh parsley

#### River Rat Salmon & Kale \$12

Slow braised local field greens in our own Twisted Lemon Wheat, bacon, tomato, red fresno pepper and pan seared Chilean salmon topped with a creamy avocado basil sauce and City Roots micro greens

#### Short Rib Eggs Benedict\* \$13

House biscuit topped with My Morning Stout braised short ribs, pepper jack cheese, 2 poached eggs, tasso gravy with City Roots microgreens

#### Chilaquiles\* \$10

Crispy fried tortillas, chicken in tomato sauce, two fried eggs with hoja santa, salsa verde, queso fresco, buttermilk lime crema, fresh cilantro

#### Huevos Rancheros\* \$10

Fried fingerling potatoes, topped with chicken, coffee spiced black beans, two eggs fried with hoja santa, house sriracha, salsa verde

#### Burrito\* \$10

Burrito stuffed with scrambled egg, cheddar, fingerling potatoes, sausage, topped with salsa, buttermilk lime crema, and fresh cilantro

#### River Rat Grit Bowl\* \$10

Congaree Milling's Roasted red corn grits, topped with fried fingerling potatoes, two eggs, salsa verde, tasso gravy, and fresh cilantro

### DRINKS

Coke®, Diet Coke®, Sprite® \$1.25

Coffee \$1.50

Gatorade® \$1.50

Ice Tea (sweet or unsweet) \$2.50

1231 SHOP ROAD | COLUMBIA, SC | WWW.RIVERRATBREWERY.COM

\*Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Prices and food are subject to change