

Our Chef's Vision

We'd love to host your next event

RYG Charcuterie Board – 21

A curated selection of artisan cheeses and cured meats with seasonal fruit, olives, pickles, and rotating house-made spreads.

Wine Pairing Suggestion: Assyrtiko – Greece

Greek Salad – 10

Crisp cucumber, green pepper, red onion, tomato, chunky feta, and house Greek olive oil dressing.

Add chicken **+5** | Ghost pepper cheese **+2**

Wine Pairing Suggestion: Savatiano – Greece

Tricolor Tortellini Alfredo – 13

Cheese-filled tortellini tossed in a rich, creamy Alfredo sauce with a silky finish.

Wine Pairing Suggestion: Chardonnay – France

Main Character Martini Flight – 34

A signature flight designed for indulgence and attention.

• Espresso Yourself – bold espresso martini with deep coffee richness

• Snack-tini – curated charcuterie served in a martini glass

• Basil Kissed Oreo – layered Oreo mousse with basil sugar and strawberry finish

Meatball Trio Flight – 15

Three house-made meatballs paired with bold sauces: Vidalia onion BBQ, mango habanero BBQ, and Carolina gold BBQ.

Wine Pairing Suggestion: Cairanne – Southern Rhône, France

Don't Hess with Us Sliders – 14

Prime rib sliders layered with caramelized onion, cherry pepper, and creamy Alfredo sauce on toasted buns.

Wine Pairing Suggestion: Sauvignon Blanc- Argentina

Bacon-Wrapped Jalapeño Poppers – 12

Smoky bacon-wrapped jalapeños filled with whipped pimiento cheese and BBQ glaze.

Wine Pairing Suggestion: Malbec Reserva – Argentina

Stuffed Pepper Sampler - 15

Roasted sweet peppers filled with seasoned ground beef, corn, and black beans finished three ways: classic cheese, ghost pepper cheese, and whipped pimiento cheese. Served with chips and salsa.

Wine Pairing Suggestion: Cabernet Sauvignon – Greece

Basil Kissed Oreo – 13

Decadent Oreo mousse layered with cream, basil sugar, and fresh strawberries, served in a martini glass.

Wine Pairing Suggestion: Sweet Rossello – Italy

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Pipe Dream Cannolis – 13

Crisp pastry shells filled with sweet ricotta cream, finished with a dusting of sugar and indulgent flair.

Wine Pairing Suggestion: White Frizzante - Italy



RAISE YOUR GLASS WINEBAR + FOOD #RYGWinebar

Please inform your server of any food allergies or dietary restrictions.

Our menu items may contain or come into contact with common allergens, including: Milk, Eggs, Fish, Shellfish, Tree Nuts, Peanuts, Wheat, Soy, and Sesame. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions