

King & Rye

480 King St, Alexandria, VA 22314 · +17038422761 · Updated: Jan 14, 2026

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BREAKFAST 7

Sorghum Roasted Flax Seed Granola	\$10.00
Pecans Almonds Greek Yogurt Fresh Berries	
Castle Valley Mill Oatmeal	\$10.00
Gala Apple Maple Roasted Pumpkin Toasted Pumpkin Seeds	
Buttermilk Pancakes	\$15.00
Brown Butter Apples Diplomat Cream PA Maple Syrup	
Smoked Trout Tartine	\$15.00
Sunny Egg Toasted Multigrain Pickled Onion Crème Fraiche Radish	
House Smoked Bacon Benedict	\$18.00
Biscuits Poached Eggs Hollandaise Crispy Red Potatoes	
Egg White Frittata	\$18.00
Cherry Tomatoes Spinach Asparagus Goat Cheese Crispy Red Potatoes	
Virginia Breakfast	\$20.00
2 Eggs Crispy Red Potatoes Country Ham, Bacon or Sausage Biscuit or Toast	

SIDES 4

Buttermilk Biscuits (2)	
w/ House Made jam or w/ Sausage Gravy	
Edwards Virginia Country Ham	\$7.00
Red Eye Gravy	
Autumn Olive Farms Sausage Patties	\$7.00
House Smoked Bacon	\$7.00
Thick Cut PA Maple Glaze	

STARTERS 4

Cast Iron Cinnamon Roll	\$11.00
Cream Cheese Frosting while they last!	
Deviled Eggs	\$9.00
Organic Eggs K&R Hot Sauce Dilly Beans Bourbon Smoked Paprika	

Seasonal Salad	\$14.00
Mixed Greens Crispy Shallots Figs Green Goddess Dressing	
Buttermilk Pancakes	\$15.00
Brown Butter Apples Vanilla Diplomat Cream PA Maple Syrup	

BRUNCH 8

K&R Cheeseburger	\$17.00
Smoked Cheddar Whiskey Onions Remoulade Potato Roll Tater Tots	
Shrimp and Grits	\$21.00
House Smoked Bacon Cherry Tomato Shellfish Bisque	
Creamed Chicken & Biscuits	\$17.00
Shenandoah Valley Chicken Cream Gravy Fried Egg Sage	
House Smoked Bacon Benedict	\$18.00
Biscuits Poached Eggs Hollandaise Crispy Red Potatoes	
Egg White Omelet	\$18.00
Cherry Tomatoes Spinach Asparagus Firefly Farms Goat Cheese Crispy Red Potatoes	
Virginia Breakfast	\$20.00
2 Eggs Crispy Red Potatoes Country Ham, Bacon or Sausage Biscuit or Toast	
Cast Iron Breakfast	\$20.00
2 Sunny Side Eggs* Crispy Red Potatoes Autumn Olive Farms Sausage Crispy Red Potatoes Bell Peppers Onions Cheddar Cheese	
Breakfast Sandwich	\$17.00
Biscuit Scrambled Eggs Secret Sauce Bacon Cheddar Avocado Arugula Crispy Red Potatoes	

COCKTAILS 4

Mimosa	\$6.00
Orange Juice Champagne	
Peach Bellini	\$9.00
White Peach Prosecco	
Pomegranate Mimosa	\$9.00
POMM Champagne	
Cider Mimosa	\$11.00
Apple Cider Champagne Cinnamon Sugar Rim	

CLASSIC COCKTAILS 3

K&R Old Fashioned	\$15.00
Basil Hayden's Bourbon	

Sazerac	\$15.00
Catoctin Creek Rye Peychaud's Demerara Absinthe Rinse	
Negroni	\$14.00
Sipsmith Gin Campari Carpano Antica	

CRAFT COCKTAILS 5

Cherry NY Sour	\$13.00
Knob Creek Rye Cherry Preserves Lemon Malbec Float	
Espresso Martini	\$15.00
Monkey Shoulder Whisky Kahlua Espresso	
What Dreams Are Made Of	
Belvedere Lemon Lavender Syrup Crème de Violette	
Beautiful Friendship	
Hendricks Gin Cointreau Basil Strawberry	
Hello, Gorgeous	
Hennessy VS Lemon Juice Blackberries Mint	

SANGRIA 2

Grapefruit Rose Sangria
Charles & Charles Rose Deep Eddy Ruby Red Grapefruit Cointreau St. Elder Liqueur Grapefruit Strawberries
Four Roses Red Sangria
Red Wine Four Roses Bourbon Cointreau Orange Blackberries

SPARKLING & ROSE 4

Maschio, Prosecco, Italy	AVAILABLE OPTIONS
	Glass: \$8.00
	Bottle: \$32.00
Wessex Hundred, Dry Rose, Virginia	AVAILABLE OPTIONS
	Glass: \$12.00
	Bottle: \$48.00
McBride Sisters, Sparkling Rose, California	AVAILABLE OPTIONS
	Glass: \$14.00
	Bottle: \$56.00
Piper Heidsieck, Champagne, France	\$80.00

WHITE 5

A to Z Wineworks, Pinot Gris, Oregon	AVAILABLE OPTIONS
	Glass: \$12.00
	Bottle: \$48.00
Kim Crawford, Sauv Blanc, New Zealand	AVAILABLE OPTIONS
	Glass: \$11.00
	Bottle: \$44.00
Black Stallion Estate, Sauvignon Blanc, CA	\$46.00
Benziger, Oakes Chardonnay, California	AVAILABLE OPTIONS
	Glass: \$13.00
	Bottle: \$52.00
Joel Gott, Unoaked Chardonnay, CA	AVAILABLE OPTIONS
	Glass: \$13.00
	Bottle: \$52.00

RED 7

J Vineyards, Pinot Noir, California	AVAILABLE OPTIONS
	Glass: \$15.00
	Bottle: \$60.00
Sterling VC, Merlot, California	AVAILABLE OPTIONS
	Glass: \$12.00
	Bottle: \$48.00
Vive, Malbec, Argentina	AVAILABLE OPTIONS
	Glass: \$10.00
	Bottle: \$40.00
Joel Gott, Cabernet Sauvignon, California	AVAILABLE OPTIONS
	Glass: \$13.00
	Bottle: \$52.00
Edmeades, Red Zinfandel, California	AVAILABLE OPTIONS
	Glass: \$14.00
	Bottle: \$56.00
Barboursville, Nebbiolo Reserve	\$76.00
Z. Alexander Brown, Red Blend	\$52.00

CRAFT CANS & BOTTLES 12

Aslin, Old Town Lager (16 oz)	\$12.00
Atlas, Blood Orange Gose	\$7.00
DC Brau, Joint Resolution Hazy IPA	\$8.00

Devil's Backbone, Vienna Lager	\$7.00
Founders, KBS Bourbon Barrel Aged Coffee Stout (12% ABV)	\$16.00
Port City, Downright Pilsner	\$7.00
Port City, Optimal Wit	\$7.00
Port City, Essential Pale Ale	\$7.00
Port City Monumental IPA	\$8.00
Port City, Porter	\$8.00
Solace, Partly Cloudy IPA (16 oz)	\$12.00
Solace, Lucy Juicy Double IPA (16 oz)	\$12.00

DOMESTIC & IMPORT 9

Blue Moon	\$6.00
Bold Rock VA Cider	\$7.00
Bud Light	\$6.00
Guinness	\$5.00
Guinness Blonde	\$5.00
Heineken	\$7.00
Michelob Ultra	\$6.00
Samuel Adams Boston Lager	\$7.00
Stella Artois	\$7.00

MAINS 8

Shrimp & Grits	\$31.00
Jimmy Red Grits Crawfish Tomato Sauce Crispy Shallots	
AOF Pork Chop	\$35.00
Autumn Olive Farms Pork Onion Gravy White Beans Ham Green Beans	
Pan Seared Trout	\$39.00
From Smoke in Chimney Farms Shaved Fennel & Green Apple Creamy Lima Beans	
Blackened Strip Loin	\$41.00
Pea Purée Green Veggie Medley Cowboy Butter	
Shenandoah Valley Chicken	\$32.00
Creamy Okra, Corn & Fava Bean Succotash Red Onion Gravy	

Brown Butter Scallops	\$39.00
Creamy Farro & Fava Beans Mint Gremolata	
K&R Cheeseburger	\$17.00
Smoked Cheddar Whiskey Onions Remoulade Potato Roll Tater Tots	
Cauliflower Steak	\$24.00
Pea Puree Cornbread Crumble Chimichurri	

DESSERTS 6

Banana Pudding	\$10.00
Nilla Wafers Diplomat Cream	
Chocolate Peanut Butter Bacon Bar	\$12.00
Whiskey Caramel Crispy Bacon	
Cast Iron Chocolate Chip Cookie	\$12.00
Sea Salt Salted Caramel Ice Cream	
Blackberry Cobbler	\$12.00
Vanilla Ice Cream	
Bread Pudding	\$12.00
Fresh Berries Vanilla Bourbon Cream	
Carrot Cake	\$12.00
Sea Salt Caramel Vanilla Ice Cream	