



spotlight on

riley's whitbybull

Lorraine and Will Riley are a happy accident for Aiken. After a visit to the city in 1994, they decided to settle in the town and opened their restaurant in 2000. An old rambling Second Empire Style house is now the home for them (upstairs) and home for incredible food and ambience downstairs.

Both graduates of the CIA (Culinary Institute of America) in Hyde Park, the Rileys have a passion for a cooking and reading. The reading passion led them to the name “Whitby Bull” from a Martha Grimes mystery novel where an English lighthouse is characterized “as loud as the Whitby Bull” because of the noise. Lorraine loved the sound of it and Riley’s Whitby Bull was born.

Dinner, served from Wednesday through Saturday, is as interesting as one might expect from this eclectic couple. Along with excellent seafood and beef, some unusual dishes reside on the menu: the “Minnesota” Elk Steak with Mushroom Brandy Sauce and Louisiana Shrimp and Rice are two customer fa-

“An old rambling Second Empire Style house is now the home for them (upstairs) and home for incredible food and ambience downstairs.”

avorites. The house soup is always “Whim of Will” and is always delicious. Breakfast, served only on Sunday mornings is equally entertaining to your palate and your eyes. The “Irish Pub Breakfast,” is a hearty serving of Sliced Black Angus beef, scrambled eggs, cheddar cheese and Port wine sauce served open faced on French loaf with roasted potatoes. This dish was born after a catering event where not as much beef was called for as they ordered, so Will invented this terrific breakfast concoction. The Ginger Apple Compote Pancakes are aptly described as “redolent with autumn spices” and Will’s Eggs Benedict have been declared “the best ever” by several well-traveled customers. The “Wild Irish Soda Bread” is so popular that it is also a “to go” item, as is the lemon chess pie, turtle pie and various cheesecakes.

The Rileys believe, to paraphrase Shakespeare, “the food’s the thing,” but they serve not only food but fun, so be prepared to eat well and be entertained for free!

Garibaldi

2013 Greene St.
Columbia
803-771-8888

Motor Supply Co.

920 Gervais St.
Columbia
803-256-6687
motorsupplycobistro.com

Mr. Friendly’s

2001 Greene St. #A
Columbia
803-254-7828
mrfriendlys.com

Riley’s Whitby Bull

801 East Pine Log Rd.
Aiken
803-641-6227
rileyswhitbybull.com

Villa Tronco

1213 Blanding St.
Columbia
803-256-7677
villatronco.com