

## Wye Hill Kitchen & Brewing

### Ratings:

[Atmosphere: 3/5](#)

[Service: 3/5](#)

[Presentation: 3.5/5](#)

[Taste: 4/5](#)

[Price: 4/5](#)

[Special Note About Location](#)

### **Atmosphere: 3/5**



Perched just across the Boylan Street Bridge, Wye Hill leans heavily on its downtown skyline views to draw diners. Their website touts it as Raleigh’s “favorite outdoor patio,” yet on our visit, the setup clashed with that claim. Plastic flaps lingering from winter and a beige tent (clearly a placeholder that’s overstayed its welcome) on the patio, marred the view and aesthetic. Only those seated along the patio’s edge had a clear skyline view—far from the promise of an “unrivaled vantage point.”

Once a standout, Wye Hill is now competing with several rooftop spots in Raleigh. The fact that we grabbed a Sunday brunch reservation an hour ahead (an unthinkable feat a few years ago, 2-3 days in advance minimum) and found the patio half-empty says a lot about the shift.



*Caption: Views on the edge*





*Caption: Where is my view?????*

**Service: 3/5**

An average service score for an average service experience. Friendly but inconsistent. Our server was very nice by offering helpful suggestions and making accommodations, but the pacing was off. After a leisurely start, we were rushed to pay mid-meal, giving us “we need this table back” vibes. A food runner didn’t acknowledge us (didn’t even return my very audible “thank you”), and the hostess was glued to her phone when we left. Minor things, but they added up.

**Presentation: 3.5/5**

The food plating showed effort but didn't go beyond standard fare. The real letdown was the cocktail—Spotless Mind—a \$14 drink that looked like it came from a college bar. Taste saved it (more on that below), but the appearance needed love.



**Taste: 4/5**

The food remains a strong point. Though they've dropped fan-favorite menu items like the brunch burger, the current offerings were flavorful. It wasn't enough to say, "I have to come back here to eat this dish again" but it was certainly above average flavor.

**What was ordered:**

Deviled Eggs (not pictured)

Spotless Mind (see above section)



Turkey Burger



Sweet Potato Hash



The Deviled Eggs were not pictured because this is a dish that draws my wife to this restaurant and she immediately dug in before a photo could be snapped. She noticed a change in the recipe but still rated them 4/5.

The Spotless Mind certainly lacked presentation points but made up for it in taste. It's a refreshing gin cocktail that just needs better presentation. I could easily see someone sipping a few of these on a warm sunny day.

The Turkey Burger had great flavor, but a dry bun hurt the experience. It was a recommendation from our waitress and her advocacy was well founded, it just needs a different delivery system from plate to mouth.

The Sweet Potato Hash was spicy and unique. It has been a bestseller during brunch at Wye Hill for a while, explaining its survival of the menu reconstruction. Chorizo, chipotle crema, avocado, and sweet potatoes all worked well together.

A comment from the hostess to a coworker—"I work here but never come here. I love the patio, just not our food"—felt telling, especially alongside the empty tables.

### **Price: 4/5**

Pricing wasn't too bad given what you could pay at other brunch locations downtown in 2025. The cocktail price was steep, but food prices felt fair. Brunch for two was \$45 before tax.

### **Special Note About Location:**

Wye Hill's home on Boylan Bridge is iconic. When this spot was Boylan Bridge Brewpub, it was simple, communal, and all about the view. I remember the picnic tables pushed end to end under wood trestle arches and pitchers of beer going for \$10 alongside fish tacos in a soft shell tortilla. Now, despite its upgraded menu and décor, it feels like the charm is fading.

Unfortunate skyline obstructions—some from newer buildings like The Dillon, some self-inflicted with the tent, space heaters, and plastic flaps (necessary during winter but an eyesore all the same)—detract from what once made this place a destination. The "brewery-first" mission from early days seems lost in the current branding, which focuses more on cocktails and food.

Wye Hill still has potential, but it feels like a place stuck in neutral while Raleigh's restaurant scene is speeding ahead. Hopefully this writer caught them on a slow day and will be reinvigorated on my next visit.