



RESTAURANT WEEK

3-COURSE DINNER MENU \$55

No substitutions available on Restaurant Week items.
Please select three options from the courses below.

SALADS

Choose One

RYE HOUSE SALAD

Garden Greens, Goat Cheese, Croutons, Radish, Shallot, Fennel, Sherry Vinaigrette

CAESAR SALAD

Romaine, Anchovy Dressing, Garlic Croutons, Parmesan

ENTREES

Choose One

TWO PIECE FRIED CHICKEN

Sour Cream Mashed Potatoes, Gravy, Pickles

ROASTED POTATO GNOCCHI

Seasonal Vegetables, Garlic Cream

GRILLED PORK CHOP

Mashed Potatoes, Greens, Apples, Jus

DESSERT

Choose One

DAILY PIE SELECTIONS

BAR FEATURES

WINE SELECTIONS 10

Tarrida, Brut Cava, Penedés, Spain, NV
Simi, Chardonnay, Sonoma, California, 2022
Banshee, Pinot Noir, Sonoma, California, 2022

AUTUMN ICE WATER 12

J. Rieger Gin, Dry Riesling, Aperol, Rhubarb, Orange, Spiced Hibiscus Soda

A portion of the proceeds will benefit House of Hope, the Visit KC Foundation & the Greater Kansas City Restaurant Association Education Foundation (GKCRA).



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RESTAURANT WEEK

2-COURSE LUNCH MENU \$20

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APPETIZER OR DESSERT

Choose One

RYE HOUSE SALAD

Garden Greens, Goat Cheese, Croutons, Radish, Shallot, Fennel, Sherry Vinaigrette

CAESAR SALAD

Romaine, Anchovy Dressing, Garlic Croutons, Parmesan

SEASONAL PIE SELECTION

To Be Served for Dessert

ENTREES

Choose One

TWO PIECE FRIED CHICKEN

Sour Cream Mashed Potatoes, Gravy, Pickles

ROASTED POTATO GNOCCHI

Seasonal Vegetables, Garlic Cream

PULLED PORK SANDWICH

Cole Slaw, House Pickles, Fries

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SEASONAL PIE SELECTION

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CAESAR SALAD

Romaine, Anchovy Dressing, Garlic Croutons, Parmesan

SEASONAL PIE SELECTION

To Be Served for Dessert

ENTREES

Choose One

TWO PIECE FRIED CHICKEN

Sour Cream Mashed Potatoes, Gravy, Pickles

VEGETARIAN OMELET OF THE DAY

Hash Browns, Salad Greens

PULLED PORK SANDWICH

Cole Slaw, House Pickles, Fries

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