



• APPETIZERS •

HOUSE-MADE BREAD BASKET

Freshly Baked Parker House Rolls, Topped with Sea Salt 5.50

RYE BUTCHER BOARD*

Assorted House Made & Cured Meats, Whole Grain Mustard, Dill Pickles 26.50

WHIPPED GOAT CHEESE

Grilled Farmhouse Bread, Speckman Honey, Sea Salt & Herbs 16.75

CASARECE PASTA

Blue Crab, Broccolini Pesto, Royal Trumpet Mushrooms, Parmesan, Beurre Monte 18.50

STEAMED P.E.I. MUSSELS

Smoked Pork Sausage, White Wine-Tomato Broth, Aleppo Oil, Toasted Baguette 19

BLUE CRAB HUSHPUPIES

Creole Remoulade, Spicy Aioli, Scallions 16.75

SMOKED HAM & BRUSSELS SPROUTS

Mustard & Bacon Vinaigrette, Brown Butter Toast, Poached Egg 16

HOT CHICKEN WINGS

Blue Cheese Dressing, House Hot Sauce, Dill Pickles 17.50

CRISPY CHICKEN LIVERS & GIZZARDS

House Hot Sauce, Ham Gravy 15

DOMESTIC CHEESE SELECTION*

Seasonal Accompaniments, Lavosh 25.75

BUTCHER BOARD

We love nothing more than the art of preserving & curing meats & vegetables. Utilizing housemade vinegars, we pickle everything we get our hands on from the garden. Pâtés, sausages, rillettes & our sauces are all handmade.

SNACKS

All Snacks 7.25

CRISPY PORK RINDS

DEVEILED FREE-RANGE EGGS*

PICKLED VEGETABLES

FRIED CHEESE CURDS

Salads & Soup

CLAM & SAUSAGE CHOWDER

Tomato, Fregola Sarda, Scallions 11

HOUSE SALAD

Goat Cheese, Garlic Croutons, Radishes, Sherry Dressing 11

WEDGE SALAD*

Iceberg, Blue Cheese, Crispy Bacon, Tomato, Hard Boiled Egg, Buttermilk Dressing 11

CAESAR SALAD*

Romaine, Anchovy Dressing, Garlic Croutons, Parmesan 11

ROASTED RED BEETS

Oranges, Arugula, Goat Cheese, Candied Pecans, Champagne Vinaigrette 11

*Contains or may contain raw or undercooked ingredients. The consumption of raw or undercooked eggs, meat, poultry, seafood, or shellfish may increase your risk of foodborne illness.

OUR FAMOUS FRIED CHICKEN

All Fried Chicken Comes with Homemade Pickles & Ham Gravy

THREE PIECES

Whole Breast
Thigh
Leg
22.50
All White Meat • 25.50

HALF

Whole Breast
Thigh + Leg
Wing + Tender
27
All White Meat • 32

WHOLE

2 Breasts
2 Thighs + 2 Legs
2 Wings + 2 Tenders
50.50
All White Meat • 57.50

All of our chicken is all-natural & free-range, never frozen and always hormone- & antibiotic-free.
Just fresh air & plenty of sunshine!

• ENTRÉES •

SHRIMP & GRITS

Anson Mills Cheddar Grits, Smoked Pork, Scallion, Lemon 31.50

ROASTED RAINBOW TROUT*

Buttered Green Beans, Chive, Toasted Almond, Lemon 37.50

PAN-ROASTED SCOTCH SALMON*

Wild Indian Rice, Fennel, Carrot, Celery, Champagne Vinaigrette 37.50

CHICKEN & DUMPLINGS

Bacon, Carrot, Celery, Onion, Herb Dumplings 29

SLOW ROASTED DUCK LEGS

Royal Trumpet Mushrooms, Grilled Broccolini, Braised Cipollini Onions, Farro Risotto, Citrus Red Onion Aigre-Doux 39

KOJI AGED PORK RIB CHOP

Fried Cornbread Buttermilk Stuffing, Pan Roasted Cauliflower
Dill Pickle Relish, Veal Jus 39

SPICY PORK & LAMB SUGO

Torchio Pasta, Oyster Mushrooms, Parmesan, Herb Breadcrumbs 35

USDA PRIME "DAILY GRIND" BURGER*

Lettuce, Red Onion, Cheddar, Pickles, Fries 19

GRIDDLE-SEARED HANGER STEAK*

Fries, Garden Greens, Chimichurri 41

Our Farmers

GARRELTS FAMILY FARM

Parker, KS

SALT CREEK FARMS

Eureka, KS

THANE PALMBERG

DeSoto, KS

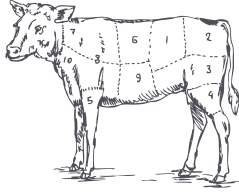
CRUM'S HEIRLOOMS

Bonner Springs, KS

MYCO PLANET

Kansas City, MO

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RESERVE STEAK PROGRAM

All of our meat is hand selected. We seek out the best meat from all over the country and locally when available.

DRY AGED KC STRIP*

82

14 oz. Hand Cut Salt Creek Premium Black Angus Beef

FILET MIGNON*

82

10 oz. Hand Cut USDA Choice Creekstone Beef

DRY AGED RIBEYE*

84

14 oz. Hand Cut Salt Creek Premium Black Angus Beef

DOUBLE CUT COMPART DUROC PORK CHOP*

52

16 oz. Brown Sugar Brined Bone-in Chop

All Reserve Steaks Include Your Choice of One Soup or Salad & One Side

STEAK FOR TWO

Includes Choice of Two Soups or Salads & One Side 144

35 OZ. BONE-IN CREEKSTONE CHOICE TOMAHAWK RIBEYE*

Please Allow a Minimum of 45 Minutes to Properly Cook & Rest the Tomahawk

SUPPLEMENTS

All Supplements 5

CREAMY HORSERADISH SAUCE

BÉARNAISE

GREEN PEPPERCORN

FAMILY-STYLE SIDES

All Sides 11.25

MAC & CHEESE WITH CRISPY BACON

Roasted Garlic Cream, Cheddar, Crispy Bacon

FRENCH FRIES

Ham Gravy & Ketchup

BROWN BUTTER PARSNIPS

Walnut-Golden Raisin Relish, Goat Cheese, Hot Honey

PAN-ROASTED CAULIFLOWER

Brie Cheese, Toasted Almond, Caper-Herb Dressing

MASHED YUKON GOLD POTATOES

Garlic Butter, Sour Cream, Chives

LOADED BAKED POTATO

Cheddar, Crispy Bacon, Scallions, Sour Cream

PAN ROASTED BRUSSELS SPROUTS

Garlic, Shallots, Butter

GLAZED MAITAKE MUSHROOMS

Beurre Monte, Chives

Here at Rye, we respect & embrace the bounty of the land and our farmers. We are as seasonal as we can possibly be. We try to only serve vegetables when they are at their best. Our side dishes are simple & cooked from scratch to showcase the honest flavors of the products. They'll be here one day & gone the next. So savor every season!

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Dessert is nostalgia.

It's a childhood romp through the candy store, the soda fountain, the ice cream parlor, the cookie jar, around the campfire — a license for fun and giggles. At Rye, no meal is complete without this parting reminder, that when it comes to sweets, all of us are just oversized kids. Indulge. Be naughty. Enjoy.

DESSERTS

LEMON MERINGUE PIE* 10

BANANA CREAM PIE 10

KEY LIME PIE 10.50

COCONUT CREAM PIE 10.50

CHOCOLATE CREAM PIE 10.50

with Fresh Mint Steeped Whipped Cream

**STRAWBERRY RHUBARB
SHORTCAKE** 13

Strawberry Caramel, Buttermilk Ice Cream

HOUSE-MADE ICE CREAM & SORBET 7.75

DOMESTIC CHEESE BOARD 25.75

All pie crusts contain lard & are not vegetarian.



WHOLE PIES TO-GO

Ask Your Server for Selections, From \$35

AFTER DINNER COCKTAILS



BROWN SUGAR BANANA FLIP 15

Banana Infused Weller's Whiskey, Frangelico, Banane du Bresil, Montenegro, Walnut Bitters, Egg White

COFFEE & CIGARETTES 15

Missouri Tobacco Smoked Four Roses Bourbon, Espresso Cordial

CAFE AFFOGATO 15

Weller's Whiskey, Caffe Borghetti, Meletti Amaro, Vanilla Bean Ice Cream

SALTED CARAMEL 15

Absolut Vanilla, Broken Shed Vodka, Caramel Syrup, Gozio Amaretto, Mozart Chocolate

IRISH COFFEE 13

ICED IRISH LATE 13

BAILEY'S & COFFEE 13

COFFEE & ESPRESSO

HOT COFFEE

Roasterie Rye Special Blend 4.50

ESPRESSO

Single Shot 4.75 • Double Shot 5.75

CAPPUCCINO OR LATTE 6.50

CAFÉ MOCHA 6.75

HOT CHOCOLATE 6.75

COLBY & MEGAN GARRELTS, Owners & Proprietors

JOHN BROGAN, General Manager • RYAN WILLIAMS, Executive Chef • KEARA MASSON, Pastry Chef

10551 MISSION ROAD LEAWOOD, KANSAS 66206 • RYEKC.COM • 913-642-5800

Updated: April 4, 2024

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