

• APPETIZERS •

HOUSE-MADE BREAD BASKET

Freshly Baked Parker House Rolls, Topped with Sea Salt 5.50

RYE BUTCHER BOARD*

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

WHIPPED GOAT CHEESE

Speckman Honey, Black Pepper & Herbs, Grilled Farmhouse Bread, 16.75

FRIED LIVERS & GIZZARDS

Livers, Gizzards, Hot Sauce, Ham Gravy 15

FRIED ROCK SHRIMP

Cherry Peppers, Cocktail Sauce, Lemon 15

BLUE CRAB HUSHPUPIES

Spicy Aioli 16.75

HERB RICOTTA AGNOLOTTI

English Peas, Carrots, Pecorino, Preserved Lemon 20

SMOKED BBQ BURNT ENDS

Smoked Brisket, BBQ Sauce, Pickled Celery, Farm-to-Market Sourdough 21

HOT CHICKEN WINGS

Blue Cheese Dressing, House Hot Sauce, Dill Pickles 17.50

DOMESTIC CHEESE SELECTION*

Seasonal Accompaniments, Lavash 25.75

BUTCHER BOARD

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

SNACKS

All Snacks 7.25

CRISPY PORK RINDS

with BBQ Spice

DEVEILED FREE-RANGE EGGS*

with Fresh Horseradish

PICKLED VEGETABLES

with Fresh Herbs

FRIED CHEESE CURDS

with Buttermilk Dressing

Salads & Soup

SOUP OF THE DAY

Seasonal Selection 11

HOUSE SALAD

Goat Cheese, Radish, Shallot, Fennel, Croutons, Sherry Vinaigrette 11

WEDGE SALAD*

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

CAESAR SALAD*

Romaine, Croutons, Parmesan, Anchovy Dressing 11

SPINACH SALAD

Strawberry, Goat Cheese, Pickled Onion, Candied Walnut, Champagne Vinaigrette 11

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, Pulled Pork, Scallion,
Worcestershire, House Hot Sauce 31.50

PAN-ROASTED SCOTCH SALMON

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

RAINBOW TROUT

Horseradish Purée, Roasted Cauliflower, Almonds,
Fried Capers 37.50

CHICKEN & DUMPLINGS

Chicken, Bacon, Carrot, Onion, Celery, Velouté 29

GRILLED PORK CHOP

Farro, Spinach, Roasted Peppers, Spring Onion Gremolata,
Veal Jus 39

ROASTED POTATO GNOCCHI

Braised Lamb, Mushrooms, Spinach, Sheep's Cheese 32

GRIDDLE-SEARED HANGER STEAK*

French Fries, Garden Greens, Chimichurri 41

USDA PRIME "DAILY GRIND" BURGER*

Cheddar, Lettuce, Red Onion, Pickles, French Fries 19

Our Farmers

GARRELTS FAMILY FARM

Parker, KS

SUNNY MEADOW FARMS

Princeton, MO

THANE PALMBERG

DeSoto, KS

CRUM'S HEIRLOOMS

Bonner Springs, KS

GREEN DIRT FARM

Weston, MO

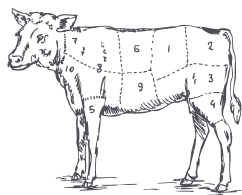
FARM-TO-MARKET BAKERY

Kansas City, KS

GREEN WILLOW FARMS

Greenwood, MO

*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.



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, Apple Gastrique

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

MASHED YUKON GOLD POTATOES

Garlic Butter, Sour Cream, Chives

LOADED BAKED POTATO

Crispy Bacon, Cheddar, Sour Cream, Scallions

ROASTED MUSHROOMS

Shiitake & Oyster Mushrooms, Shallot, Garlic, Herbs

GRILLED ASPARAGUS

Lemon Mint Butter

FRENCH FRIES

Ham Gravy & Ketchup

SPINACH

Served Creamed or Sautéed

SAUTÉED GREEN BEANS

Roasted Garlic, Shallot, Butter

MAC & CHEESE WITH CRISPY BACON

Crispy Bacon, Cheddar, Roasted Garlic Cream

GLAZED CARROTS

Maple & Thyme

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.

AFTER DINNER COCKTAILS



ESPRESSO MARTINI 15

Stoli Vanilla Vodka, Kahlua,
Roasterie Blend Espresso

THE KEYES 15

Boomsma Herbal Liqueur, Lime,
Graham Syrup, Coconut Cream

NUTS & BERRIES 15

Frangelico, Cassis, Cream
(or Oatmilk)

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



WHOLE PIES TO-GO

Preorder with your server! 48-Hours Notice Required.

COLBY & MEGAN GARRELTS, Owners & Proprietors

MILISSA CRAWFORD, General Manager • JACOB MOELLER, Executive Chef • KEARA MASSON, Pastry Chef

4646 MILL CREEK PARKWAY, KANSAS CITY, MISSOURI 64112 • RYEKC.COM • 816-541-3382

Updated: April 4, 2024

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