



• APPETIZERS •

HOUSE-MADE BREAD BASKET

Freshly Baked Parker House Rolls,
Topped with Sea Salt 5.50

RYE MEAT & CHEESE BOARD*

Assorted House Made & Cured Meats, Selection
of Cheese, Caramelized Onions, Whole Grain
Mustard, Dill Pickles 26.50

WHIPPED GOAT CHEESE

Grilled Farmhouse Bread, Speckman Honey,
Sea Salt & Herbs 17.50

HOUSE MADE LINGUINE

Burrata, Asparagus, Pickled Ramps,
N'duja Cream 18.50

WHOLE GRILLED ARTICHOKE

Crispy Rock Shrimp, Chili Butter, Olive &
Pequillo Pepper Relish, Parmesan Breadcrumbs,
Brioche Toast 22.50

STEAK TARTARE

Capers, Olives, Spring Herbs, Egg Yolk,
Dijon Dressing, Crunchy Topping, Greens,
Brioche Toast 22

HOT CHICKEN WINGS

Blue Cheese Dressing, House Hot Sauce,
Dill Pickles 17.50

CRISPY CHICKEN LIVERS & GIZZARDS

House Hot Sauce, Ham Gravy 15

SNACKS

All Snacks 8

CRISPY PORK RINDS

DEVELOPED FREE-RANGE EGGS*

PICKLED VEGETABLES

FRIED CHEESE CURDS

Salads & Soup

LEMON AND ARTICHOKE SOUP

English Peas, Blue Crab, Lemon Oil, Chives 11

HOUSE SALAD

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

WEDGE SALAD*

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

CAESAR SALAD*

Romaine, Anchovy Dressing, Garlic
Croutons, Parmesan 11

BABY GEM LETTUCE

Strawberries, Pickled Rhubarb,
Red Onion, Almonds, Sheep's Cheese,
Red Wine Vinaigrette 12

*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
24
All White Meat • 27

HALF

Whole Breast
Thigh + Leg
Wing + Tender
30
All White Meat • 34

WHOLE

2 Breasts
2 Thighs + 2 Legs
2 Wings + 2 Tenders
52.50
All White Meat • 58

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 Grits, Cheddar, Smoked Pork, Scallions, Lemon 33

ROASTED RAINBOW TROUT*

Buttered Green Beans, Chive, Toasted Almond, Lemon 37.50

PAN-ROASTED SCOTCH SALMON*

Wild Indian Rice, Fennel, Carrot, Celery, Champagne Vinaigrette 39

CHICKEN & DUMPLINGS

Bacon, Carrot, Celery, Onion, Herb Dumplings 29

PETITE PAN-ROASTED HALIBUT

Grilled Leeks, Celery Root Purée, Fingerling Potatoes, Oyster
Mushrooms, Fume 34.50

BLACKENED KOJI CHOP

Dirty Rice, Ramp Butter, Grilled Scallion, Bourbon Apple Gastrique,
Veal Jus 39

LINGUINE

House Cured Pancetta, Spinach, Shiitakes, Basil Cream, Pecorino
32.50

USDA PRIME “DAILY GRIND” BURGER*

Lettuce, Red Onion, Cheddar, Pickles, Fries 20

GRIDDLE-SEARED HANGER STEAK*

Fries, Garden Greens, Chimichurri 43

Our Farmers

GARRELTS FAMILY FARM

Parker, KS

SALT CREEK FARMS

Eureka, KS

THANE PALMBERG

DeSoto, KS

CRUM'S HEIRLOOMS

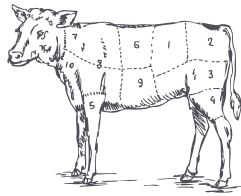
Bonner Springs, KS

MYCO PLANET

Kansas City, MO

*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.

rye



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

ANSON MILLS GRITS

Coarse Milled White
Corn Grits, Cheddar

BLISTERED SHISHITO PEPPERS

Lemon Oil, Sea Salt,
Red Chili, Black Garlic Aioli

MASHED YUKON GOLD POTATOES

Garlic Butter, Sour
Cream, Chives

LOADED BAKED POTATO

Cheddar, Crispy Bacon,
Scallions, Sour Cream

GRILLED MAITAKE MUSHROOMS

English Peas,
Lemon Vinaigrette,
Pickled Mustard Seed

SAUTEED ASPARAGUS

Butter, Garlic, Shallot,
Lemon, Hollandaise

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!

*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.



rye



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 •

All Pies 10.50

BANANA CREAM PIE

LEMON MERINGUE PIE

CHERRY CHEESECAKE PIE

BLUEBERRY STREUSEL PIE

PEACH COBBLER

Cardamom Sugar Cookie,
Cream Cheese Honeycomb Ice Cream 12

HOUSE-MADE ICE CREAM & SORBET 7.75

All pie crusts contain lard & are not vegetarian.

• AFTER DINNER COCKTAILS •



COFFEE & CIGARETTES 15

Missouri Tobacco Smoked Weller's Whiskey
Espresso Cordial

PARISIAN BLONDE 15

Plantation Dark Rum, Grand Marnier
Heavy Cream, Grated Nutmeg

THE GENTLEMAN 15

Weller's Whiskey, Frangelico
Caffe Borghetti, Espresso Shot
Angostura Bitters

SALTED CARAMEL 15

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

• COFFEE & ESPRESSO •

HOT COFFEE

Roasterie Rye Special Blend 5

ESPRESSO

Single Shot 5 • Double Shot 6

CAPPUCCINO OR LATTE 6.75

CAFÉ MOCHA 7

HOT CHOCOLATE 7



WHOLE PIES TO-GO

*Ask Your Server for Selections • All Pies \$38.50
48 Hours Notice Required for Pie Orders*

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: May 22, 2025

**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.*



rye