

• 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

HOT CHICKEN WINGS

Blue Cheese Dressing, House Hot Sauce,
Dill Pickles 17.50

CRISPY CHICKEN LIVERS & GIZZARDS

House Hot Sauce, Ham Gravy 15

SAUTÉED MUSSELS

Sautéed PEI Mussels, Tomato Butter Broth, Chili, Garlic,
Fresh Herbs, Toasted Farm-to-Market World Bread 21.50

WHITE CHEDDAR PIMENTO DIP

Hook's 2-Year Aged White Cheddar, Charred Red
Peppers & Chives, Johnny Cakes 18

SMOKED & FRIED RIBS

Smoked Duroc Pork Ribs, Red Cabbage Buttermilk
Slaw, Pickled Sweet & Hot Peppers 21

HOUSE MADE VEAL RAVIOLI

Fresh Ricotta & Veal Sweetbreads, Local Mushrooms,
Herbs 18.50

SNACKS

All Snacks 8

CRISPY PORK RINDS

DEVILED FREE-RANGE EGGS*

PICKLED VEGETABLES

FRIED CHEESE CURDS

Salads & Soup

CREAMY ROASTED GARLIC SOUP

Roasted Garlic Cream, New Potatoes,
Spring Leeks, Crispy Potato Leek Crunch,
Chives, EVOO 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

BERRIES & BEETS SALAD

Local Spinach, Burrata Cheese, Tarragon
Marinated Berries, Pickled Rhubarb, Toasted
Almonds, Champagne Vinaigrette 12

Please note we cannot accommodate split checks on larger parties & 20% gratuity will be added to all parties of 8 or more guests.

**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 & 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

WALLEYE

Cornmeal Dusted Walleye, Farro Verde, Local Sautéed Mushrooms,
Tomato Conserva, Umami Jus 32

CHICKEN & DUMPLINGS

Bacon, Carrot, Celery, Onion, Herb Dumplings 29

ORECCHIETTE PASTA

House-made Thyme & Lemon Duroc Sausage,
Local Spinach, Chilis, Sabayon 21

GRILLED PORK CHOP

Charred Endive, Roasted Carrots, Charred Spring Onion Sauce,
Apple Gastrique 39

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

THANE PALMBERG

DeSoto, KS

CRUM'S HEIRLOOMS

Bonner Springs, KS

GREEN DIRT FARM

Weston, MO

FARM-TO-MARKET BAKERY

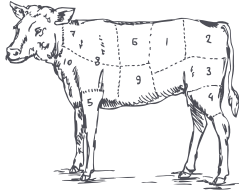
Kansas City, KS

GREEN WILLOW FARMS

Greenwood, MO

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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.

KC STRIP*

82

14 oz. Hand Cut
Creekstone Premium
Black Angus Beef

FILET MIGNON*

82

10 oz. Hand Cut
USDA Choice
Creekstone Beef

RIBEYE*

84

14 oz. Hand Cut
Creekstone 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

MAC & CHEESE WITH CRISPY BACON

Roasted Garlic Cream,
Cheddar, Crispy Bacon

FRENCH FRIES

Ham Gravy
& Ketchup

SMASHED & FRIED NEW POTATOES

Farmer's Cheese, Dill, Lemon Aioli

MUSHROOMS

Spring Peas, Crispy Leeks,
Horseradish Dill Crème Fraîche

MASHED POTATOES

Garlic Butter, Sour
Cream, Chives

LOADED BAKED POTATO

Cheddar, Crispy Bacon,
Scallions, Sour Cream

SAUTÉED ASPARAGUS

Asparagus Sauce,
Toasted Almonds, Honey
Preserved Egg Yolks, Chives

CREAMED LOCAL SPINACH

Garlic, Tarragon,
Green Crumb

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 •

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 •

ESPRESSO MARTINI 16

360 Vanilla Vodka, Grind Espresso Liqueur,
Averna Amaro, Roasterie Blend Espresso

TRINIDAD SOUR 15

High West Double Rye, Almond Orgeat,
Angostura Bitters, Lemon

TURKS AND COCOS 15

Planteray Dry Coconut Rum, Licor 43,
Passion Fruit, Cream, Chocolate Bitters

• 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

MILISSA CRAWFORD, General Manager • BEN WOOD, Executive Chef • KEARA MASSON, Pastry Chef

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

Updated: May 22, 2025

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