



## • 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

### GRILLED AUSTRALIAN PRAWNS

Blistered Shishitos, Piquillo Pepper Purée, Crispy  
Garlic, Lemon Herb Salad, Grilled Ciabatta 31

### FRIED GREEN TOMATOES

Garden Greens, Buttermilk Dressing 16

### FRIED HAND PULLED MOZZARELLA

Heirloom Tomato Marinara, Parmesan, Basil 17

### HOT CHICKEN WINGS

Blue Cheese Dressing, House Hot Sauce,  
Dill Pickles 17.50

### CRISPY CHICKEN LIVERS & GIZZARDS

House Hot Sauce, Ham Gravy 15

### BURRATA

Heirloom Cherry Tomato, Peaches, Jalapeño-Basil  
Chimichurri, Sea Salt, Toasted Ciabatta 18.50

## SNACKS

*All Snacks 8*

### CRISPY PORK RINDS

### DEVELOPED FREE-RANGE EGGS\*

### PICKLED VEGETABLES

### FRIED CHEESE CURDS

## Salads & Soup

### HEIRLOOM TOMATO GAZPACHO

Cucumber, Cherry Tomato, Basil, Red Onion,  
Spanish Olive Oil 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

\*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

### SMOKED HALF CHICKEN

Cucumber Salad, Scallion Pesto, House Hot Sauce & BBQ Sauce 30

### BLACKENED KOJI RIB CHOP

Corn-Off-The-Cob, Green Onion, Peach Chow-Chow, Jus 39

### RIGATONI

Pork and Garlic Sausage, Roasted Red Pepper- Caper Sauce,  
Grilled Fennel, Parmesan, Herb Bread Crumb 31

### 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

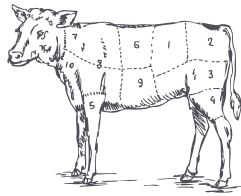
*Bonner Springs, KS*

### MYCO PLANET

*Kansas City, MO*

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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

Roasted Garlic Cream,  
Cheddar, Crispy Bacon

### FRENCH FRIES

Ham Gravy  
& Ketchup

### HEIRLOOM TOMATOES

Red Wine Vinegar,  
Spanish Olive Oil, Thai Basil

### SQUASH & MAITAKE MUSHROOM TEMPURA

Spicy Aioli

### MASHED YUKON GOLD POTATOES

Garlic Butter, Sour  
Cream, Chives

### LOADED BAKED POTATO

Cheddar, Crispy Bacon,  
Scallions, Sour Cream

### CUCUMBER SALAD

Black Vinegar, Citrus,  
Crush Red Chili Oil

### CORN-OFF-THE-COB

Goat Cheese, BBQ Butter,  
Scallion, Lemon

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** 10.50

**LEMON MERINGUE PIE\*** 10.50

**CHERRY CHEESECAKE PIE** 10.50

**BLUEBERRY STREUSEL PIE** 10.50

**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

**CARAJILLO COCKTAIL** 15

Licor 43 & Espresso Shot  
Served up or over crushed ice

**THE GENTLEMAN** 15

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

**RYE PAINKILLER** 15

Planteray Toasted Coconut Rum  
Pineapple, Fresh Orange & Condensed Milk

## • 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: July 16, 2025*

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