



• 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

BUCATINI

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

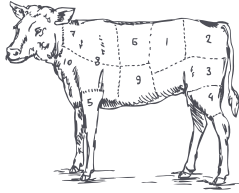
Bonner Springs, KS

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 5.50

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: September 9, 2025

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