



• 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

BLUE CRAB DIP

Red Chilis, Grilled Ciabatta, Fall Vegetables 22

HAM & BRUSSELS

Smoked Ham, Mustard & Leek Vinaigrette,
Toast, Poached Egg 16.50

SWEET POTATO GNOCCHI

Skyview Farms Fromage Blanc, Brown Butter,
Toasted Sunflower Seed & Brown Butter Streusel,
Crispy Country Ham 18

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

DEVILED FREE-RANGE EGGS*

PICKLED VEGETABLES

FRIED CHEESE CURDS

Salads & Soup

BEEF BURNT END CHILI

Bourbon Pork Sausage, Scallions, Sharp
Cheddar, House Hot Sauce, Corn & Cheddar
Fritter 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

BEET, APPLE & ARUGULA SALAD

Oranges, Fromage Blanc, Pecans, Pickled
Sultanas, Sherry Vinaigrette 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

CRISPY CORN BATTERED QUAIL

Kabocha Squash & Miso Puree, Wild Indian Rice, Delicata & Arugula Salad, Maple Honey Mustard Dressing 30

KOJI AGED RIB CHOP

Butternut Squash Risotto, Grilled Broccolini, Apple Gastrique, Jus 39

BUCATINI

Steak Tips, Cippolini Onions, Tuscan Kale, Maitake Mushrooms, Horseradish, Whole Grain Mustard 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

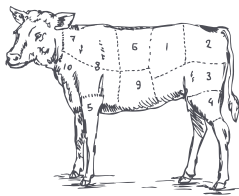
Bonner Springs, KS

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

BRUSSELS SPROUTS

Garlic, Shallots, Butter

RISOTTO

Brodo, Currants,
Squash, Toasted Almonds,
Parmesan, Chive

MASHED YUKON GOLD POTATOES

Garlic Butter, Sour
Cream, Chives

LOADED BAKED POTATO

Cheddar, Crispy Bacon,
Scallions, Sour Cream

POPCORN LION'S MANE MUSHROOMS

Piquillo Pepper Sauce,
Lemon Oil, Chive

GRILLED BROCCOLINI

Vinegar & Red Chili
Vinaigrette, Umami 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*

PUMPKIN PIE

MOKAN PIE

DUTCH APPLE PIE

FLOURLESS DARK CHOCOLATE CAKE

Warm Espresso Chocolate Sauce,
Coffee Ice Cream, Cocoa Nib Brittle 12

**HOUSE-MADE
ICE CREAM & SORBET 7.75**

All pie crusts contain lard & are not vegetarian.

• AFTER DINNER COCKTAILS •



COFFEE & CIGARETTES 16

Missouri Tobacco Smoked Weller's Whiskey
Espresso Cordial

CARAJILLO COCKTAIL 16

Licor 43 & Espresso Shot
Served up or over crushed ice

THE GENTLEMAN 16

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

RYE PAINKILLER 16

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: October 8, 2025

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