

• 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

BEET & MUSHROOM TART

Roasted Garlic Tart Shell, Taleggio, Roasted Beets,
Chestnut Mushrooms 18

WHITE CHEDDAR PIMENTO CHEESE DIP

Served with House Made Sweet Potato Cracker 18

SMOKED SHORT RIB HUSH PUPPIES

Spicy Pickles, BBQ Fondue 16.50

SHORT RIB AGNOLOTTI

Smoked Ricotta & Rosemary, Black Pepper Beurre
Blanc, Fresh Herbs 16

SNACKS

All Snacks 8

CRISPY PORK RINDS

DEVILED FREE-RANGE EGGS*

PICKLED VEGETABLES

FRIED CHEESE CURDS

Salads & Soup

SQUASH & SWEET POTATO SOUP

Apple Chutney, Black Pepper Crème Fraîche 16

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

SPINACH & SQUASH SALAD

Pickled Cranberries, Spinach, Toasted Pecans,
Whipped Goat Cheese, Roasted Delicata
Squash 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

SMOKED LAMB SHOULDER

Red Wine Marinated Salt Creek Farm Lamb Shoulder, Caramelized
Sweet Potato Purée, Pickled Butternut Squash & Peppers 38

CHICKEN & DUMPLINGS

Bacon, Carrot, Celery, Onion, Herb Dumplings 29

BUTTERNUT SQUASH CAVATELLI

House-Made Cavatelli Pasta, Roasted Garlic Cream & Butternut
Squash Sauce, Sage, Chicken, Spinach, Chiles 23

KOJI AGED DUROC PORK CHOP

Fried Corn Bread Stuffing, Grilled Carrots, Mushroom Gravy,
Honey Jus, Apple-Cranberry Mostarda 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

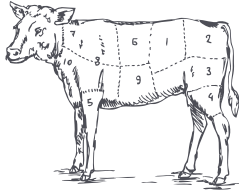
Kansas City, KS

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,
Apple-Cranberry Mostarda & Honey Jus

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

STUFFED DELICATA SQUASH

Warm Farro Salad,
Herbed Butter Crust

GLAZED LIONS MANE MUSHROOM

Chives, Radish,
Caramelized Grapefruit

MASHED POTATOES

Garlic Butter, Sour
Cream, Chives

LOADED BAKED POTATO

Cheddar, Crispy Bacon,
Scallions, Sour Cream

BLACKENED SWEET POTATO

Candied Apples, Toasted Pecan,
Smoked Maple Syrup,
Toasted Marshmallow

BRUSSEL SPROUTS

Hard Seared, Crispy Bacon, Shallots,
Garlic, Sherry Vinegar Glaze

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 •

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

MINT CONDITION 15

Buffalo Trace Bourbon,
Bailey's Chocolate, Fernet Menta

• 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

JUSTIN PLATKO, General Manager • BEN WOOD, Executive Chef • KEARA MASSON, Pastry Chef

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

Updated: September 30, 2025

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