

## Lunch Entrées



### • APPETIZERS •

#### 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 Crumbles, Crispy Bacon, Tomato, Hard-Boiled Egg, Buttermilk Dressing 11

#### CAESAR SALAD\*

Romaine, Anchovy Dressing, Garlic Croutons, Parmesan 11

#### WHIPPED GOAT CHEESE

Grilled Farmhouse Bread, Benton's Country Ham, Speckman Honey, Garden Greens, Sea Salt & Herbs 20

#### SMOKED SHORT RIB HUSH PUPPIES

Spicy Pickles, BBQ Fondue 16.50

#### BBQ DUSTED PORK RINDS 8

#### DEVILED FREE-RANGE EGGS\* 8

#### PICKLED SEASONAL VEGETABLES 8

### • BREAKFAST •

#### BACON, CHEDDAR, & CHIVE QUICHE

Garden Greens, Hash Brown 17.75

#### OMELET OF THE DAY\*

Garden Greens, Hash Brown 17.75

#### FRIED CHICKEN & FRENCH TOAST

Smoked Maple Syrup, Candied & Spiced Oranges, Torched Salted Caramel Marshmallow Fluff 18

#### THE WEEKDAY BREAKFAST\*

Choice of Eggs, Bacon, Cheese Grits, Hash Brown, Garden Greens 16.75

#### HANGER STEAK & ICEBERG WEDGE SALAD\*

Crispy Bacon, Blue Cheese Crumbles, Tomato, Hard-Boiled Egg, Buttermilk Dressing 22.50

#### SMOKED SALMON TOAST\*

Whipped Goat Cheese, Cucumber, Pickled Red Onion, Capers, Garden Greens 17.50

#### CRISPY CHICKEN SANDWICH\*

(Spicy or Regular) Dill & Honey Brine, Lettuce, Red Onion, Dijonnaise, Pickles, Fries 19

#### CHICKEN & DUMPLINGS

Bacon, Carrot, Celery, Onion, Herb Dumplings 29

#### PORK TENDERLOIN SANDWICH

Coors Banquet Beer Batter, Apple & Onion Jam, Crispy Red Cabbage Slaw with Lemon & Vinegar 17

#### "THE MIDTOWN" BURGER\*

Two Griddled Beef Patties, Caramelized Onions, American Cheese, Pickles, Fries 16

#### SHRIMP & GRITS

Anson Mills Grits, Cheddar, Smoked Pork, Scallions, Lemon 22.50

#### SALMON BURGER

Spicy Aioli, Arugula, Goat Cheese, Onion Straws, Fries 17

#### PAN-ROASTED SCOTCH SALMON\*

Wild Indian Rice, Fennel, Carrot, Celery, Champagne Vinaigrette 29

#### TWO PIECE FRIED CHICKEN\*

Mashed Potatoes, Ham Gravy, Garden Greens 19.50  
All Breast Meat + 3.50

#### GRIDDLE SEARED HANGER STEAK\*

Fries, Garden Greens, Chimichurri 36

## SIDES

ANSON MILLS GRITS 6.75

FRENCH FRIES 8

EXTRA EGG 4

SMOKED BACON 6.75

SEASONAL  
VEGETABLE 8.25

SOURDOUGH OR  
BRIOCHE TOAST 4.50

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.

## • DAILY PASTRIES •

CINNAMON ROLL 6.50

MEGS DAILY PASTRIES MKT

## • 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

## • SERENDIPITEA TEAS •

Loose Leaf Hot Tea 6

Colonille Black • Darjeeling Green • Monk's Mead

## • COLD DRINKS •

### ICED TEA

House Brewed 5

### JUICES

Fresh Squeezed Orange or Grapefruit 7  
Cranberry • Apple • Pineapple 5

### SODAS

Coke • Diet Coke • Coke Zero • Sprite  
Dr. Pepper • Root Beer • Lemonade 5

### *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.*

Updated: September 30, 2025

## LUNCH COCKTAILS



BLOODY MARY 12.50

Add a House Beer Sidecar 2.50

MIMOSA or BELLINI 12.50

CAMPARI & GRAPEFRUIT 13

LILLET & SODA 12.50

KIR ROYAL 13

THE BEES KNEES

Broker's Gin, Lemon Honey Syrup, Prosecco 13

PIMM'S CUP

Pimm's No. 1, Caramel Syrup, Lemon Juice,  
Ginger Beer, Angostura Bitters 13

## • 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.



## WHOLE PIES TO-GO

Ask Your Server for Selections • All Pies \$38.50  
48 Hours Notice Required for Pie Orders

*rye*