

COLBY & MEGAN GARRELTS

Owners, Executive Chef & Executive Pastry Chef at Rye Restaurants



rye
KC



CHEFS BIO

From their famous all-natural, free-range crispy fried chicken to tart and puckery lemon meringue pie, husband-and-wife/chef-owners Colby and Megan Garrelts have spent a decade serving up chef-driven comfort foods based on traditional Midwestern recipes. “The food of the Midwest is the last untold tale of modern American cooking, but it is a central one,” says Colby, whose family has lived in Kansas for five generations.

The couple opened Rye, their first upscale urban farmhouse concept, in December 2012 in Leawood, KS, to rave reviews. *Made in America: A Modern Collection of Classic Recipes* (Andrews McMeel Publishing), a cookbook featuring many of the restaurant’s signature dishes, debuted Spring 2015. With the success of their first Rye location, the Garreltses opened a second Rye location on the Country Club Plaza in November 2017. The Garreltses have continued to grow their hospitality brand to include a robust workforce of over 150 employees while simultaneously nurturing the careers of such notable alumni as Andrew Longres (Acre), Laura Comer (The Kauffman Center for the Performing Arts), Kelly Conwell (715, Lawrence, KS) and Joe West (vice president of culinary operations for Fine Dining Restaurant Group, Jackson Hole, WY).

Active in supporting a variety of local children’s and culinary charities, including Children’s Mercy, March of Dimes, Harvesters, No Kid Hungry, Joe’s KC Cares Foundation, Cook for Courage, Les Dames d’Escoffier and Johnson County Community College culinary efforts, the couple continues to embrace new business challenges. Their latest venture: consulting chef partners for the new KC Current Stadium, the first state-of-the-art facility built for a National Women’s Soccer League team.

The couple’s first restaurant, Bluestem, opened in 2004, and not only helped to redevelop the Westport neighborhood’s culinary scene, but also put Kansas City on the national culinary stage. *Bluestem: The Cookbook* (Andrews McMeel Publishing) was released in Fall 2011. The elegant, yet approachable fine dining restaurant closed in 2020, but not before it was named a semifinalist for the James Beard Foundation’s Outstanding Restaurant in 2015, 2016 and 2017.

Colby is a 2013 James Beard Foundation Best Chef Midwest award winner and 2005 Food & Wine Top 10 Best New Chef. His cuisine has been showcased in the *The Wall Street Journal* and on the cover of *Saveur Magazine* in August 2013.

Megan is a James Beard Semifinalist for Outstanding Pastry Chef. Her recipes have been featured in numerous national publications including *Bon Appétit*, *Food & Wine*, *The Wall Street Journal* and *Saveur*.

The couple resides in Leawood, KS, and shares their love of food, cooking, and travel with their two teenage children Madilyn (she likes to bake) & Colin (he likes to cook).

For more information or interview requests, contact KLPR
rye@karrieleungpr.com

MEGAN GARRELTS BIO



A James Beard semifinalist for “Outstanding Pastry Chef” with recipes published in numerous national publications including Bon Appétit, Food & Wine, The Wall Street Journal, & Saveur, Megan Garrelts co-owns and operates Rye with locations in Kansas City, MO and Leawood KS. She also leads the pastry programs at both eateries, managing kitchen teams, evolving dessert menus, & ensuring consistency. Rye, with its Midwest comfort fare and laid-back nature, features a sweet side inspired by Megan’s childhood that offers nostalgic dishes with homespun flavors. Additionally, Megan takes on administrative duties & manages staff at both locations with an open & welcoming demeanor.

Growing up outside of Chicago in Naperville, IL she attended the Culinary Institute of America in Hyde Park, NY. Megan & her husband Colby launched Bluestem in Kansas City in 2004 and released its accompanying cookbook, Bluestem: The Cookbook, in 2011. Megan and Colby launched Rye Leawood in 2012. Their second cookbook, Made in America, hit shelves in 2015. The couple opened Rye Plaza in November 2017 in Kansas City, Missouri.

COLBY GARRELTS BIO



A James Beard award winner for “Best Chef Midwest” with recipes published in numerous national publications including Bon Appétit, Food & Wine, The Wall Street Journal, & Saveur, Colby Garrelts co-owns and operates Rye with locations in Kansas City, MO & Leawood KS. He also leads the culinary programs at both eateries, managing kitchen teams, evolving menus, and ensuring consistency. Rye, with its Midwest comfort fare & laid-back nature, features the highest level of dining in the Kansas city area.

Growing up in Leawood, KS Colby attended Johnson County Community College for their Culinary Arts in Overland, KS. Following his time at JCCC Colby traveled to Chicago, Las Vegas, & Los Angeles to live and work in various kitchens expanding his knowledge in savory cooking. Colby & his wife Megan launched Bluestem in Kansas City in 2004 & released its accompanying cookbook, Bluestem: The Cookbook, in 2011. Colby & Megan launched Rye Leawood in 2012. Their second cookbook, Made in America, hit shelves in 2015. The couple opened Rye Plaza in November 2017 in Kansas City, Missouri.



ABOUT RYE

Founded in 2012, Rye Restaurants celebrate Midwestern recipes, traditions, and culture using local Kansas & Missouri flavors & farmers. Rye has two locations: the original at Mission Farms in Leawood, Kansas & Rye Plaza on the Country Club Plaza in Kansas City, Missouri. Rye showcases the Midwestern foods that chefs Megan and Colby Garrelts grew up eating. Both of these chefs are proud to be from the Midwest and Rye gives them the opportunity to feature dishes that they have enjoyed with several generations of their families. They pay homage to those heritage dishes that the Midwest is known for such as; succulent smoked pork chops, aged steaks, baby back ribs, fried chicken, farm fresh vegetables, Parker House rolls, seasonal pies, fruit cobblers, and ice cream sundaes, to name a few. Rye is open for lunch and dinner daily with weekend brunch, with private dining spaces at both locations.

RYE CONTACTS & SOCIAL MEDIA

RYE LEAWOOD: 10551 Mission Road • Leawood, KS 66206

RYE PLAZA: 4646 Mill Creek Parkway • Kansas City, MO 64112

WEBSITE: ryekc.com

RYE MARKETING MANAGER • Jennifer McGill • jennifer@ryekc.com

RYE EVENT MANAGER • India D'Ortona • events@ryekc.com

MEDIA INQUIRIES • KLPR • rye@karrieleungpr.com

RYE LEAWOOD FACEBOOK: @ryeks • **RYE PLAZA FACEBOOK:** @ryekcplaza

INSTAGRAM: @rye_kc • **TIKTOK:** @ryerestaurant_kc • **LINKEDIN:** @rye-kc



ACCOLADES & AWARDS

CHEF COLBY GARRELTS

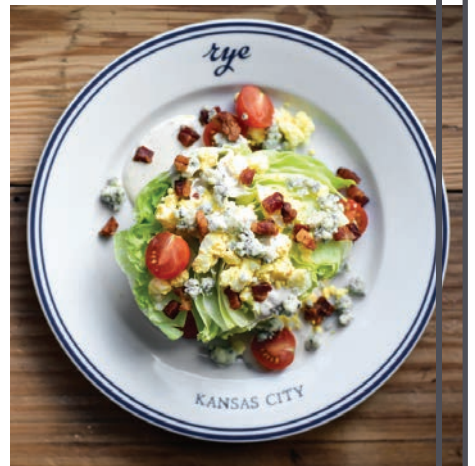
Food & Wine Best New Chef · Food & Wine Magazine · March 2005
Winner · Best Chefs in America · The James Beard Foundation · 2013
Nominee · Best Chefs in America · The James Beard Foundation · 2012
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Nominee · Best Chefs in America · The James Beard Foundation · 2007
Semifinalist · Outstanding Chef · The James Beard Foundation · 2019
Chef of the Year · Feast 50 Awards · 2017
Named Chef Partner · Kansas City Current Stadium · 2022

CHEF MEGAN GARRELTS

Best Pastry Chef - Feast 50 Awards · 2019
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Best Pastry Chef - Feast 50 Awards · 2016
Semifinalist · Outstanding Pastry Chef · The James Beard Foundation · 2020
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RYE RESTAURANT

2007 Santé Magazine Restaurant of the Year
4-Star Rating from Kansas City Magazine
Wine Spectator's Prestigious Award of Excellence
Best Fried Chicken · Feast 50 Awards · 2019
Rising Star · Executive Chef John Brogan · Feast 50 Awards · 2017
Best Restaurant, Best Brunch, Bowl of Soup, & Best Dessert Menu · Pitch Best of 2021
Best Pastry Chef · Chef Keara Masson · Feast 50 Awards · 2021



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