

## • 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

### CHICKEN & DUMPLINGS

Bacon, Carrot, Celery, Onion, Herb Dumplings 29

### LAMB CAMPANELLE SUGO

Red Wine and Tomato Braised Lamb Shoulder, Butternut Squash,  
Campanelle Pasta, Fresh Herbs, Parmesan 30

### 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

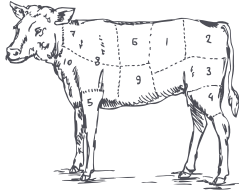
Kansas City, KS

### 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

### SAUTEED GREEN BEANS

Garlic, Shallot,  
White Wine, Butter

### 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\***

**CHOCOLATE PEPPERMINT CREAM PIE**

**CHOCOLATE 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: December 1, 2025*

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