

• 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 & Soups



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

GARRELT'S 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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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 MOKA PIE

DUTCH APPLE PIE

FLOURLESS DARK CHOCOLATE CAKE

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

COCONUT CAKE

7-Layer Cookie Ice Cream & Butterscotch Sauce 12

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

COLBY & MEGAN GARRETT, 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

• 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

Updated: December 30, 2025

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