

## 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
 
**SEASONAL**
**FRENCH FRIES** 8
 
**VEGETABLE** 8.25
 
**EXTRA EGG** 4
 
**SOURDOUGH OR**
**SMOKED BACON** 6.75
 
**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: December 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\***

**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



**WHOLE PIES TO-GO**

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

