

## • 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

### STEAMED P.E.I. MUSSELS

White Wine, Garlic, Braised Bacon, Herb Broth,  
Toasted Baguette, Chili Oil 22

### HAM & BRUSSELS

Smoked Ham, Mustard & Leek Vinaigrette,  
Toast, Poached Egg 16.50

### CHESTNUT CAPPELLETTI

Crab, Shaved Prosciutto Americana, Beurre  
Monte, Chives 18

### HOT CHICKEN WINGS

Blue Cheese Dressing, House Hot Sauce,  
Dill Pickles 17.50

### CRISPY CHICKEN LIVERS & GIZZARDS

House Hot Sauce, Ham Gravy 15

## SNACKS

All Snacks 8

### CRISPY PORK RINDS

### DEVILED FREE-RANGE EGGS\*

### PICKLED VEGETABLES

### FRIED CHEESE CURDS

## Salads & Soup



### ONION SOUP GRATINÉE

Red Wine Braised Beef, Caramelized Onion,  
Crusty Bread, Gruyère 11 11

### 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

### BEET, APPLE & ARUGULA SALAD

Oranges, Fromage Blanc, Pecans, Pickled  
Sultanas, Sherry Vinaigrette 11

# OUR FAMOUS FRIED CHICKEN

All Fried Chicken Comes with Homemade Pickles & Ham Gravy

## THREE PIECES

Whole Breast	24
Thigh	
Leg	
All White Meat • 27	

## HALF

Whole Breast	30
Thigh + Leg	
Wing + Tender	
All White Meat • 34	

## WHOLE

2 Breasts	52.50
2 Thighs + 2 Legs	
2 Wings + 2 Tenders	
All White Meat • 58	

All of our chicken is all-natural & free-range, never frozen and 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

### SLOW CONFIT DUCK

Pork & Citrus Sausage, Butter & Herb White Beans, Mustard Greens, Braised Bacon, Giardiniera, Pickled Mustard 32

### GRILLED KOJI AGED PORK RIB CHOP

Apple & Cippolini Jam, Cauliflower Soubise, Veal Jus 35

### RIGATONI

Spicy Pork Sugo, Pecorino Romano, Olive & Caper Relish, Herb Breadcrumbs 28

### USDA PRIME "DAILY GRIND" BURGER\*

Lettuce, Red Onion, Cheddar, Pickles, Fries 20

### GRIDDLE-SEARED HANGER STEAK\*

Fries, Garden Greens, Chimichurri 43

## Our Farmers

### GARRELS FAMILY FARM

Parker, KS

### SALT CREEK FARMS

Eureka, KS

### THANE PALMBERG

DeSoto, KS

### CRUM'S HEIRLOOMS

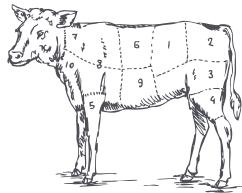
Bonner Springs, KS

### MYCO PLANET

Kansas City, MO

\*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.

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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.

## DRY AGED KC STRIP\*

82

14 oz. Hand Cut Salt Creek Premium Black Angus Beef

## FILET MIGNON\*

82

10 oz. Hand Cut USDA Choice Creekstone Beef

## DRY AGED RIBEYE\*

84

14 oz. Hand Cut Salt Creek Premium Black Angus Beef

## DOUBLE CUT COMPART DUROC PORK CHOP\*

52

16 oz. Brown Sugar Brined Bone-in Chop

*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

Roasted Garlic Cream, Cheddar, Crispy Bacon

### FRENCH FRIES

Ham Gravy & Ketchup

### POMMES ANNA

Pecorino Romano, Herbs

### PAN ROASTED

### BRUSSELS SPROUTS

Garlic, Shallot, Butter

### MASHED YUKON GOLD POTATOES

Garlic Butter, Sour Cream, Chives

### LOADED BAKED POTATO

Cheddar, Crispy Bacon, Scallions, Sour Cream

### ROASTED ROOT VEGETABLES

Cauliflower Soubise, Herb Breadcrumbs, White Cheddar

### CAULIFLOWER POLONAISE

Lemon, Caper, Brown Butter Vinaigrette

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 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**, *Chef Proprietors*

**FERNANDO LEON**, *General Manager* • **RYAN WILLIAMS**, *Executive Chef* • **KEARA MASSON**, *Pastry Chef*

**10551 MISSION ROAD LEAWOOD, KANSAS 66206** • **RYEKC.COM** • **913-642-5800**

*Updated: January 29, 2026*

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• **AFTER DINNER COCKTAILS** •



**COFFEE & CIGARETTES** 16

*Missouri Tobacco Smoked Weller's Whiskey, Espresso Cordial*

**PISTACHIO & CREAM** 16

*Absolute Vanilla, Mozart White Chocolate Pistachio Cream, Creme de Menthe*

**THE GENTLEMAN** 16

*Weller's Whiskey, Frangelico, Caffe Borghetti, Espresso Shot, Angostura Bitters*

**SALTED CARAMEL** 16

*360 Vanilla Vodka, Broken Shed Vodka, Mozart Dark Chocolate, Gozio Amaretto Caramel Syrup*

• **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*