

## • APPETIZERS •

### ONION SOUP GRATINÉE

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

### WHIPPED GOAT CHEESE

Grilled Farmhouse Bread, Benton's Country Ham, Speckman Honey, Garden Greens, Sea Salt & Herbs 20

### BBQ DUSTED PORK RINDS 8

### DEVILED FREE-RANGE EGGS\* 8

### PICKLED VEGETABLES 8

## • BREAKFAST •

### BACON, ARUGULA, & CHEDDAR QUICHE\*

Garden Greens, Hash Brown 17.75

### SEASONAL OMELET\*

Smoked Ham, Tomato, Cheddar, Garden Greens, Hash Brown 17.75

### FRENCH TOAST

Maple Syrup, Candied Walnuts, Seasonal Fruit, Powdered Sugar 15

### THE WEEKDAY BREAKFAST

Choice of Eggs, Bacon, Cheese Grits, Hash Brown, Garden Greens 16.75

## Lunch Entrées



### FRIED CHICKEN SALAD

Crispy House-Battered Chicken Tenders, Romaine, Honeynut Squash, Apples, Cranberries, Pecans, White Cheddar, Honey Mustard-Buttermilk Dressing 18

### HANGER STEAK & ICEBERG WEDGE SALAD\*

Crispy Bacon, Blue Cheese, Tomato, Hard-Boiled Egg, Buttermilk Dressing 22.50

### BLACKENED SALMON BURGER\*

Goat Cheese, Arugula, Spicy Aioli, Red Onion, Fries 17

### CRISPY CHICKEN SANDWICH\* (Spicy or Regular)

Lettuce, Red Onion, Dijonaisse, Fries, Pickles 19

### SMOKED PULLED PORK SANDWICH

BBQ Sauce, Coleslaw, Fries, Pickles 16.50

### “THE MIDTOWN” BURGER\*

Two Griddled Beef Patties, Grilled Onions, American, Fries, Pickles 16

### SHRIMP & GRITS

Anson Mills Grits, Cheddar, Smoked Pork, Scallions, Lemon 22.50

### PAN-ROASTED SCOTCH SALMON\*

Wild Indian Rice, Fennel, Carrot, Celery, Champagne Vinaigrette 29

### CHICKEN & DUMPLINGS\*

Bacon, Celery, Onion, Carrots, Herb Dumplings 18.50

### TWO PIECE FRIED CHICKEN\*

Mashed Potatoes, Ham Gravy, Garden Greens 19.50

### GRIDDLE-SEARED HANGER STEAK\*

Fries, Garden Greens, Chimichurri 36

## SIDES

### ANSON MILLS GRITS 6.75

### FRENCH FRIES 8

### SEASONAL VEGETABLE 8.25

### SMOKED BACON 6.75

### EXTRA EGG 4

### WHITE OR WHEAT TOAST 4.50

## • DAILY PASTRIES •

CINNAMON ROLL 6.50

MEG'S 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 • 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: January 29, 2026

## 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



rye