

## • APPETIZERS •

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### HOUSE-MADE BREAD BASKET

Freshly Baked Parker House Rolls,  
Topped with Sea Salt 5.50

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### 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

### GARDEN TART

Fresh Cheese, Blanched Broccolini, Sliced Radish,  
Spring Peas, Pickled Red Onions, Fresh Herbs 20

### WHITE CHEDDAR PIMENTO CHEESE DIP

Served with House Made Sweet Potato Cracker 18

### TWICE BAKED POTATO BITES

Breaded & Fried with Scallion, Bacon, Cheddar Cheese,  
Cheddar Cheese Fondue 16.50

### LATERNE PASTA

Lemon & Ricotta Stuffed Pasta, Thyme Burre Blanc,  
Pickled Fresnos, Parmesan 16

### SAUTÉED CLAMS

White Wine Garlic Herb Sauce, Toasted Bread 28

## SNACKS

All Snacks 8

### CRISPY PORK RINDS

### DEVILED FREE-RANGE EGGS\*

### PICKLED VEGETABLES

### FRIED CHEESE CURDS

## Salads & Soup



### FRENCH ONION SOUP

Garlic French Baguette Crouton, Gruyère 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

### CHOPPED SALAD

Iceberg, Cherry Tomatoes, Marinated Olives,  
Feta, Pickled Onions, Cucumbers, Candied  
Walnuts, Herb Vinaigrette 14

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

### SEARED BLACK COD

Sautéed Peas, Asparagus, Broccolini, Radish, Chives 39

### CHICKEN & DUMPLINGS

Bacon, Carrot, Celery, Onion, Herb Dumplings 29

### SPRING LAMB PASTA

Broccolini, Roasted Red Peppers, Garlic Cream, Herbs 30

### KOJI AGED DUROC PORK CHOP

Smoked Celeriac Root Purée, Sautéed Spinach & Apple Mostarda 39

### SLOW POACHED PORK BELLY

Sautéed Oyster Mushrooms, Roasted Beets 32

### 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

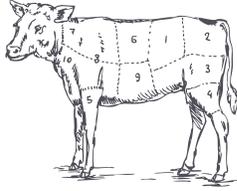
### FARM-TO-MARKET BAKERY

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

### GRILLED BROCOLINI

Green Crumb  
& Garlic Herb Butter

### SAUTÉED ASPARAGUS

Almonds  
& Parmesan

### MASHED POTATOES

Garlic Butter, Sour  
Cream, Chives

### LOADED BAKED POTATO

Cheddar, Crispy Bacon,  
Scallions, Sour Cream

### SAUTÉED BABY CARROTS

Parsley Pesto

### MUSHROOM BAKE

Chestnut Mushrooms Baked &  
Finished with Herb Bread Crumbs

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\***

**COCONUT CREAM PIE**

**STRAWBERRY RHUBARB PIE**

**FLOURLESS DARK CHOCOLATE CAKE**

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

**CARROT CAKE**

Cream Cheese Icing & Rum Raisin Ice Cream 12

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

## AFTER DINNER COCKTAILS



**ESPRESSO MARTINI** 16

360 Vanilla Vodka, Grind Espresso Liqueur,  
Averna Amaro, Roasterie Blend Espresso

**ROOT BEER FLOAT** 15

Crown Royal Vanilla, Root Beer Syrup,  
Whipping Cream

**MINT CONDITION** 15

Buffalo Trace Bourbon,  
Bailey's Chocolate, Fernet Menta

## COFFEE & ESPRESSO

**HOT COFFEE**

Onyx "Southern Weather" 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, Chef Proprietors**

**JUSTIN PLATKO, General Manager • BEN WOOD, Executive Chef • KEARA MASSON, Pastry Chef**

**4646 MILL CREEK PARKWAY, KANSAS CITY, MISSOURI 64112 • RYEKC.COM • 816-541-9382**

Updated: February 23, 2026

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