



• 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

Green Garlic, White Wine-Pernod & Herb Broth,
Braised Bacon, Gremolata, Toasted Baguette 24

STEAK TARTARE

Pickles, Capers, Dijon Dressing, Egg Yolk,
Parmesan, Chives, Grilled Farmhouse Bread 22

HOT CHICKEN WINGS

Blue Cheese Dressing, House Hot Sauce,
Dill Pickles 17.50

CRISPY CHICKEN LIVERS & GIZZARDS

House Hot Sauce, Ham Gravy 15

OPEN FACED BEEF BURNT ENDS

House-Made Pullman Toast, Pickled Ramps &
Fresno Chiles, Black Vinegar BBQ Glaze 26

SNACKS

All Snacks 8

CRISPY PORK RINDS

DEVEILED FREE-RANGE EGGS*

PICKLED VEGETABLES

FRIED CHEESE CURDS

Salads & Soup

KALE, SAUSAGE & WHITE BEAN SOUP

Carolina Gold Rice, Lemon Oil 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

SPINACH SALAD

Bacon Lardons, Chopped Egg, Spring
Onion, English Peas, Balsamic Vinaigrette 11

*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 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

SMOKED LAMB RIBS

Sea Island Red Peas with Smoked Ham, Sauteed Greens, Fava Beans 39

GRILLED KOJI AGED PORK RIB CHOP

Apple Gastrique, Asparagus, Green Garlic- Ramp Butter, Veal Jus 35

SPAGHETTI A LA CHITARRA

Rock Shrimp, Red Chilis, English Peas, Olive Oil, Garlic, Lemon, Herbs, Parmesan \$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

SALT CREEK FARMS

Eureka, KS

THANE PALMBERG

DeSoto, KS

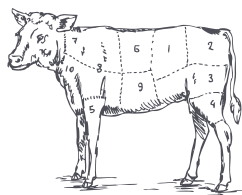
CRUM'S HEIRLOOMS

Bonner Springs, KS

MYCO PLANET

Kansas City, 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.

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

GRILLED SAVOY CABBAGE

Brown Butter Vinaigrette, Country Ham, Parmesan

FRESH ASPARAGUS

Lemon Vinaigrette, Herb Breadcrumbs

MASHED YUKON GOLD POTATOES

Garlic Butter, Sour Cream, Chives

LOADED BAKED POTATO

Cheddar, Crispy Bacon, Scallions, Sour Cream

SAUTEÉD MUSHROOMS

Pearl Onions, Green Garlic, English Peas

SEA ISLAND RED FIELD PEAS

Smoked Ham, Gremolata, Chives

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 •



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

Onyx Coffe Lab Southern Weather 5.50

ESPRESSO

Single Shot 5 • Double Shot 6

CAPPUCCINO OR LATTE 6.75

CAFÉ MOCHA 7

CHAI LATTE 6

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

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

Updated: April 28, 2026

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