



• APPETIZERS •

CLAM & SAUSAGE CHOWDER

Fregola Sarda, Tuscan Kale, Scallion 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 & BRUSSELS SPROUTS QUICHE*

Garden Greens, Hash Brown 17.75

OMELET OF THE DAY*

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



CHOPPED SALAD

House Smoked Turkey, Roasted Beets, White Cheddar, Cranberries,
Candied Pecans, Honey Mustard-Buttermilk Dressing 17.75

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)*

Dill & Honey Brine, Lettuce, Red Onion, Dijonaise, 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
All Breast Meat + 3.50

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

*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

MEG'S DAILY PASTRIES MKT

• COFFEE & ESPRESSO •

HOT COFFEE

Roasterie Rye Special Blend 5

ESPRESSO

Single Shot 5 • Double Shot 6

Cappuccino or Latte 6.75 • Café Mocha 7

HOT CHOCOLATE 7

• HUGO TEAS •

Organic Loose-Leaf Hot Tea 6

Gao Wen Black • Hugo Grey • Rest Easy Bouquet

Currant • Jasmine Bai-Hao

• 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: March 17, 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

STRAWBERRY RHUBARB PIE

COCONUT CREAM PIE

CHOCOLATE STOUT CAKE

Devils Food Cake, Chocolate Ganache,
Chocolate Stout Ice Cream 12

THIN MINT SUNDAE

Fresh Mint Ice Cream, Chocolate Sauce,
Thin Mint Crumb, Whipped Cream 10

HOUSE-MADE ICE CREAM & SORBET 7.75

All pie crusts contain lard & are not vegetarian.



WHOLE PIES TO-GO

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

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