



**- THE -
BACK ROOM
PRIVATE DINING**

www.ryeraleigh.com

500 FAYETTEVILLE ST, RALEIGH NC

FRONT PORCH SNACKS

- Crispy Ribs** 8
braised and southern fried spare ribs, honey drizzle, sambal olek
- Fried Green Tomatoes** 🌿 8
smoked pimento cheese truffled honey
- Coastal BBQ Shrimp** 🍷 14
aged cheddar grits
- Drunken Clams** 12
local clams, mussels, Rickshaw Rye IPA, jalapeno cheddar toast
- Rye Wings** 🍷 12
choice of hot or bourbon BBQ
- Sweet Potato Hushpuppies** 8
cinnamon sugar cream cheese

**FIXINS'
\$3 EACH**

- Shoestring Fries
- Sweet Potato Fries
- Mac & Cheese
- Aged Cheddar Grits
- Idaho Mashed Potatoes
- Collards & Smoked Turkey
- Creamed Corn
- Green Beans
- Smoked Heirloom Beans
- Roasted Parsnips & Carrots
- Warm Biscuits

BACK PORCH DELIGHTS

\$8 EACH

- Chocolate Cheesecake
- Pumpkin Bread & Ice Cream
- Apple Bourbon Crème Brulee
- Seasonal Tart
- Peanut Butter Chocolate Pie

SUPPER

- Gumbo** 21
andouille sausage, chicken, shrimp, mussels, white rice
 - Ribeye Steak*** 29
pimento cheese scalloped potatoes, seasonal charred mushrooms
 - Beef Pot Pie** 18
braised beef, pan gravy, winter vegetables
 - Half Smoked Chicken** 18
green beans, mashed potatoes and gravy
 - Memphis Rubbed Spare Ribs**
coleslaw and steak fries
 - ½ Rack 18
 - Whole Rack 24
 - Classic Meatloaf** 18
cheesy potatoes, grilled green beans, tomato gravy
 - Seared Scallops** 🍷 26
Diver scallops, heirloom lentils, crispy bacon, winter greens
 - Hickory Salmon*** 🍷 25
creamed mustard greens, caramelized onions, marble potatoes
 - Farro Risotto** 18 🌿
vegetable stock, mushrooms, fontina cheese, roasted tomatoes, golden beets
- 🌿 Vegetarian
🍷 Gluten Friendly

SOUPS & GREENS

add grilled chicken 5, salmon 7, shrimp 9

- Brunswick Stew** 8
smoked chicken, brisket, turnips, carrots, potatoes
- Cauliflower Soup** 🌿 8
chives, crispy biscuit
- Local Greens** 🌿 9
sweet & spicy pecans, blueberries, sea salted goat cheese, citrus vinaigrette
- Tomato Salad** 10
heirloom tomatoes, crispy bacon, avocado, warm bacon vinaigrette
- Apple Turnip Salad** 🌿 10
white globe turnips, seasonal apples, mixed greens, honey vinaigrette

HANDHELDS

CHOICE OF TWO FIXINS'

- Short Rib Angus Burger*** 13
aged cheddar cheese, Applewood smoked bacon
- Veggie Burger** 🌿 12
house made black bean burger, red peppers, arugula, avocado aioli
- Pimento Grilled Cheese** 🌿 11
smoked pimento cheese, pickles, tomatoes, pumpernickel bread



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*Items cooked to order. Indicated items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness. If you have concerns regarding food allergies, please alert your server before ordering.



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DRAFT BEER
16 OZ / 23 OZ

| | |
|---------------------|-------|
| Stella Artois | 6/7.5 |
| Bud Light | 5/6.5 |
| White Street Kolsch | 6/7.5 |
| Blue Moon | 6/7.5 |
| Red Oak Amber | 6/7.5 |
| Rickshaw Rye IPA | 6/7.5 |
| Sam Adams Lager | 6/7.5 |

Ask about our local rotating drafts on tap!

DOMESTIC & IMPORTS

| | |
|--------------------|-------|
| Bud Light | 5 |
| Budweiser | 5 |
| Coors Light | 5 |
| Michelob Ultra | 5 |
| Miller Light | 5 |
| PBR 12oz/24oz | 3/4.5 |
| Sam Adams Seasonal | 5 |
| Yuengling | 5 |
| Omission Pale Ale | 5 |
| Lagunitas IPA | 5 |
| Modelo-Especial | 6 |
| Corona Extra | 6 |
| Corona Light | 6 |
| Dos Equis | 6 |
| Heineken | 6 |
| Heineken Light | 6 |
| Fat Tire | 6 |
| St. Pauli NA | 6 |
| Bold Rock Cider | 6 |
| Guinness Draft Can | 6 |

LOCAL BREWS
\$6

| |
|---------------------------|
| Trophy Wife IPA |
| Cloud Surfer IPA |
| Emmalynn Blonde |
| Paycheck Pilsner |
| Duck Rabbit Stout |
| Pernicious IPA |
| Shotgun Betty Hefeweizen |
| Thrilla in Vanilla Porter |
| Twisted River Wit |
| Napoleon Complex Pale Ale |

HAND CRAFTED COCKTAILS
\$12

Rat Pack Martini
Master Bob White Gin, Bedlam
Vodka, Olives stuffed with
local cheese

**Spiced Apple Rum
Punch Mule**
Carolina Coastal Rum, Apple
Cider, Ginger Beer

Cranberry Rosemary Crush
Cranberry Infused Smirnoff
Vodka, Rosemary Infused
Simple Syrup

Blueberry Mint Mimosa
Ketel One Vodka, Fresh
Blueberries, Lemon, Mint, La
Marca Prosecco

Raspberry La Crème
Botanist Gin, Martini & Rossi
Dry Vermouth, Raspberries,
Mint, Lemon, Egg Whites

Blackberry Smash
Woodford Rye, Fresh
Blackberries, Lemon, Mint

Dirty Pickle Southern Mary
Pickle & Pepper Infused
Pickers Vodka, Pimento
Cheese Stuffed Olives, Pickled
Okra

Barrel Aged Old Fashioned
Barrel Aged Larceny, Luxardo
Cherries, Crude's Fig & Orange
Bitters

Rye Barrel Aged Manhattan
Barrel Aged Woodford Reserve,
Martini & Rossi Sweet
Vermouth, Angostora Bitters

Barrel Aged Boulevardier
Barrel Aged Bulleit Rye,
Campari, Carpona Antica
Vermouth

SPARKLING WINE
6 OZ / 9 OZ

| | |
|-------------------|---------|
| La Marca Prosecco | 9 / 14 |
| Michele Brut | 13 / 18 |
| Zonin Moscato | 7 / 12 |

PINOT GRIGIO

| | |
|-------------------|---------|
| Stellina di Notte | 11 / 15 |
|-------------------|---------|

SAUVIGNON BLANC

| | |
|------------|---------|
| Matua | 10 / 14 |
| Esk Valley | 12 / 17 |

CHARDONNAY

| | |
|-----------------|---------|
| Kendall Jackson | 11 / 15 |
| Sonoma Cutrer | 15 / 21 |

INTERESTING WHITES

| | |
|------------------------------|---------|
| Beringer White Zinfandel | 7 / 10 |
| Chateau St Michelle Riesling | 10 / 14 |
| Noble Vines Rose | 9 / 14 |

PINOT NOIR

| | |
|-----------------|---------|
| Meoimi | 12 / 17 |
| Erath Vineyards | 14 / 20 |

MERLOT

| | |
|-----------------|---------|
| Chateau St Jean | 10 / 14 |
|-----------------|---------|

CABERNET

| | |
|--------------------|---------|
| Federalist | 11 / 15 |
| Louis Martini | 11 / 15 |
| Emblem Generations | 27 / - |

INTERESTING REDS

| | |
|----------------------|---------|
| Don Miguel Malbec | 11 / 15 |
| 19 Crimes Blend | 8 / 12 |
| Ravenswood Zinfandel | 10 / 14 |