



DINNER MENU

LOCAL FARMS AND ARTISANS

Rye Bar & Southern Kitchen is dedicated to supporting the local farms of North Carolina. Chef Rigot has formed many relationships with the farmers and we are happy to bring you the freshest and healthiest produce and meats available. Please see the list of current local farm raised ingredients in use on our chalkboard.

MYERS BEEF
HERITAGE FARMS
ATKINSON'S MILL
NORTH CAROLINA POULTRY
BOULTED BREAD
FARMER'S COLLECTIVE
HILLSBOROUGH CHEESE COMPANY

DINNER MENU

FRONT PORCH SNACKS

See Special Boards for Today's Feature


Coastal BBQ Shrimp  14
pan seared over aged cheddar grits

Southern Poutine 12
Fries, sausage sage gravy, cheddar cheese, jalapeño, scallions, over easy egg

Fried Green Tomatoes 8
smoked pimento cheese, truffled honey

Grilled Brussel Sprouts +
marinated in whole grain mustard, honey, balsamic

Sausage Slider 9
pepper bacon sausage and pimento cheese blend, sweet chili mayo

Steamers  14
Carolina clams, garlic, butter, green onions, red pepper, Lonerider ShotgunBetty, grilled rye bread

Grilled Bourbon Wings 12
hickory bourbon bbq sauce, ranch

FIXINS 3.00each

Shoestring Fries
Mac and Cheese
Green Beans
Aged Cheddar Grits
Mustard Glazed Collards
Chef's Vegetable
Sweet Potato Waffle Fries
Buttermilk Mashed Potatoes
Sweet and Sour Slaw
Wild Mushroom Crasin Rice
Charred Carrots with Honey and Goat Cheese


SOUPS & GREENS

Add to any salad chicken 5, salmon 7 or shrimp 9

Smoked Chicken Chili 9
rye smoked chicken, green chili, and white beans

Autumn Vegetable Stew 8
mix of sweet, savory bright and earthy veg 

Local Greens 9
sweet and spicy pecans, blueberries and sea salted goat cheese crumbles and citrus vinaigrette 

Apple Walnut 12
artisan greens, honey crisp apple, aged cheddar, red onions, cranberries, salted walnut and Rye Woodford bourbon Vinaigrette 

Quinoa and Roasted Vegetable Salad 14
roasted seasonal squash, kale, sunflower seeds, dried fruit and grapefruit vinaigrette  

LIGHT SUPPER *Includes your choice of farm fresh salad, fruit cup, or shoestring fries*

Carolina Pulled Pork 10
"Seven Springs" pork smoked, and pulled served on a southern style biscuit

Fried Chicken Biscuit 12
white cheddar, tomato slices and honey mustard aioli

Short Rib Angus Burger * 12
short rib Angus beef patty, aged cheddar and apple smoked bacon

Apple Pie Turkey Burger 11
creole seasoned turkey patty, sliced granny smith apples, aged cheddar cheese, balsamic glaze, and brioche bun

Chicken and Waffle Grilled Cheese 11
whole wheat waffle, smoked maple spiced chicken, aged cheddar cheese, white American, Havarti

Red and Gold Beet Reuben  13
pastrami style smoked beets, sweet and sour slaw Havarti, and Pumpernickel


 vegetarian  gluten-free

DINNER *choice of Two Fixins*

Heritage Pork Loin* 25
pan seared pork loin, apple cider gravy

Aged Ribeye Steak* 35
dry aged center cut garlic herb butter

Rye Mac and Cheese 13
creamy four cheese sauce ovenbaked
Gluten Free available

Add Rye Braised Short Rib  17

Glazed Salmon * 26
pan seared and maple chili glaze 

Smoked Butternut Squash Mac 18
smoked butternut squash and chi tea, sauce, sun-dried tomatoes, mushrooms, onions and brown rice pasta

Chicken Pot Pie   23
smoked chicken, sweet potatoes, sage and rosemary cream, rosemary thyme biscuit

Stuffed Sweet Potato 15
NC Sweet potato, rye pulled pork, braised kale, grilled oyster mushrooms, and Fontana

Cheerwine Spareribs 25
Cheerwine marinated and glazed spareribs

BBQ Meatloaf 18
A blend of ground short rib and Angus beef, finished with bbq sauce

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