



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.