



LUNCH MENU SPRING SUMMER 2016

MEAT & THREE

*House favorites served with your
choice of three sides and sweet tea* 10

MONDAY—Fried Chicken

TUESDAY—Pork Brisket

WEDNESDAY—Meat Loaf

THURSDAY— Mills Farm Country Fried Steak

FRIDAY—Local Caught Fish of the Day

SATURDAY—BBQ Pork

SUNDAY—Oven Roasted Turkey Breast

FIXINS *3 each*

Charred Carrots
Shoestring Fries
Smoked Pimento Cheese Grits
Mac and Cheese
Sweet Potato Waffle Fries
Carolina Rice
Succotash
Green Beans
Mustard Glazed Collards
BBQ Slaw

FRONT PORCH SNACKS

See Special Boards for Today's Feature

Fried Okra  8
buttermilk creole breaded and fried with mustard aioli

Carolina Nachos 9
East Carolina pork, market salsa, farmers cheese, house BBQ sauce and local greens

Fried Green Tomatoes  8
smoked pimento cheese and truffled honey

Smoked Chicken Wings 11
Rye rubbed, hickory smoked and served with house buttermilk ranch


PB Turnover 8
pork belly, sweet potatoes, cilantro, jalapeno and sharp cheddar

House Smoked Pimento Cheese 7
grilled rye bread and garden vegetables

FOLDED PIZZA (only in Raleigh)

Tradition 9
Pepperoni and fresh mozzarella

Carolina Pie 11
cheddar BBQ crust, house smoked pork, red onions, slaw and truffled honey

Garden  12
double mozzarella crust, local mushroom, grilled asparagus, grape tomatoes red onions, goat cheese, oil and herbs

FIXINS 3 each

Charred Carrots, Shoestring Fries, Smoked Pimento Cheese Grits, BBQ Slaw, Mac and Cheese, Sweet Potato Waffle Fries, Carolina Rice, Succotash, Green Beans, Mustard Glazed Collards

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



SUPPER Your Choice of Two Sides

Backyard Chicken Skewers 16
buttermilk herbed, thigh meat grilled, lemon ranch

Short Ribs Mac and Cheese 12
honey RYE braised short ribs with creamy four cheese macaroni

Beer Can Chicken Breast 13
PBR, rye rub marinated NC farms chicken breast grilled and BBQ glaze

Grilled Salmon 14
asparagus, sweet pea, tomato relish

Kale Pesto Pasta  12
wheat penne, smoked tomatoes, grilled summer squash and asparagus

 healthy  vegetarian  gluten-free

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

Carolina Pulled Pork 9
"Heritage Farms" 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 10
short rib angus beef patty, aged cheddar, and apple smoked bacon

Turkey Burger 9
ground turkey patty, onion jam, aged cheddar and house BBQ sauce, whole wheat bun

Smoked Chicken Cronut 11
smoked chicken salad, big boy tomatoes, butter lettuce

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

Roasted Sweet Corn and Tomato Soup 8
local corn, summer tomatoes, and chives

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

Minted Watermelon  10
watermelon, mint, feta, pickled red onions, butter lettuce, honey balsamic

Peach and Country Ham 10
arugula, smoked goat cheese, honey peach black pepper vinaigrette

Kale Caesar  10
scarlet Kale Blend, pickled eggs, and beets, wheat berry crouton, roasted tomato parmesan vinaigrette



DINNER MENU SPRING SUMMER 2016

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.

MILLS FAMILY FARM
HERITAGE FARMS
NORTH CAROLINA POULTRY
BOULTED BREAD
FIRST HAND FOODS
RALEIGH CITY FARMS

DINNER MENU

FRONT PORCH SNACKS

See Special Boards for Today's Feature

Coastal BBQ Shrimp 	14
<i>pan seared over smoked pimento cheese grits</i>	
PB Turnover	8
<i>porkbelly, sweet potatoes, cilantro, jalapeno and sharp cheddar</i>	
Carolina Nachos	9
<i>East Carolina pork, market salsa, farmers cheese, house BBQ sauce and local greens</i>	
Fried Green Tomatoes	8
<i>smoked pimento cheese and truffled honey</i>	
Fried Okra 	8
<i>butter milk creole breaded, fried served with mustard aioli</i>	
House Smoked Pimento Cheese	9
<i>grilled rye bread and garden vegetables</i>	
Fried Oyster	11
<i>Wanchese, buttermilk soaked, fried, roasted red pepper remoulade</i>	
Steamers	12
<i>Carolina clams, and mussels, butter, garlic, red pepper, Lonerider Shotgun Betty, grilled rye bread</i>	
Smoked Chicken Wings	11
<i>Rye rubbed, hickory smoked and served with house buttermilk ranch</i>	

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GREENS & Soup

Add to any salad

chicken 5, salmon 7 or shrimp 9


Roasted Sweet Corn and Tomato Soup	8
<i>local corn, summer tomatoes, and chives</i>	
Minted Watermelon 	10
<i>watermelon, mint, feta, pickled red onions, butter lettuce, honey balsamic</i>	
Local Greens 	9
<i>sweet and spicy pecans, blueberry and sea salted goat cheese crumbles and citrus vinaigrette</i>	
Peach and Country Ham	10
<i>arugula, smoked goat cheese, honey peach black pepper vinaigrette</i>	
Kale Caesar	10
<i>scarlet kale blend, pickled eggs and beets, wheat berry crouton, roasted tomato parmesan vinaigrette</i>	
LIGHT SUPPER <i>Includes your choice of farm fresh salad, fruit cup, or shoestring fries</i>	
Carolina Pulled Pork	9
<i>"Seven Springs" pork smoked, and pulled served on a southern style biscuit</i>	
Fried Chicken Biscuit	12
<i>white cheddar, tomato slices and honey mustard aioli</i>	
Short Rib Angus Burger	10
<i>short rib angus beef patty, aged cheddar and apple smoked bacon</i>	
Turkey Burger	9
<i>ground turkey patty, onion jam, aged cheddar and house BBQ sauce with whole wheat bun</i>	
Smoked Chicken Cronut	11
<i>smoked chicken salad, big boy tomatoes, butter lettuce</i>	

FIXINS 3 each

Charred Carrots, Shoestring Fries, Smoked Pimento Cheese Grits, Mac and Cheese, BBQ Slaw, Sweet Potato Waffle Fries, Carolina Rice, Succotash, Green Beans, Mustard Glazed Collards

 vegetarian  gluten-free

DINNER *choice of Two Fixins*

Pork Tenderloin Medallion	25
<i>rye whiskey and apple brine, grilled, caramelized peach butter</i>	
Aged Ribeye Steak	35
<i>dry aged center cut garlic herbed butter</i>	
Rye Mac and Cheese	12
<i>creamy four cheese sauce oven baked create your favorite by adding</i>	
braised short rib	16
Smoked Half Chicken	24
<i>corn and green tomato relish, white bbq Sauce</i>	
Grilled Salmon 	24
<i>asparagus, sweet pea, tomato relish</i>	
Kale Pesto Pasta	16
<i>wheat penne, smoked tomatoes, grilled summer squash and asparagus</i>	
Rye Flat Iron	24
<i>pan seared with garlic, thyme and citrus jalapeno butter</i>	
Balsamic Berry Chicken	23
<i>grilled semi bonells chicken breast, raspberry balsamic butter sauce</i>	
RYE BBQ Potato	12
<i>overstuffed potato filled with smoked pork and smoked chicken, bbq slaw localcheese</i>	
Chalk Board Dinner	25
<i>Chef's creation of local flavors</i>	



DESSERT MENU SPRING SUMMER 2016

Grilled Peach with Bourbon Peach Ice cream

Chocolate Pudding Cake

Seasonal Berries and Cream

Banana Pudding

Jack Daniels Tennessee Fire Cheesecake

Summer Fruit Donut Holes

Sweet Joise Beer Float



BEVERAGE MENU

HAND CRAFTED COCKTAILS

Watermelon Crawl	10	Cucumber Cooler	9
The perfect combination of sweet and heat!! Sauza Blue tequila, watermelon limeade, housemade jalapeno simple syrup		How do you think the cucumber got so cool? Rain Cucumber Vodka, fresh lemon, simple syrup	
Farmers Tan	10	Porch Swing	10
Make you forget all about those uneven tan lines. Cruzan Rum, strawberry puree, fresh lime juice		Porch Swings and sunsets, thats what North Carolina does!! Grey Goose Melon, cantaloup puree, simple syrup	
One Hot Mama	10	Smokey Pineapple	10
Sweet and spicy with a little bit of sass. Kettle One Oranje, fresh basil, simple syrup, red pepper		BBQ never tasted so good!! Absolute Vodka, carmalized pineapple, hickory smoked simple syrup, fresh pineapple juice	
Gran Papi	10	Blue-Berry Mojito	10
Grandpa didn't tell you tell you stories about this. Midnight moon, disaronno Ameretto, house made orange bitters		Not your average Mojito; Blueberry Stoli, simple syrup, fresh lime juice, garden fresh mint, NC blueberries	
Sun Burn	8	Barrel Aged Manhattan	10
More relief than Aloe Vera!! El Jimador Resposado fresh lime juice, housemade jalapeno simple syrup		Bulleit Rye <i>Whiskey</i> , <i>Martini Rossi</i> sweet vermouth, and <i>Angostura</i> bitters aged to perfection in a charred oak barrel	

	SGL 1.25 OZ	ROCKS 2 OZ	DBL 2.5 OZ
RYE WHISKEY			
BULLEIT SMALL BATCH RYE	11	15	19.25
JIM BEAM RYE 4 YR	8	12	15.75
COPPER FOX RYE	11	15	19.25
KNOB CREEK SMALL BATCH RYE OLD	12	16	21
OVERHOLT RYE 3 YR	8	12	15.75
JACK DANIELS SINGLE BARREL RYE	15	20	27
REDEMPTION RYE	11	15	19.25
RUSSELL'S RESERVE SM BATCH	11	15	19.25
CROWN ROYAL NORTHEN HARVEST RYE	9	12	15.75
VIRGIL KANE ROBBER	11	15	19.25
WILD TURKEY RYE	11	15	19.25



BEER MENU

BOTTLES & CANS		DRAFT 16oz, 23oz	LOCAL
Modelo Especial Pilsner-style Lager 4.4% ABV	6	Red Oak Amber 6, 7.5 Munich Urtyp Lager, 5% ABV Red Oak Brewery, Whitsett, NC	CBC Pale Ale 6 American Pale Ale, 5.1% ABV Carolina Brewing Co., Holly Springs, NC
Corona Extra American Adjunct Lager, 4.6% ABV	6	Sweet Josie 6, 7.5 American Brown Ale, 6.1% ABV, 30 IBU Lonerider Brewing Co., Raleigh, NC	Paycheck 6 Pilsner, 4.6% ABV Mother Earth Fullsteam Brewery, Durham, NC
Corona Light Light Lager, 4.1% ABV	6	Blue Moon Belgian White 6, 7.5 Witbier, 5.4% ABV Coors Brewing Co., Golden, CO	Hell's Belle 6 Belgian Pale Ale, 7% ABV Big Boss Brewing Co., Raleigh, NC
Dos Equis American Adjunct Lager, 4.3% ABV	6	Stella Artois 6, 7.5 Euro Pale Lager, 5% ABV Stella Artois, Leuven, Belgium	High Roller 6 American IPA, 6.75% ABV Big Boss Brewing Co., Raleigh, NC
Heineken Euro Pale Lager, 5% ABV	6	Rickshaw Rye IPA 6, 7.5 American IPA, 7.2% ABV, 54 IBU Crank Arm Brewing, Raleigh, NC	Milk Stout 6 Sweet Stout, 5.7% ABV Duck-Rabbit Brewery, Farmville, NC
St. Pauli N.A. Non Alcoholic, .05%ABV	4	Sam Adams Boston Lager 6, 7.5 Vienna Lager, 4.9% ABV Samuel Adams Brewery, Boston, MA	Oatmeal Porter 6 American Porter, 5.9% ABV, 35 IBU Highland Brewing Co., Asheville, NC
Angry Orchard Hard Cider, 5%ABV	6	Bud Light 5, 6.5 Light Lager, 4.2 ABV Anheuser-Busch, St. Louis, MO	Shotgun Betty Hefeweizen, 5.8% ABV, 11IBU Lonerider Brewing Co., Raleigh, NC
Bud Light Light Lager, 4.2% ABV	5		Backcountry 6 IPA, 7.9ABV Deep River Brewing Co, Clayton, NC
Budweiser American Adjunct Lager, 5% ABV	5		
Coors Light Light Lager, 4.2% ABV	5		
Michelob Ultra Light Lager, 4.2% ABV	5		
Miller Lite Light Lager, 4.17% ABV	5		
PBR 12oz/24oz 3/4.5 American Adjunct Lager, 4.74% ABV			
Sam Adams Seasonal	6		
Coney Is Hard Rootbeer	6		
Lagunitas IPA Red Lager, 6.2% ABV	5		

Ask about our Seasonal Draft and Local Favorites

Too many drafts choices enjoy your favorites with our Beer Flight for only \$5

WINE LIST

SPARKLING / CHAMPAGNE	3oz	6oz	9oz	Bottle
La Marca DOC Prosecco, Treviso, Italy	4.5	9	13.5	36
Chandon Brut Classic, California	7.5	15	22.5	64
La Marca DOC Prosecco, Treviso, Italy 187ml	-	-	-	15
Chandon Brut Classic, California 187ml	-	-	-	21.5
Michelle Brut, Columbia Valley, Washington	-	-	-	50
Mumm Napa Brut Rose, Napa Valley	-	-	-	58
Moet & Chandon Imperial, France	-	-	-	96
WHITE ZINFANDEL	3oz	6oz	9oz	Bottle
Beringer Classics, California	3.5	7	10	26
RIESLING	3oz	6oz	9oz	Bottle
Chateau Ste. Michelle, Columbia Valley, Wash.	5	10	14	32
50 Degree, Rheingau, Germany	7	14	20	45.5
PINOT GRIGIO / GRIS	3oz	6oz	9oz	Bottle
Stellina di Notte, Italy	5.5	11	15.5	40
Maso Canali DOC Estate, Italy	6.5	12.5	18	42
Beringer, California	-	-	-	28
Kendall-Jackson, Vintner's Reserve, California	-	-	-	44
SAUVIGNON BLANC	3oz	6oz	9oz	Bottle
Rodney Strong, "Charlotte's Home", Sonoma Co. Cal.	5	10	14	31
Esk Valley, Marlborough, New Zealand	6	12	17	46.5
Ferrari-Carano Fume Blanc, Sonoma County, California	-	-	-	32
CHARDONNAY	3oz	6oz	9oz	Bottle
Wente Vineyards Estate Grown, Livermore Valley, CA	5	10	14	40
Kendall-Jackson, Vintner's Reserve, California	5.5	11	15.5	42
Sonoma-Cutrer, "Russian River Ranches", Sonoma, CA	7.5	15	21.5	48
Columbia Winery, Columbia Valley, Washington	-	-	-	34
La Crema, Sonoma Coast, California	-	-	-	57
Hidden Crush, California	-	-	-	36
Landmark "Overlook", Sonoma, California	5	10	-	48
Rodney Strong, Estate Vineyards, Chalk Hill, Sonoma	-	-	-	52

WINE LIST

PINOT NOIR	3oz	6oz	9oz	Bottle
"A" by Acacia, Central Coast, California	6	12	17	46
Erath Vineyards, Oregon	7	14	20	52
Dark Horse, California	-	-	-	28
Rodney Strong, Estate Vineyards, Sonoma, CA	-	-	-	58
La Crema, Sonoma Coast, California	-	-	-	62
MERLOT	3oz	6oz	9oz	Bottle
Chateau St. Jean, California	5	10	14	34
Columbia Winery, Columbia Valley, Washington	-	-	-	37
Josh Cellars, California	-	-	-	41
SHIRAZ & SYRAH	3oz	6oz	9oz	Bottle
Penfolds Koonunga-Hill, Shiraz, Australia	4.5	9	13	30
ROSE	3oz	6oz	9oz	Bottle
Cotes de Provence Louis Bernard, France	6	12	17	39
CABERNET SAUVIGNON	3oz	6oz	9oz	Bottle
Beringer Founders' Estate, California	4	8	11.5	24
Louis M. Martini, Sonoma County, California	5.5	11	15.5	38
Oberon, Napa Valley, California	8	16	22.5	60
14 Hands, Columbia Valley, California	-	-	-	27
Clos du Bois, North Coast, California	-	-	-	27
JUSTIN, Paso Robles, California	-	-	-	57
Rodney Strong, Estate Vineyards, Sonoma, CA	-	-	-	55
Josh Cellars, California	-	-	-	41
Beringer, Knight's Valley, California	-	-	-	84
Kendall-Jackson, Vitner's Reserve, California	-	-	-	45
INTERESTING REDS	3oz	6oz	9oz	Bottle
Don Miguel Gascon, Malbec, Argentina	5.5	11	15.5	40
19 Crimes, South Australia	5	8.5	12	32
Troublemaker, Central Coast, California	-	-	-	40
ZINFANDEL	3oz	6oz	9oz	Bottle
Ravenswood, California	5	10	14	28
Edmeades, Mendocino, California	-	-	-	59