



- 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
- Rye Wings** 🍷 12
choice of hot, NC 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
- Red bliss smashed Potatoes
- Collards & Smoked Turkey
- Scallop Potatoes
- Green Beans
- Butterbean with Tasso Ham
- Roasted Parsnips & Carrots

BACK PORCH DELIGHTS

- White Chocolate Icebox
Cake** 8
- Coffee Crème Brulee** 8
- Big Apple Pie** 8
- Peanut Butter Chocolate Pie** 6
- Key Lime Pie** 6

SUPPER

Dinner Meat & Two

12oz Ribeye Steak* 34

120z New York Strip* 27

Lemon Brined Chicken 20

Classic Meatloaf 18

Gumbo 21

andouille sausage, chicken,
shrimp, mussels, white rice

Lobster Shepherd's Pie 24

fresh lobster and spring vegetables
topped with creamy cheddar mashed
potato

Memphis Rubbed Spare Ribs

coleslaw and steak fries

½ Rack 18

Whole Rack 27

BBQ Pork Osso Bucco 24

center cut pork shank, bbq demi glaze,
farmer's collective greens, Atkinson's
mill cheddar grits

Seared Scallops 🍷 27

green pea puree, pea greens, and
fingerling potatoes, apple wood bacon

Dill Cured Salmon* 🍷 26

lightly cured salmon, watercress and wild
rice served with smoked turkey broth

🌿 Vegetarian

🍷 Gluten Friendly

SOUPS & GREENS

add grilled chicken 5, salmon 7,
shrimp 9

Brunswick Stew 9
smoked chicken, brisket, turnips,
carrots, potatoes

Roasted Tomato Soup 🌿 8
with gouda cheese

Local Greens 🌿 9
sweet & spicy pecans, blueberries, sea
salted goat cheese, citrus vinaigrette

Rye Southern Raw Salad 🌿 10
Jicama, baby carrots, pickled vegetables
with NC hot peanut sauce

Tomato Salad 🍷 10
heirloom tomatoes, crispy bacon,
avocado, warm bacon vinaigrette

Vegetarian Friendly Dishes

Farro Risotto 17 🌿

vegetable stock, mushrooms, white
cheddar cheese, roasted tomatoes,
golden beets

Farmer's Meatloaf 18 🌿 🍷

veggie meatloaf, olive oil and sea salt
smashed potato, bbq and brown sugar
glaze

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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	6/8
Bud Light	5/7
White Street Kolsch	6/8
Blue Moon	6/8
Red Oak Amber	6/8
Rickshaw Rye IPA	7/9
Sam Adams Lager	6/8

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	4/6
Sam Adams Seasonal	5
Yuengling	5
Angry Orchard Cider	6
Omission Pale Ale	6
Lagunitas IPA	6
Modelo-Especial	6
Corona Extra	6
Corona Light	6
Dos Equis	6
Heineken	6
Heineken Light	6
Fat Tire	6
St. Pauli NA	6
Guinness Draft Can	6

LOCAL BREWS
\$7

Trophy Wife IPA	
Emmalynn Blonde Pilsner	Paycheck
Hickory Stick Stout	
Pernicious IPA	
Shotgun Betty Hefeweizen	
Thrilla in Vanilla Porter	
Twisted River Wit	
Napoleon Complex Pale Ale	

HAND CRAFTED COCKTAILS
\$13

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
Made with
our Pickle & Pepper Infused Pickers
Vodka

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
Bottle

La Marca Prosecco 187ml 15

PINOT GRIGIO

6 OZ / 9 OZ

Stellina di Notte 11 / 15

SAUVIGNON BLANC

Matua 10/14

Esk Valley 12/17

CHARDONNAY

Kendall Jackson 11/15

Sonoma Cutrer 16 / 22

INTERESTING WHITES

Beringer White Zinfandel 7/10

Chateau St Michelle Riesling 10 / 14
Noble Vines Rose

10/15
Zonin Moscato

7/12

PINOT NOIR

Meiomi 12/17

Erath Vineyards 14 / 20

MERLOT

Chateau St Jean 10 / 14

CABERNET

Federalist 11/15

Louis Martini 11/15

INTERESTING REDS

Don Miguel Malbec 11 / 15

19 Crimes Blend 8 / 12

Ravenswood Zinfandel 10/14
10 / 14 14114

Zinfandel