



LUNCH MENU

MEAT + TWO

12

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

Monday – Fried Chicken
Tuesday – Pork Tenderloin
Wednesday – Meatloaf
Thursday – Country Fried Steak
Friday – Fish of the Day
Saturday – Salisbury Steak
Sunday – ¼ Rack of Ribs

FIXINS

Shoestring Fries
Sweet Potato Waffle Fries
Mac + Cheese
Aged Cheddar Grits
Red Bliss Smashed Potatoes
Collards & Smoked Turkey
Green Beans
Roasted Parsnips & Carrots

FRONT PORCH SNACKS

Dirty Tots	8
white cheddar, bacon, pepperoncini, caramelized onions, herbs	
Fried Green Tomatoes	8
smoked pimento cheese truffle honey	
Coastal BBQ Shrimp	GF 14
pan seared over aged cheddar grits	
Rye Wings	10
choice of hot, NC hot chicken or bourbon bbq served with Rye ranch	

FOLDED PIZZA

only in Raleigh

Traditional	11
pepperoni and fresh mozzarella	
Pizza Margherita V	12
roasted tomatoes, basil buffalo mozzarella	
White Pizza V	10
fresh mozzarella, ricotta cheese extra virgin olive oil	
BBQ Chicken Pizza	12
smoked chicken, mozzarella bbq sauce, onion jam	

FIXINS 3 EACH

Shoestring Fries
Sweet Potato Waffle Fries
Mac + Cheese
Aged Cheddar Grits
Red Bliss Smashed Potatoes
Collards & Smoked Turkey
Green Beans
Roasted Parsnips & Carrots



LUNCH MENU

HANDHELDS

choice of fries, sweet fries, or side salad

Lobster Roll	14
lobster, Farmer's Collective greens, green goddess dressing	
Chopped Pork BBQ Sandwich	13
molasses BBQ sauce, creamy coleslaw on a Hawaiian roll	
Fried Chicken Sandwich	13
white cheddar, tomato slices honey mustard aioli	
Short Rib Angus Burger*	13
short rib angus beef, aged cheddar apple smoked bacon	
Veggie Burger V	12
beyond burger patty, fried avocado, comeback sauce, cheddar cheese	
Fried Green Tomato	11
Grilled Cheese V	
pimento cheese, onion jam, baby arugula <i>add bacon \$3, ham \$3, or chicken \$5</i>	

*Items cooked to order. Indicted 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.

SOUPS & GREENS

+ chicken 5, salmon 7, shrimp 9

Brunswick Stew	8
smoked chicken, brisket, turnips carrots, potatoes	
Roasted Tomato	8
Roasted tomatoes, garlic, cornbread croutons, smoked gouda	
Local Greens GF	9
sweet + spicy pecans, blueberries sea salted goat cheese crumbles citrus vinaigrette	
Rye Southern Raw Salad	10
Jicama, baby carrots, pickled vegetables with NC hot peanut sauce	
Cobb Salad	10
diced tomato, andouille sausage, smoked chicken, hardboiled egg, cheddar cheese, blue cheese crumbles with buttermilk ranch	

FORK + KNIFE

Salmon Cakes	13
collards & smoked turkey, mashed potatoes	
Rye Mac & Cheese	12
+ brisket, lobster or creole shrimp \$4	

DESSERT

White Chocolate Icebox Cake	8
Seasonal Tart	8
Coffee Crème Brulee	8
Peanut Butter Chocolate Pie	6
Key Lime Pie	6