

500 FAYETTEVILLE ST, RALEIGH NC



SHARED PLATES

Baked Brie 15

Berry Compote | Candied Pecans | Crostini

Rye Wings 15

NC Hot, Bourbon BBQ, Lemon Pepper Butter, Thai Chili, Memphis Dry

Shrimp & Crab Hushpuppies 15

Tartar Sauce | Chesapeake Butter

Salmon Cake 10

Basil Poblano Remoulade

SANDWICHES & FRIES

Or with your choice of one Side

Openface Meatloaf Sandwich 17

Brioche Texas Toast | Duke's Mayo | Lettuce, Tomato | Seared Meatloaf | Bacon Jam | Fried Egg | Black Pepper Gravy |

RYE Burger* 18

Aged Cheddar | Applewood Bacon | Lettuce, Tomato, Onion & Pickle | Pub Sauce

Beyond Plant Based Burger 18 

Mushrooms | Smoked Gouda | Lettuce
Tomato | Onion & Pickle

Smoked Rib Sandwich 16

Boneless Smoked Ribs | Soft Roll
Red Onion | Pickle | Molasses BBQ

ENTREES

Blackened Shrimp & Grits 27

Farm & Sparrow Grits | Blackened Spicy Shrimp | Tomato, Onion & Pepper | Spicy Andouille Sausage

Tingen Farms Meatloaf 25

Mashed Potatoes, Gravy | Tobacco Onion Red Pepper Jelly | Your Choice of One Side

KNIFE & FORK ENTREES

(Server With a Choice of Two Sides)

16oz BoneIn Cowboy Ribeye* 41

1/2 Rack of Baby-Back Ribs 21

Pan Roasted Salmon* 30

Chicken Fried Pork Steak 26

Cheerwine Braised Short Rib 28

Sides 5

Fox Farm Mushrooms

Mac & Cheese

Garlic Mashed Potatoes with Gravy

Tuxapeno Cheddar Grits

Roasted Potatoes

French Fries

Baby Carrots

Candied Pecan Green Beans

Brussel Sprouts

Collard Greens with Smoked Turkey

GREEN GARDENS

Wedge Salad 13

Crumbled Bleu | Applewood Bacon | Croutons | Sun Dried Tomatoes

Local Greens Salad 13

Candied Pecans | Blueberries | Goat Cheese | Citrus Vinaigrette

ADDITIONS

Steak 10

Salmon or Shrimp 12

Grilled Chicken 9

Chef's Seasonal Soup 9

DESSERTS 9

Kentucky Bourbon Pecan Pie

Crème Brulee Cheesecake

Chocolate Torte 

Inquire with server about our Featured Desserts



22% Room Service Delivery Fee



www.ryeraleigh.com
*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

Paycheck Pilsner	8/10
Stella Artois	8/10
Hummingbird	8/10
Red Oak	8/10
Bud Light	7/9
White Zombie White Ale	8/10
Mother Earth Kolsch	8/10
Seven Saturdays IPA	8/10
Hoppyum IPA	8/10
Blue Moon	8/10
Modelo	8/10
All Mountain Stout	8/10

SPARKLING WINE

	6oz	9oz	Blt.
La Marca Prosecco	18		55
Silver Gate	9	11	26
PINOT GRIGIO			
Kendall Jackson	12	18	48
Silver Gate	9	11	26
SAUVIGNON BLANC			
RickShaw	10	14	40
Rodney Strong	10	14	40
Wairu	15	20	56
Silver Gate	9	11	28
Kim Crawford	14	20	54

COCKTAILS

DOMESTIC & IMPORTS

Angry Orchard Cider	7
Bud Light	6
Budweiser	6
Coors Light	6
Corona Extra	7
Corona Light	7
Dos Equis	7
Fat Tire	7
Guinness	7
Heineken	7
Sam Adams	7
Michelob Ultra	6
Miller Light	6
Yuengling	6
White Claw	7
Truly	7
Non-Alcoholic Beer	
O'douls	7

Bloody Mary	11
<i>Amsterdam Vodka, Olives, Loaded Bloody Mary Mix</i>	
One Black Berry	11.75
<i>Malibu Rum, Fresh Pineapple Juice, One Muddle Black Berry</i>	
Rye's Rickey	11.75
<i>London Dry Gin, Fresh Lime Juice, Simple Syrup, Muddle Cucumber</i>	
Platinum Margarita	13
<i>Hornitos Resposado, Cointreau, Fresh Lime Juice, Agave Nectar</i>	
Old Fashioned	13
<i>Jim Beam, Simple Syrup, Orange Bitters</i>	
Hennessy SideCar	16.50
<i>Cognac Hennessy, fresh Lemon Juice, Triple Sec, Dash Cointreau</i>	

ROSE

Fleur de Prairie	14	20	53
14 Hands	10	14	38

CHARDONNAY

Franciscan	13	19	46
Silver Gate	9	11	26
Sonoma Cutrer	16	23	60

INTERESTING WHITE WINES

Silver Gate Moscato	9	11	26
Chateau Michelle Reisling	10	14	38
Seven Daughters Moscato	11	15	42

PINOT NOIR

7 Cellars	14	20	53
Silver Gate	9	11	26
Gladiator	10	14	37

MERLOT

Decoy	17	24	66
Drumheller	10	14	40

CABERNET

Beringer Knights	23	27	90
Naturaliste 	10	14	38
Robert Mondavi	10	14	38
Silver Gate	9	11	26

MALBEC

Altos	9	11	28
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RED BLEND

7-Moons	14	20	40
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LOCAL BREWS

WickedWeed's

Pernicious IPA	7
Session Sour	7
White Zombie White Ale	7
Paycheck Pilsner	7

Mocktails

Shirley Temple	5
<i>Grenadine. Lemon/Lime Soda</i>	
Bayou Boogie	7
<i>Orange Juice, Grapefruit Juice, Pomegranate Juice, Club Soda</i>	
Cool Cucumber	7
<i>Fresh Muddle Cucumber, Fresh Lemon/Lime Juice, Ginger Beer</i>	
Strawberry Mojito	7
<i>Strawberry Puree, Fresh Mint Leaves, Club Soda, Sprite</i>	

Merlot Special

6oz \$8 9oz \$10