
LUNCH APPETIZERS

BITES

Boiled Peanuts - 6

Fried Pickles - 6

“Dale’s” Truffle Beer Cheese - 6

Rye House “Hennepin” Beef Jerky - 6

Pickled Quail Eggs - 4

Farm Green Salad

Champagne Vinaigrette- 7

Frissé Salad

Heirloom Cherry Tomatoes, Bacon Bits, Red Onion, Buttermilk Ranch - 9

Spring Onion Soup

Crouton, Gruyere Cheese - 9

Grilled Chicken Pita Salad

Lettuce, Tomato, Feta, Olives, Cucumbers - 10

Mama’s Fried Mac ‘n’ Cheese

Elbow Macaroni, 1 Year Aged Cheddar - 8

Southwest Steak Tartare

Filet Mignon, Jalapeño, Red Onion, Cilantro, Lime Vinaigrette, Crispy Corn Tortilla - 14

Asparagus Salad

Crispy Fried Soft Boiled Egg, Pea Shoots, Pickled Hen Of Woods, Spring Onion, Lemon Vinaigrette - 14

Drunken Mussels and Fries

Onions, Garlic, Ommegang Witte - 18

Cheese Board

One Cheese \$9 , Two \$15 , Three \$20

Haystack Peak Goat , Prairie Breeze Cheddar,

Rogue Smokey Blue

LUNCH SANDWICHES

BLT

Rye, Smoked Bacon, Mayonnaise - 9

Truffle Grilled Cheese

Midnight Moon Goat, Fontina, Salad of Mushroom, Arugula, Taro Root - 12

House Roast Beef

White Cheddar And Horseradish Spread, Lettuce, Tomato on Rye - 12

Blackened Striped Bass Tacos

Tomato, Cilantro, Jalapeños, Lime Vinaigrette - 13

Gyro

Lamb, House Tatziki Sauce, Lettuce, Tomato, Red Onion, Grilled Pita- 12

Pittsburgh

Grilled Andouille Sausage, Provolone, House Slaw, Fries - 12

Cuban

Slow Roasted Pork, Gruyere, Pickles, Ham - 12

Rye House Burger

Lettuce, Tomato, Onion, Fries - 12

Choice of Cheddar, Blue or Gruyere Cheese - 1.5

Bacon - 2

ENTRÉES

House-Made Lamb Sausage- 16

Vintage Farm 12 oz. NY Strip Steak - 20

Wild Striped Bass - 16

Simply Grilled with a Choice of Side

SIDES

Smokey Crispy Grits - 5

Mixed Green Salad - 5

Grilled Asparagus - 9

French Fries - 7

Broccoli Rabe - 7

Groups of 6 or more are subject to 20% gratuity.