

BITES

Boiled peanuts	6
Fried Pickles - <i>chipotle mayo</i>	6
Puffed Smoke Pastries - <i>smoked trout, sheep milk cheese, crème fraiche</i>	6
Foie Gras Tea sandwich - <i>apple butter</i>	8

SMALL PLATES

Sloppy Joe Sliders - <i>Kobe beef, pickled jalapenos</i>	12
Buffalo Sweetbreads - <i>blue cheese, celery</i>	12
Rye House Corn Dog - <i>whole grain mustard, vidalia onions</i>	8
Empanada - <i>pork belly, smoked gouda</i>	12
Quesadilla - <i>duck, foie gras, duck ham</i>	12
Mama's Fried Mac "n" Cheese - <i>elbow macaroni, NY state cheddar</i>	8
Onion Tart - <i>cream sherry, goat cheese, arugula, pickled shallots</i>	8
Drunken Mussels - <i>wheat beer, tarragon, lemon, garlic, onion</i>	10
Artisanal Cheese Plate - <i>dried fruit, toasted walnuts</i>	16

SIDES - 5

- French fries
- House slaw
- Green Salad
- Potato chips

11 W.17TH STREET, NYC

DINNER



BEER DRAUGHT - 7

- Nector IPA, 6.7%, CA
- Victory Prima Pilsner, 5.3%, PA
- Troegs Troegenator Double Bock, 8.2%, PA
- Left Hand Milk Stout, 5.2%, CO
- Blue Point Toasted Lager, 5.3%, NY
- Six Point Righteous RYE, 6.5%, NY
- Dales Pale Ale, 6.5%, CO
- North Coast Red Seal Ale, 5.5%, CA
- Fisherman's Pumpkin Stout, 7%, MA
- Ommegang Witte, 5.1%, NY
- Southern Tier Uearthly Imperial IPA, 11%, NY
- Chelsey Checker Cab Blonde Ale, 5.3%, NY

WINES BY THE GLASS

	gl. / btl.
Sparkling	
Chardonnay/Pinot Noir, Gruet, Brut, Albuquerque, New Mexico NV	12. / 46.
White	
Pinot Grigio, Tu Tu, Napa, California 2008	10. / 42.
Sauvignon Blanc, Fortress, Joel Gott, California 2009	9. / 38.
Albariño, Abacela, Umpqua Valley, Oregon 2008	11. / 46.
Chardonnay, Onabay, North Fork of Long Island 2007	12. / 50.
Rosé	
Pinot Noir/Syrah, Parlay, Sonoma, California 2008	10. / 44.
Red	
Pinot Noir, Millbrook, Hudson Valley, New York 2006	10. / 44.
Barbera, Uvaggio, Napa, California 2005	10. / 44.
Cabernet/Merlot, Kamiak, Columbia Valley, Washington 2006	9. / 38.
Syrah, Project 3000, Lake County, California 2004	11. / 46.

WWW.RYEHOUSENYC.COM

SOUP/SALAD

Watercress - <i>duck confit, roasted baby beets, orange vinaigrette</i>	10
Farm Green Saiad - <i>champagne vinaigrette, radish</i>	8
Frisse - <i>pickled cherries, walnuts, blue cheese vinaigrette</i>	10
Manhattan Clam Chowder - <i>tomato, potato, manila clams</i>	8

SANDWICH

Crayfish Po Boy - <i>wild crayfish, tomato, mayo</i>	12
Rye House Burger - <i>lettuce, tomato, fries</i>	12
<i>*choice of cheddar, blue, gruyere</i>	1.5
Beef Wellington - <i>filet mignon, foie gras pate, mushrooms, brioche bun</i>	12
Pittsburgh - <i>grilled andouille sausage, house slaw, fries</i>	10
Shrimp Roll - <i>cucumber, cornichon, onion</i>	10
Cuban - <i>roast pork, gruyere, pickles, berkshire ham</i>	10

GRILLED PLATES

Hangar Steak - <i>blue cheese bread pudding</i>	18
Baby Chicken - <i>buttermilk spoonbread, braised greens</i>	18
Striped Bass - <i>autumn hash, aged cider vinegar</i>	18
Stout Ribs - <i>Rye House BBQ sauce, slaw</i>	18

TELEPHONE 212.255.7260