

## 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> .....	6

## 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

Hand Cut French Fries

RYEhouse Slaw

Green Salad

House Made Potato chips

11 W.17<sup>TH</sup> 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 Unearthly Imperial IPA, 11%, NY
Chelsey Checker Cab Blonde Ale, 5.3%, NY

## WINES BY THE GLASS

Sparkling	gl. / bt.
Chardonnay/Pinot Noir, Gruet, Brut, Albuquerque, NM NV	12. / 46.
<b>White</b>	
Pinot Grigio, Tu Tu, Napa Valley, CA 2008	10. / 42.
Sauvignon Blanc, Joel Gott, Napa Valley, CA 2008	9. / 38.
Albariño, Abacela, Umpqua Valley, OR 2008	11. / 46.
Chardonnay, Onabay, North Fork of Long Island, NY 2007	12. / 50.
<b>Rosé</b>	
Pinot Noir/Syrah, Parlay, Sonoma, CA 2008	10. / 44.
<b>Red</b>	
Pinot Noir, Millbrook, Hudson Valley, NY 2006	10. / 44.
Barbera, Uvaggio, Napa, CA 2005	10. / 44.
Cabernet/Merlot, Kamiak, Columbia Valley, WA 2006	9. / 38.
Syrah, Project 3000, Lake County, CA 2004	11. / 46.

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## SOUP/SALAD

Watercress - <i>duck confit, roasted baby beets, orange vinaigrette</i> .....	10
Farm Green Salad - <i>champagne vinaigrette, radish</i> .....	8
Frisée - <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, lettuce, 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

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