

## starters

### oysters\*

eel lake (nova scotia, canada) 3

great white (long island, new york) 3

little skookum (s. puget sound, washington) 3.5

rittenberry farms **beef heart tartare\***, capers,  
dijon, **horseradish**, farm **egg yolk** 14

**tiger shrimp**, ginger-lime cocktail sauce, cilantro 12

**charcuterie board** 18

coppa, pork terrine, speck

+ accompaniments & bread

**cheese board** 18

kenny's awe-brie, van dijk gouda, kenny's blue

+ accompaniments & bread

### small plates

white cheddar **pimento cheese**,

grilled **country bread** 6

**curly endive** salad, **garlic** & herb dressing,  
breadcrumb, **pancetta**, parmesan 11

**grilled cheese**, brioche, **taleggio**,

fried farm **egg**, thyme & chili **honey** 11

### mains

**pappardelle**, **chorizo**,

little neck **clams**, parmesan 20

smash **burger**, new york cheddar, **brioche**,

**dijonaise**, pickle, served with fries 16

add fried egg 2

roasted **half chicken**, preserved lemon **yogurt**,  
kale salad, **pecorino** 24

pan seared **walleye**, spicy **southern greens**,

parsnip and celery **root puree**, almond **butter** 27

### steak frites

12 oz new york **strip\*** 39

bone-in **ribeye\*** to share 2/oz

served with triple cooked **fries**, grilled lemon,

choice of demi-glace, béarnaise, or chimichurri

### sides

roasted **carrots**, brown **butter**,

sesame seed, thyme 8

charred **beets**, roasted **shallot yogurt**,

sunflower seeds, dill 8

triple-cooked **fries** with **malt vinegar aioli** 6

extra sally lunn roll 1

# RYE

menu developed on february 17, 2018

\*we have to say this: the chance of food borne illness increases with the consumption of raw or undercooked egg, meats, & seafood. it should also be noted that a 20% gratuity will be added for parties of 6 or more.