

RYE STREET TAVERN

BY CLYDE'S RESTAURANT GROUP

STARTERS

BACON-CHEDDAR
BUTTERMILK BISCUITS | 9
jalapeño jelly, whipped butter

FRIED GREEN TOMATOES | 18
*black pepper shrimp, corn chow chow,
remoulade*

CHEESEBURGER SLIDERS | 17
*american cheese, sautéed onions,
pickles, comeback sauce, brioche bun*

LUMP CRAB & ARTICHOKE DIP | 19
baguette + lemon

ZUCCHINI CHIPS 🥬 | 12
*chipotle-buttermilk dressing,
parmesan*

SIZZLING OYSTERS 🍷 | 18
rockefeller butter, grana padano

CLASSIC DEVILED EGGS 🍷 🥬 | 10
old bay salt

BBQ PORKBELLY
& HOUSE-MADE TOTS 🍷 | 17
white sauce, pickled collards

DAY BOAT NEW ENGLAND CALAMARI | 18
*piper peppers, watercress,
remoulade sauce*

SHRIMP & GRITS 🍷 | 17
*creamy white corn grits, andouille
sausage, crystal hot sauce-tomato broth*

FRIED CHICKEN WINGS 🍷 | 18
buffalo sauce or old bay-honey butter

CHICKEN & ANDOUILLE
SAUSAGE GUMBO | 9
carolina gold rice, okra, scallions

MARYLAND CRAB SOUP | 9
westminster saltine crackers

TOMATO GAZPACHO 🍷 🥬 | 9
feta cheese

GREENS & GRAINS

BROCCOLINI & NAPA CABBAGE CAESAR 🍷 | 15
lemon-pepper nooch, parmesan crisp

ICEBERG WEDGE SALAD 🍷 🥬 | 17
*butter beans, pole beans, cherry tomatoes,
bell pepper, fire fly farm's black & blue,
buttermilk dressing*

BLACKBERRY & AVOCADO SALAD 🍷 🥬 | 16
*radicchio, arcadian lettuce, goat cheese,
almonds, white balsamic vinaigrette*

MAPLE GLAZED SALMON SALAD | 27
*arcadian lettuce, crispy quinoa,
feta, cucumbers, grapes and celery,
orange blossom vinaigrette*

BEEFSTEAK TOMATO SALAD 🍷 🥬 | 16
*buffalo mozzarella, sweet basil, mosto
olive oil, aged balsamic*

BLACK PEPPER SPICED CHICKEN COBB 🍷 | 25
*arcadian lettuce, romaine, sweet corn,
cherry tomatoes, avocado, hard boiled eggs,
applewood bacon, clothbound cheddar,
green goddess buttermilk dressing*

FALAFEL & HUMMUS BOWL 🥬 | 22
*tabbouleh, tahini sauce, pickled red onion,
fattoush salad, lemon-sumac vinaigrette*

FRIED CHICKEN RICE BOWL | 25
*honey sriracha chicken breast, watercress,
hardboiled egg, honeycrisp apples, bacon,
ginger-pickled cucumbers, scallions*

HANDHELDS

TAVERN BURGER* | 19
*sesame bun, american, swiss,
blue, or cheddar | with bacon...21*

GRILLED CHICKEN & SWISS | 22
*bacon, greenleaf lettuce, tomato,
dijonnaise, sesame bun*

CLASSIC SUMMER BLT | 16
*virginia beefsteak tomatoes, red leaf
lettuce, applewood bacon, basil mayo,
toasted country white bread*

MONTE CRISTO | 19
*challah french toast, smoked ham, turkey,
swiss, dijonnaise, raspberry sauce*

JUMBO LUMP CRAB CAKE | 30
coleslaw, tartar sauce, cornmeal bun

TURKEY & AVOCADO | 18
*alfalfa sprouts, pickled red onions,
provolone, piri-piri sauce,
toasted honey-grain*

PEE DEE GOLD FRIED CHICKEN | 19
*b&b pickles, hot pepper mayo,
shaved cabbage “slaw”, challah bun*

REUBEN | 24
*first cut corned beef, swiss, sauerkraut,
thousand island, seeded rye bread*

ENTRÉES

CHICKEN & WAFFLE | 23
*fried chicken tenders, cornmeal waffle,
whipped butter, braised collard greens,
west virginia maple syrup*

EGGS BENEDICT
*two poached eggs, english muffin,
kennebec potatoes, hollandaise*

CLASSIC* | 20
smoked virginia ham

CHESAPEAKE* | 30
jumbo lump crab cakes, old bay

CAST IRON STEAK & EGGS* 🍷 | 36
*8-oz. new york strip steak, two eggs any
style, kennebec potatoes, hollandaise sauce*

ZUCCHINI & BASIL FRITTATA 🥬 | 20
*vidalia onions, tomato & arugula salad,
pecorino romano, lemon vinaigrette,
crostini*

COUNTRY BREAKFAST | 21
*two eggs any style, kennebec potatoes,
buttermilk biscuit, choice of bacon,
pork sausage or turkey sausage*

BRIOCHE FRENCH TOAST 🥬 | 19
*peaches, whipped cream, west virginia
maple syrup, choice of bacon, pork
sausage patties, or turkey sausage links*

BLUEGRASS SPICED SALMON 🍷 | 30
*crispy kennebec potatoes, broccolini,
charred scallion-caper vinaigrette*

SHRIMP SPAGHETTINI | 28
*cherry tomatoes, basil, garlic,
chili flakes, white wine-lemon butter*

CORNMEAL CRUSTED CHESAPEAKE BAY
BLUE CATFISH | 24
*creamy white corn grits, braised collard
greens, andouille sausage gravy*

WHOLE ROASTED TROUT 🍷 | 27
*pee wee potatoes, toasted almonds,
blistered green beans, lemon-caper
brown butter*

LINZ HERITAGE FILET MIGNON,
BRUSSELS & BLUE CHEESE* 🍷 | 53
*8-oz, whipped potatoes, brussels sprouts,
bell pepper relish, firefly farm's black &
blue, bordelaise*

BASIL PESTO CAMPENELLE 🥬 | 24
*sweet corn, green beans, pecorino
romano, pine nuts*

JUMBO LUMP CRAB CAKES

SUMMER
*corn & tomato chesapeake,
old bay, kennebec potatoes*

CLASSIC
french fries, coleslaw, tartar sauce, lemon
SINGLE...30 | DOUBLE...52

SIGNATURE SIDES

BAKED MAC & CHEESE 🥬 | 10
*four cheese sauce,
garlic-herb breadcrumbs*

CHARRED BROCCOLINI 🍷 🥬 | 9
*lemon vinaigrette, black pepper,
grana padano*

SALT-ROASTED RED BEETS 🍷 🥬 | 11
*cherry blossom honey, chèvre,
sunflower + sesame seeds, chives*

TWICE-FRIED POTATOES 🍷 🥬 | 9
pimento cheese, chives

LOADED PALMETTO FARMS GRITS 🍷 | 9
*applewood bacon, jasper hill
farm's cheddar, scallions*

BRAISED COLLARD GREENS 🍷 | 9
applewood bacon, cider vinegar

GENERAL MANAGER ANTHONY BRAWNER • EXECUTIVE CHEF JACOB AECIO

We offer select gluten-friendly items and can modify others upon request. Care is taken to avoid cross-contact, however our kitchen is not completely gluten-free. Before placing your order, please inform your server if you have a food allergy or dietary need. Consuming raw or undercooked items may cause foodborne illness. Menu items marked with an * may contain raw or undercooked ingredients. Regarding the safety of these items, written material is available upon request.

🥬 Vegetarian 🍷 Gluten-Friendly WI-FI: RyeStreetTavern | Password: Rye225

225 E CROWELL STREET, BALTIMORE, MARYLAND 21230 • (443) 662-8000

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20% gratuity will be added to all checks. This gratuity is at the discretion of the guest and can be removed upon request. 100% of the gratuity goes to the employees.

RAW BAR

OYSTERS ON THE HALF SHELL ^{GF} each...4 | 1/2 dozen...24 | dozen...44

DUXBURY SELECTS*^{GF} medium size, briny with a crisp finish • DUXBURY BAY, MA

FORTUNE*^{GF} small size, briny, crisp finish • WINE HARBOR, NOVA SCOTIA

POINT PRIM*^{GF} medium size, briny with a crisp finish • MALPEQUE BAY, PEI

STANDISH SHORE*^{GF} medium size, briny, crisp finish • DUXBURY BAY, MA

WELLFLEET*^{GF} medium size, plump in the shell, very briny finish • WELLFLEET HARBOR, MA

JUMBO SHRIMP ^{GF} cocktail sauce | 4.79 EACH

CHILLED JUMBO LUMP BLUE CRAB SALAD ^{GF} westminster saltines | 26

CAVIAR

sustainably harvested, 30 grams, served with crème fraîche and route 11 potato chips

CALVISIUS ITALIAN “SIBERIAN STURGEON” CAVIAR | 96

hints of umami and sea salt, with a buttery finish that “pops” when pressed to the roof of your mouth

CALVISIUS ITALIAN WHITE STURGEON CAVIAR | 84

onyx beads, luscious mouthfeel, refined salinity, hints of green olive

A RYE STREET OYSTER...

IS ALWAYS COLD AND FRESH

We source from the finest growers on both coasts of North America, and ensure every oyster hits your table within 5 minutes of shucking.

IS A RESPONSIBLE CHOICE

100% of our used shells are recycled through the Oyster Recovery Partnership to help restore the oyster beds of the Chesapeake Bay.

IS THE SAFEST OYSTER IN TOWN

We lab test oysters from every farm we work with at least every two months to ensure they meet our safety standards, which are significantly higher than the FDA’s.



OYSTER RECOVERY
PARTNERSHIP®
Shell Recycling Alliance



OYSTER HAPPY HOUR

MONDAY-THURSDAY | 3-6PM & 9PM-CLOSE

FRIDAY | 3-6PM & 10PM-CLOSE

Half off all oysters on the half shell
Discounted oyster platters

COCKTAILS

BRUNCH DRINKS

MIMOSA | 9

sparkling wine, orange juice

OYSTER SHOOTER | 8

absolut vodka, rst hot sauce, choice of oyster

BLOODY MARY | 11

absolut peppar, rst bloody mary

IRISH BREAKFAST | 17

jameson whiskey, kahlua coffee liqueur,
giffard cacao, espresso, guinness stout

BLOODY MARYLAND | 13

absolut peppar, rst bloody mary, old bay
seasoning and jumbo shrimp garnish

PIZZA DUDE | 16

tito's vodka, chacho jalapeño aguardiente,
basil, tomato, agave

HOT TO TROT | 16

absolut ‘vanilla’ vodka, chardonnay,
dragon fruit, lemon, q grapefruit soda

JETSET SPRITZ | 16

absolut vodka, musaragno ‘babbo’ prosecco,
st. elder elderflower, mandarin, lemon,
q club soda

LEMONADE DAYDREAM | 15

tito's vodka, giffard rhubarb, strawberry
basil, lemon, q club soda

REST ON YOUR LAURELS | 15

gunpowder ‘italian fig + laurel’ gin,
cocchi americano, st. elder elderflower,
kiwi, lemon

RYE TAI | 17

sagamore rye whiskey, smith + cross
jamaican rum, aperol aperitivo,
giffard orgeat, simple, lime, angostura
aromatic bitters

MARIA, MARIA | 16

corazón blanco tequila, chacho jalapeno
aguardiente, solerno blood orange liqueur,
dragon fruit, aleppo-sugar-salt

NEVERMORE | 15

corazón blanco tequila, orgeat, strawberry
basil, chinola passionfruit, lime

OBSIDIAN NIGHTCAP | 16

sagamore ‘small batch’ rye whiskey,
licor 43, espresso, vanilla, fee brothers
aztec chocolate bitters

THE GODSON | 15

sagamore ‘small batch’ rye whiskey,
disaronno amaretto, giffard bresil du
banane, espresso crème

SAZERAC | 22

sagamore 9 year “clyde’s” rye whiskey,
demerara, peychaud bitters, mt. defiance
absinthe

HONEY & ASH | 25

sagamore ‘sauternes’ rye whiskey (clyde’s
single barrel), st, george spiced pear, earl
grey, fee brothers aztec chocolate bitters

AZTEC SUNSET | 18

pierre ferrand ‘1840’ cognac, herradura
reposado tequila, serrano-cilantro,
bittermen’s ‘elemakule’ tiki bitters

DRAUGHT BEER

ZADIE’S LAGER

Baltimore, MD (4.5%).....8

CHECKERSPOT ‘HILLBILLY GOLD’ PILSNER

Baltimore, MD (5.3%).....9

MANOR HILL ‘MILD MANOR’D’ AMBER

Ellicott City, MD (5.3%).....9

OTHER HALF DRY HOPPED HAZY IPA

Washington, DC (6.8%)9

HEAVY SEAS LOOSE CANNON IPA

Baltimore, MD (6.8%).....9

GUINNESS STOUT

Dublin, Ireland (4.2%).....9

WINES BY THE GLASS

SPARKLING

MUSARAGNO, ‘babbo’ prosecco, veneto, italy, nv..... 14 | 47

JANSZ, brut rosé, tasmania, australia nv..... 18 | 65

OLIVER MARTEAUX, brut reserve, champagne, france, nv..... 26 | 90

BRUT ROSÉ, sonrie sparkling brut rose, spain, nv (non-alcoholic)..... 14 | 47

WHITE

ASSYRTIKO, alexakis, crete, greece, 2024..... 13.5 | 43

GRUNER VELTLINER, stadt krems, kremstal, austria, 2024 14.5 | 47

SAUVIGNON BLANC, chateau de crezancy sancerre,
loire valley, france, 2024..... 20 | 69

GARGANEGA, suavia, soave classico, veneto, italy, 2024..... 13.5 | 43

FIELD BLEND, hermann j. wiemer, finger lakes, ny, nv..... 13 | 43

CHARDONNAY, bravium, russian river valley, ca, 2022..... 18 | 65

ROSÉ

ROSÉ, bieler ‘sabine’, coteaux d’aix-en-provence, france 2022..... 13 | 45

RED

SYRAH, vincent paris, n. rhone, france, 2020 14 | 45

MALBEC, las perdices agrelo. mendoza, argentina, 2024 14 | 45

GRENACHE/SYRAH/MOURVEDRE, a. berthet rayne cotes du rhone
s. rhone, france, 2024 14 | 45

CABERNET SAUVIGNON, mason noir ‘in sheeps clothing’,
columbia valley, washington, 2022 19 | 69

PINOT NOIR, roots ‘klee’, willamette valley, or, 2023..... 16 | 53

TEMPRANILLO, aptus ribera del duero ‘8 meses en barrica’
ribera del duero, spain, 2021..... 14 | 45

MILKSHAKES

NON-BOOZY 13

VANILLA ^{GF}

disaronno amaretto liqueur...16

MINT CHIP ^{GF}

bailey’s irish cream...16

CHOCOLATE ^{GF}

fernet branca...16

COOKIE DOUGH ^{GF}

buffalo trace bourbon cream...16

COOKIES & CREAM

tia maria...16

ESPRESSO ^{GF}

averna...16