

# RYE STREET TAVERN

BY CLYDE'S RESTAURANT GROUP

## STARTERS

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

SEAFOOD GUMBO | 11  
shrimp, oysters, blue crab, andouille, carolina gold rice

ROASTED BUTTERNUT SQUASH SOUP <sup>GF</sup> | 9  
marshmallow brulee, toasted pecans, rosemary

LUMP CRAB & ARTICHOKE DIP | 19  
baguette + lemon

GRANOLA BOWL <sup>GF</sup> | 11  
low-fat greek yogurt, mixed berries, sunflower-sesame-almond granola, chia seeds, honey

SIZZLING OYSTERS <sup>GF</sup> | 18  
rockefeller butter, grana padano

CLASSIC DEVILED EGGS <sup>GF</sup> <sup>VEG</sup> | 10  
old bay salt

SHRIMP & GRITS <sup>GF</sup> | 17  
creamy white corn grits, andouille sausage, crystal hot sauce-tomato broth

BALTIMORE "CODDIES" | 14  
rockfish & potato brandades, westminster saltines, dijonnaise

BBQ PORKBELLY & HOUSE-MADE TOTS <sup>GF</sup> | 17  
white sauce, pickled collards

POINT JUDITH CALAMARI | 18  
piper peppers, watercress, remoulade sauce

BAVARIAN PRETZEL | 16  
house-made mustard, loaded bacon-beer cheese

FRIED CHICKEN WINGS <sup>GF</sup> | 18  
buffalo sauce or old bay-honey butter

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

RST SEAFOOD COCKTAIL <sup>GF</sup> | 18  
crab, shrimp, clams, rockfish ceviche, avocado, cucumber, tomato, red onion, cilantro, westminster saltines

## GREENS & GRAINS

BROCCOLINI & NAPA CABBAGE CAESAR <sup>GF</sup> | 15  
lemon-pepper nooch, parmesan crisp

ICEBERG WEDGE SALAD <sup>GF</sup> <sup>VEG</sup> | 17  
butter beans, pole beans, cherry tomatoes, bell pepper, fire fly farm's black & blue, buttermilk dressing

AUTUMN MARKET SALAD <sup>GF</sup> <sup>VEG</sup> | 16  
power 4 lettuce blend, asian pear, honeycrisp apple, candied walnuts, cabot clothbound cheddar, white balsamic vinaigrette

ADD ON <sup>GF</sup>

Chicken +10 | Shrimp +11 | Salmon +14

RYE STREET CHICKEN COBB | 24  
little gem lettuce, watercress, avocado, bacon, hardboiled egg, oven roasted tomatoes, grafton cheddar, cornbread croutons, green goddess dressing

MAPLE GLAZED SALMON SALAD | 27  
power 4 lettuce blend, cucumbers, celery, crispy quinoa, grapes, feta, orange blossom vinaigrette

FALAFEL & HUMMUS BOWL <sup>GF</sup> <sup>VEG</sup> | 22  
tabbouleh, tahini sauce, pickled red onion, fattoush salad, lemon-sumac vinaigrette

## HANDHELDS

RST BURGER\* | 19  
sesame bun, american, swiss, blue, or cheddar | with bacon...20

GRILLED CHICKEN & PIMENTO CHEESE | 22  
bacon, shaved iceberg, challah bun

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

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

JUMBO LUMP CRAB CAKE | 28  
coleslaw, tartar sauce, cornmeal bun

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

MAINE LOBSTER ROLL | 34  
lightly dressed, served chilled on a split-top roll, coleslaw, french fries

FRIED OYSTER PO' BOY | 22  
roaring point oysters, chilled shrimp remoulade, iceberg lettuce, tomato, french bread

MILE HIGH ROAST PORK | 20  
"southern maryland style" shaved pork belly, spicy braised greens, 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, west virginia maple syrup

CAST IRON STEAK & EGGS\* <sup>GF</sup> | 32  
8-oz. new york strip steak, two eggs any style, kennebec potatoes, hollandaise sauce

DELICATA SQUASH FRITTATA <sup>GF</sup> <sup>VEG</sup> | 20  
arugula, golden raisins, pumpkin seed gremolata, kennebeck potatoes, pecorino romano

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

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

OKTOBERFEST PLATTER | 20  
beer bratwurst, warm german potato salad, cider braised sauerkraut, rustic pan jus

CHALLAH FRENCH TOAST | 19  
blueberries, pampered pecans, west virginia maple syrup, choice of bacon, pork sausage or turkey sausage

BLUEGRASS SPICED SALMON <sup>GF</sup> | 30  
crispy kennebec potatoes, broccolini, charred scallion-caper vinaigrette

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

JUMBO LUMP CRAB CAKES  
french fries, coleslaw, tartar sauce, lemon

SINGLE...28 | DOUBLE...47

## EGGS BENEDICT

two poached eggs, english muffin, kennebec potatoes, hollandaise

CLASSIC\* | 20  
smoked virginia ham

CHESAPEAKE\* | 28  
jumbo lump crab cakes, old bay

FRIED OYSTER\* | 22  
fried roaring point oysters, wilted baby greens, old bay

## SIDES

BAKBAKED MAC & CHEESE <sup>GF</sup> <sup>VEG</sup> | 10  
four cheese sauce, garlic-herb breadcrumbs

CHARRED BROCCOLINI <sup>GF</sup> <sup>VEG</sup> | 9  
lemon vinaigrette, black pepper, grana padano

TWICE-FRIED POTATOES <sup>GF</sup> <sup>VEG</sup> | 9  
pimento cheese, chives

SALT-ROASTED RED BEETS <sup>GF</sup> <sup>VEG</sup> | 11  
cherry blossom honey, chèvre, sunflower + sesame seeds, chives

LOADED PALMETTO FARMS GRITS <sup>GF</sup> | 9  
applewood bacon, jasper hill farm's cheddar, scallions

BRAISED COLLARD GREENS <sup>GF</sup> | 9  
applewood bacon, cider vinegar

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.

On Friday, Saturday, and Sunday a 20% gratuity will be added to all checks for your convenience. For parties of six or more this gratuity will be added

WI-FI: RyeStreetTavern | Password: Rye225

GENERAL MANAGER ANTHONY BRAWNER \* EXECUTIVE CHEF JOHN NAVARRIA

<sup>VEG</sup> Vegetarian <sup>GF</sup> Gluten-Friendly

225 E CROMWELL STREET, BALTIMORE, MARYLAND 21230 \* (443) 662-8000

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# RAW BAR

OYSTERS ON THE HALF SHELL <sup>GF</sup>  
each...4 | 1/2 dozen...23 | dozen...42  
choose one type or mix & match

SEE OUR FEATURE CARD FOR TODAY’S SELECTION

JUMBO SHRIMP <sup>GF</sup> | 4.59 EACH  
cocktail sauce

CHILLED JUMBO LUMP  
BLUE CRAB SALAD <sup>GF</sup> | 21  
westminster saltines

RST SEAFOOD COCKTAIL | 18  
crab, shrimp, clams, rockfish ceviche,  
avocado, cucumber, tomato, red onion,  
cilantro, westminster saltines

## 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 recy-  
cled 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.



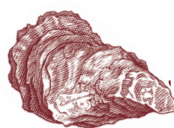
# RAW BAR PLATTERS

THE SELKIE\* <sup>GF</sup> | 61  
12 oysters, 6 jumbo shrimp  
happy hour...50

THE KRAKEN\* <sup>GF</sup> | 181  
12 oysters, 6 jumbo shrimp,  
jumbo lump blue crab salad,  
sterling pacific white sturgeon caviar  
happy hour...148

THE MERMAID\* <sup>GF</sup> | 73  
12 oysters, 6 jumbo shrimp,  
jumbo lump crab salad  
happy hour...60

OYSTERS ROYALE\* <sup>GF</sup> | 97  
12 oysters, sterling  
pacific white sturgeon caviar  
happy hour...87



## OYSTER HAPPY HOUR

MONDAY-THURSDAY: 3-6 PM & 9 PM-CLOSE  
FRIDAY: 3-6 PM & 10 PM-CLOSE

Half off all oysters on the half shell  
Discounted Raw Bar Platters

# COCKTAILS

## BRUNCH DRINKS

VITAMIN T' | 17  
corazon blanco tequila, aperol,  
passionfruit, lime, vanilla, club soda,  
prosecco

OYSTER SHOOTER | 8  
absolut peppar, rst hot sauce,  
your choice of oyster

BLOODY MARY | 11  
absolut peppar, rst bloody mary

MIMOSA | 9  
sparkling wine. orange juice

BLOODY MARYLAND | 13  
absolut peppar, rst bloody mary,  
garnished with old bay seasoning and  
topped with a jumbo shrimp

WAKE UP CALL | 14  
sagamore rye, santa maria al monte  
amaro, demerara, coffee,  
fernet whipped crème

SPICED APPLE SANGRIA | 16  
four roses bourbon, cabernet sauvignon,  
apple cider, orange-cinnamon-clove

MOONRAKER SPRITZ | 16  
stoli vodka, st. germain elderflower,  
musaragno ‘babbo’ prosecco, fig honey,  
lemon, club soda

AUTUMN KISS | 15  
stoli vodka, st. george spiced pear,  
rothman + winter apricot, cinnamon,  
lemon, club soda

SOVEREIGN SOUR | 16  
empress 1908 gin, st. george spiced pear,  
plum, lemon, egg white

NEVER BET THE DEVIL | 15  
chacho jalapeño aguardiente, mathilde  
crème  
de cassis, simple, lime, q hibiscus ginger  
beer

RYE TAI | 17  
sagamore rye whiskey, smith + cross  
jamaican rum, aperol aperitivo, giffard  
orgeat, simple, lime, angostura aromatic  
bitters

GOLDEN HOUR | 15  
corazón blanco tequila, aperol aperitivo,  
sage-thyme agave, grapefruit, lime

ON THE BRINK | 17  
corazón blanco tequila, buffalo trace  
bourbon cream, tia maria cold brew  
liqueur, espresso, vanilla, fee brothers  
aztec chocolate bitters

HYPNOTIZE | 16  
barr hill gin, don ciccio ambrosia,  
carpano antica vermouth, fig honey, fee  
brothers cherry bitters

PREAKNESS | 16  
sagamore rye whiskey, cocchi vermouth  
di torino, benedictine, angostura  
aromatic bitters

DREAM WITHIN A DREAM 24 | 35 W/ FLASK  
sagamore ‘palo cortado finished’ rye  
whiskey, rothman + winter apricot,  
luxardo maraschino liqueur, cardamom,  
fee brothers black walnut bitters

NOBLE ONE 24 | 35 W/ FLASK  
sagamore sauternes cask finish, pierre  
ferrand cognac, falernum, peychaud  
bitters, orange, vanilla coconut milk, honey

# 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, pierre chavin ‘signature,’ france, nv (non-alcoholic).....13 | 45

## WHITE

MUSCADET, domaine de la chauvniere, loire, france 2023..... 12 | 40  
RIESLING, selbach oster kabinett, mosel, germany 2023.....13 | 45  
ALBARIÑO, old westminister vineyard albariño, westminister, md, 2023 .....15 | 49  
SAUVIGNON BLANC, frenzy, marlborough, nz, 2022 .....13 | 43  
GARGANEGA, suavia, soave classico, veneto, italy, 2021 .....15 | 49  
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, lamadrid, ‘agreló’ mendoza, argentina, 2022.....14 | 45  
SANGIOVESE/CABERNET SAUVIGNON, altesino toscana rosso,  
tuscan, italy, 2024 .....15 | 49  
CABERNET SAUVIGNON, mason noir ‘in sheeps clothing’,  
columbia valley, washington, 2022 .....19 | 69  
PINOT NOIR, roots ‘klee’, willamette valley, or, 2023.....16 | 53  
TEMPRANILLO, bodegas bibainas vina pomal rioja reserva, rioja, spain, 2017..... 13 | 41

# MILKSHAKES

## BOOZY SHAKES

BUSHWACKER <sup>GF</sup> | 16  
myers dark rum, tia maria cold brew, disarrono  
amaretto, creme de cacao, coconut, vanilla ice cream

BALTIMORE AFFOGATO <sup>GF</sup> | 16  
sagamore rye whiskey, espresso, maple,  
fernet branca, vanilla ice cream

VANILLA <sup>GF</sup>

CHOCOLATE <sup>GF</sup>

COOKIES & CREAM

MINT CHIP <sup>GF</sup>

COOKIE DOUGH

ESPRESSO <sup>GF</sup>

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