

RYE STREET TAVERN

BY CLYDE'S RESTAURANT GROUP

STARTERS

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

WARM SOFT PRETZEL | 16
house mustard & cheese sauce

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

WILD PACIFIC CALAMARI | 18
piper peppers, watercress, remoulade sauce

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

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

MARYLAND CRAB SOUP | 9
westminster saltine crackers

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

SPRING MARKET SALAD | 16
nc strawberries, candied pecans, goat cheese, baby red & green leaf lettuce, arugula, white balsamic vinaigrette

SESAME & SUNFLOWER CRUSTED CHICKEN COBB | 25
iceberg & watercress, bacon, avocado, hardboiled egg, grafton cheddar, cornbread crouton, bread and butter vinaigrette

MAPLE GLAZED SALMON SALAD | 27
baby green & red leaf lettuce, cucumbers, grapes and celery, crispy quinoa, feta, orange blossom vinaigrette

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

HANDHELDS

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

RYE STREET PIT BEEF | 26
tiger sauce, tangy bbq sauce, shaved onion, coleslaw, dill pickle, kaiser roll

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

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

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

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

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

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

ENTRÉES

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

CAST IRON STEAK & EGGS* | 33
8-oz. new york strip steak, two eggs any style, kennebec potatoes, hollandaise sauce

ASPARAGUS FRITATTA | 20
grana padano, petite arugula salad, scallion, lemon vinaigrette, crispy kennebec potatoes

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

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

BRIOCHE FRENCH TOAST | 19
strawberries, pampered pecans, whipped cream, west virginia maple syrup, choice of bacon, pork sausage patties, or turkey sausage links

CORNMEAL CRUSTED CHESAPEAKE BAY BLUE CATIFISH | 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* | 53
8-oz, whipped potatoes, asparagus, bell pepper relish, fire fly farm's black & blue, bordelaise

SPRING VEGETABLE FUSILLI | 24
asparagus, peas, swiss chard, whipped lemon ricotta, pecorino romano, smoky breadcrumbs

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

JUMBO LUMP CRAB CAKES
french fries, coleslaw, tartar sauce, lemon
SINGLE...30 | DOUBLE...48

EGGS BENEDICT

two poached eggs, english muffin, kennebec potatoes, hollandaise

CLASSIC* | 20
smoked virginia ham

CHESAPEAKE* | 30
jumbo lump crab cakes, old bay

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

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 BRAUNER • EXECUTIVE CHEF JACOB AECTO

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 | RYESTREETTAVERN.COM | RYESTREETTAVERN | RYESTREETTAVERN

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...23 | dozen...42

BREAKWATER*^{GF} medium size, plump, slightly briny finish • ISLAND PARK COVE, RI

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

KATAMA BAY*^{GF} large size, slightly briny, sweet finish • KATAMA BAY, MA

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 | 23

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.

RAW BAR PLATTERS

THE SELKIE* ^{GF} | 61

12 oysters, 6 jumbo shrimp
happy hour...50

THE KRAKEN* ^{GF} | 181

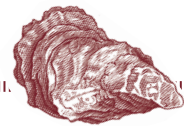
12 oysters, 6 jumbo shrimp,
jumbo lump blue crab salad,
sterling pacific white sturgeon caviar
happy hour...148

THE MERMAID* ^{GF} | 73

12 oysters, 6 jumbo shrimp,
jumbo lump crab salad
happy hour...60

OYSTERS ROYALE* ^{GF} | 97

12 oysters, sterling
pacific white sturgeon caviar
happy hour...87



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

OBSDIAN NIGHTCAP | 15
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

HEAVY SEAS BODACIOUS BLONDE ALE
Halethorpe, MD (4.5%).....8

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, pierre chavin 'signature,' france, nv (non-alcoholic)..... 13 | 45

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

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, 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

CHOCOLATE ^{GF}
fernet branca...16

COOKIES & CREAM
tia maria...16

MINT CHIP ^{GF}
bailey's irish cream...16

COOKIE DOUGH ^{GF}
buffalo trace bourbon cream...16

ESPRESSO ^{GF}
averna...16