RYE STREET TAVERN

BY CLYDE'S RESTAURANT GROUP

STARTERS

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

BAKED SHRIMP OREGANATA | 18
calabrian chili-herb butter, pecorino romano, baguette

CHEESEBURGER SLIDERS | 18
american cheese, sautéed onions, pickles, comeback sauce, brioche bun

LUMP CRAB & ARTICHOKE DIP | 20
baguette + lemon

VIDALIA ONION RINGS | 11
panko-crusted, chipotle-buttermilk

SIZZLING OYSTERS GF | 18
rockefeller butter, grana padano

CLASSIC DEVILED EGGS GF | 10
old bay salt

RHODE ISLAND FRIED CALAMARI | 19
piper peppers, watercress, remoulade sauce

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

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

BBQ PORK BELLY & HOUSE-MADE TOTS GF | 17
white sauce, pickled collards

CREAMY CHICKEN & VEGETABLE SOUP | 9
pearl barley, collard greens, lemon

MARYLAND CRAB SOUP | 9
westminster saltine crackers

GREENS & GRAINS

BROCCOLI & NAPA CABBAGE CAESAR GF | 15
lemon-pepper nooch, parmesan crisp

ICEBERG WEDGE SALAD GF | 17
butter beans, pole beans, cherry tomatoes, bell pepper, fire fly farms black & blue, buttermilk dressing

HONEYCRISP APPLE SALAD GF | 16
arcadian lettuce, arugula, asian pears, jasper hill alpine cheese, candied walnuts, golden balsamic vinaigrette

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

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

GRILLED CHICKEN SALAD | 25
arugula, shaved kale, farro, toasted pecans, dried cherries, goat cheese, golden balsamic vinaigrette

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

HANDHELDS

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

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

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

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

CRISPY FISH SANDWICH | 19
tartar sauce, dill pickles, pickled red onion, lemon, brioche

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

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

ENTREES

CHICKEN & WAFFLE | 23
fried chicken tenders, cornmeal waffle, whipped butter, braised collard greens, wv 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* GF | 36
8-oz ny strip steak, two eggs any style, kennebec potatoes, hollandaise sauce

BRIOCHE FRENCH TOAST | 19
apple compote, whipped cream, wv maple syrup, choice of bacon, pork sausage patties, or turkey sausage

BUTTERNUT SQUASH & GOAT CHEESE FRITTATA | 20
tuscan kale, goat cheese, arugula salad, pecorino romano, lemon vinaigrette, crostini

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

BLUEGRASS-SPICED SALMON* GF | 30
crispy kennebec potatoes, broccoli, charred scallion-caper vinaigrette

CHESAPEAKE BAY ROCKFISH | 35
swiss chard, fennel, butter beans, citronette

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

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

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

BUTTERNUT SQUASH CAMPANELLE | 24
sage, pumpkin seeds, pecorino romano, butternut cream

LINZ HERITAGE FILET MIGNON* GF | 57
8-oz, whipped potatoes, brussels sprouts, bell pepper relish, firefly farms black & blue, bordelaise

JUMBO LUMP CRAB CAKES
french fries, coleslaw, tartar sauce, lemon
SINGLE...30 | DOUBLE...54

SIGNATURE SIDES

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

CHARRED BROCCOLI GF | 9
lemon vinaigrette, black pepper, grana padano

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

TWICE-FRIED POTATOES GF | 9
pimento cheese, chives

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

BRAISED COLLARD GREENS GF | 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 GF *Gluten-Free* **WI-FI:** RyeStreetTavern | Password: Rye225

225 E CROMWELL 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...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

PINK MOON*(GF) *medium size, crisp & briny with a sweet finish* • HUNTER RIVER, PEI

POINT PRIM*(GF) *medium size, briny with a crisp finish* • MALPEQUE, PEI

STANDISH SHORE*(GF) *medium size, briny, crisp finish* • DUXBURY BAY, MA

JUMBO SHRIMP (GF) *cocktail sauce* | 4.99 EACH

JUMBO LUMP CRAB DIJONNAISE (GF) *chilled crab "salad", 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...

Oyster Recovery Partnership®
Shell Recycling Alliance

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) | 64
12 oysters, 6 jumbo shrimp
happy hour...55

THE KRAKEN* (GF) | 181
12 oysters, 6 jumbo shrimp,
jumbo lump crab dijonnaise,
sterling pacific white sturgeon caviar
happy hour...157

THE MERMAID* (GF) | 84
12 oysters, 6 jumbo shrimp,
jumbo lump crab dijonnaise
happy hour...73

OYSTERS ROYALE* (GF) | 117
12 oysters, sterling
pacific white sturgeon caviar
happy hour...99



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 | 11
sparkling wine, orange juice

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

BLOODY MARY | 12
absolut peppar, rst bloody mary

IRISH BREAKFAST | 17
jameson irish whiskey, kahlúa coffee liqueur, giffard cacao, espresso, guinness stout

BLOODY MARYLAND | 15
absolut peppar, rst bloody mary, old bay seasoning and jumbo shrimp garnish

LATE CHECKOUT | 16
corazón blanco tequila, giffard lichi-li, agave, lemon, prosecco

SPICED APPLE SANGRIA | 17
green river '1885' bourbon, cabernet sauvignon, apple cider, orange-cinnamon-clove

SCARLET HOUR SPRITZ | 17
absolut pear vodka, don ciccio ambrosia, blood orange, lemon, sparkling grapefruit, musaragno 'babbo' prosecco

CHARM OFFENSIVE | 15
tito's vodka, rothman + winter apricot, mathilde crème de cassis, lime, q ginger beer

3 LIL' BIRDS | 15
beefeater gin, giffard ginger, blackberry-rosemary, lime, q elderflower tonic

MIDNIGHT OIL | 16
corazón blanco tequila, tia maria cold brew, chai, espresso

NEVERMORE | 16
corazón blanco tequila, orgeat, prickly pear, chinola passionfruit, lime

THE STOWAWAY | 18
don q coconut rum, smith & cross jamaican rum, aperol aperitivo, chamomile-pineapple, lime

WITCHING SOUR | 16
sagamore 'small batch' rye whiskey, belle de brillet, maple-cinnamon, lemon, egg white, scotch rinse

DESERT MOON | 19
siete leguas reposado tequila, rosemary-thyme, st. george spiced pear, fee brothers orange bitters

TEN YEARS GONE | 23 | 34 W/ FLASK
sagamore 10 year 'clyde's single barrel' rye whiskey, diplomático 'mantuano' rum, giffard banane du brésil, averna, fee brothers aztec chocolate bitters

THE SUN ALSO RISES | 25 | 36 W/ FLASK
sagamore 'rivesaltes cask finish' rye whiskey, lustau 'península' palo cortado, fig honey, fee brothers black walnut bitters, fee brothers orange bitters

CABIN FEVER | 16
green river full proof bourbon, maple-cinnamon, lemon juice, st. elizabeth allspice dram, walnut bitters

CLYDE'S EGGNOG | 16
house eggnog, dark rum, brandy, rye whiskey, madeira, nutmeg

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, *sonríe sparkling brut rosé, 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 2024* ..... 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, *maison noir 'in sheeps clothing', columbia valley, washington, 2022* ..... 19 | 69
PINOT NOIR, *roots 'klee', willamette valley, or, 2023* ..... 16 | 53
TEMPRANILLO, *aptus '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

A CLYDE'S RESTAURANT GROUP CONCEPT