

# RARE & RYE

unique eats and libations

## SOUPS

**Soup Du Jour**  
market price

**Harvest Stew**  
slow braised brisket, caramelized  
vidalia onions, farro, sweet peas  
cup 7 bowl 9

## SALADS

add grilled chicken 8 add grilled shrimp 12 add crab cake 12

### Winter Greens

local organic greens mix, crumbled blue cheese, dried cranberries, shaved red onions, cherry tomatoes, roasted walnuts, lemon pepper dressing, rye croustade 9

### Eastern Shore Caesar

warm corn bread, local organic romaine leaf, shredded  
pecorino romano, house made dressing 10

## SMALL PLATES

### Scallops

pan seared day boat scallops, sweet pickled onions, toasted pine nuts,  
baby arugula, grapefruit beurre blanc 14

### Brie Baked Oysters

triple cream cheese, shaved prosciutto, balsamic glaze, crumbled rye 14

### Diavolo Shrimp

pan seared jumbo shrimp, spicy diavolo sauce, fennel,  
sausage, roasted red peppers, farro 15

### Crabby Mac

local MD crab meat, orecchiette,  
aged white cheddar cream sauce, crumpled rye 16

### Char-Roasted Vegetables

asparagus & broccolini, shaved manchego cheese, sun-dried tomatoes, black garlic vinaigrette 11

### Grilled Lamb Lollipops

creamy mascarpone grits, sun-dried tomatoes,  
caramelized fennel, blackberry & mint gastrique 17

## FLATBREADS

### The Romano

blackened chicken breast, fresh mozzarella and parmesan cheese blend,  
oven roasted tomatoes, shredded caesar salad, balsamic reduction 14

### Four Cheese

house blended cheeses, fresh marinara 10

### Black & Blue

blackened chicken breast, crumbled blue cheese,  
caramelized vidalia onions, black cherry balsamic glaze 14

### Seafood Scampi

grilled shrimp, local MD crabmeat, old bay brie, garlicky broccolini,  
mozzarella, lemon aioli, micro green salad 16

## KIDS MENU

### Cheeseburger Sliders

cheddar cheese, lettuce, tomato  
with hand cut fries 8

### Hotdog Sliders

with hand cut fries 8

### Crispy Chicken Fingers

potato chip encrusted chicken fingers  
with hand cut fries 8

### Orecchiette

pasta in a white cheddar cream sauce 8

### Mini Breaded Shrimp

with hand cut fries 8

### Grilled Chicken Sliders

cheddar cheese, lettuce, tomato  
with hand cut fries 8

## ENTREES

### Grilled Ribeye

20 oz. bone-in ribeye, creamy fingerling potato & kale hash,  
asparagus, thyme roasted pearl onions 39

### Pan Seared Duck Breast

cauliflower, parsnip, brussel sprout & braised leek hash,  
honey roasted walnuts, arugula, red wine demi glaze 29

### Grilled Salmon

bourbon molasses sweet potatoes, bacon, green beans, roasted carrots,  
drunken fruit & pecan crumble 30

### Broiled Crab Cakes

local MD crab meat, saffron wild rice pilaf, winter squash puree,  
roasted garlic, broccolini & oven roasted tomatoes 27

### Rosemary Braised Short Ribs

roasted garlic & whole grain mustard mash, brussel sprouts  
& butternut squash, crispy fried leeks, pan jus 29

### Prosciutto Wrapped Monkfish

creamy kale and mushroom risotto, lemon cream, pepper coulis,  
crispy fried clams, micro salad 32

## STEAMERS

### Winter Boil Basket

steamed gulf coast shrimp, middle neck clams, P.E.I mussels, old bay sausage,  
fingerling potatoes, celery, onions, lemon cream, baguette 24

### Steamed Shrimp

shell on gulf coast shrimp, baguette, cocktail sauce.  
1/2 lb 14 1lb 26

### East Coast Clams

one dozen middle neck clams, old bay sausage, white wine broth, baguette 14

### Mussels

P.E.I. mussels, coconut lime broth, red curry sauce, scallions, baguette 11

## LITE FARE

accompanied by sea salt seasoned hand cut fries & pickle spear

### The Classic Cake

local MD crab meat, roasted garlic and lemon aioli,  
organic spring greens, soft potato roll 16

### The Standard

chef's custom burger blend, aged white cheddar, organic spring greens,  
red onion marmalade, brie butter, sweet buttermilk kaiser roll 14

### The Rustic

grilled all natural chicken breast, capicola ham, gruyere cheese,  
oven roasted tomatoes, arugula, sweet buttermilk kaiser 12

### The Whiskey Barrel

whiskey braised pork shoulder, sweet and tangy house bbq,  
creamy coleslaw, soft potato roll 12

### THE "P&R"

shaved pastrami, pickled purple kraut, gruyere,  
R&R island dressing, marbled pumpernickle roll 14

## CHEESE BOARD

### Maryland Board

Talbot Reserve, Monocacy Ash,  
Moo & Blue, American prosciutto,  
sweet sopressata 22

### Chef's Board

Chef's selection  
market price



## RARE AND RYE COCKTAILS



### Bulleit Crush

Bulleit Bourbon, freshly squeezed orange juice, triple sec and lemon lime soda 10

### Spicy Passion Fruit Margarita

Don Julio Reposado, jalapeño simple syrup, fresh lime and passion fruit juice. served with a cayenne pepper and pink himalayan salt rim 13



### ONEderland

Kettle One Vodka, mint and lavender syrup, San Pellegrino Clementine and a splash of iced tea 10

### Moscow Mule

Ketel One Vodka, lime juice, ginger beer 12



### Aperol Spritz

Aperol, Prosecco, bitters, orange slice, splash of club soda 10

### Patron Paloma

Patron Silver Tequila, Campari, fresh lime and grapefruit juice splash of club soda 13



## RYE AND RELAXATION



### Rye Rose

Crown Royal Rye, muddled grapefruit, local honey and club soda. garnished with fresh rosemary 11

### Royal Club

Crown Royal, apricot preserves, all spice syrup, club soda, garnished with dried apricots 10



### O.C. Sour

Jack Daniels Single Barrel Rye, St. Germain Elderflower Liqueur, fresh lemon juice and simple syrup, layered with Terrazas Malbec 13

### Balsamic Chill

Bulleit Bourbon, balsamic reduction, cranberry juice, splash of ginger beer, garnished with fresh cranberries 11



### R&R Mule

Bulleit Rye, muddled mint, simple syrup, fresh lime lime juice and ginger beer 12

### Manhattan

George Dickel Bourbon, sweet vermouth, bitters, luxardo cherries 11



### Rye Punch

Woodford Reserve Rye, lemonade and cranberry juice 12

### Rye Ruby

Bulleit Rye, triple sec, fresh squeezed grapefruit juice, lemon lime soda 11



## MARTINIS



### The Big Dirty

Belvedere Vodka, olive juice, garnished with blue cheese olives and lemon twist 12

### Rosemary Peach Martini

Ciroc Peach, rosemary syrup and a splash of lemonade 12



### Pomegranate Martini

Ketel One Vodka, splash of Caravella Limoncello and pomegranate juice 11

### Pumptini

Stoli Vanil, Kahula, Pumpkin Liqueur, cream, garnished with a cinnamon stick 13



### Silver Lychee Martini

Nolet's, St. Germain Elderflower Liqueur, muddled lychee and lychee juice 13

### Cucumber Gin Fizz

Hendrick's Gin, muddled cucumber, simple syrup, micro cilantro, with a splash of club soda 13



## BEERS

<b>Austin Eastcider</b>	5.00	<b>Coors Light</b>	4.25	<b>Heineken</b>	5.00	<b>RAR Nanticoke Nectar IPA</b>	6.50
<b>Blue Moon</b>	5.00	<b>Corona Light</b>	5.00	<b>Michelob Ultra</b>	4.50	<b>Stella Artois</b>	5.00
<b>Bud Light</b>	4.25	<b>Dogfish 60min IPA</b>	6.50	<b>Miller Lite</b>	4.25	<b>Yuengling</b>	4.50
<b>Budweiser</b>	4.25	<b>Evo Lot #3 IPA</b>	6.50	<b>Natural Light</b>	3.75		

## WINES

### WHITE

<b>Chardonnay</b>		
<i>Hess Shirttail Creek</i>	9	28
<i>Lemon-Lime/ Apple/ Crisp</i>		
<b>Sonoma Cutrer</b>	12	36
<i>Golden/ Buttery/ Rich</i>		
<b>Newton Red Label</b>	14	42
<i>Bold/ Balanced/ Touch of Oak</i>		
<b>Gundlach Bundschu</b>		60
<i>Big/ Butter/ Oak</i>		
<b>Sauvignon Blanc</b>		
<b>Prophecy</b>	8	25
<i>Balanced/ Crisp/ Citrus</i>		
<b>Cloudy Bay</b>		58
<i>Citrus/ Grapefruit/ New Zealand</i>		
<b>Pinot Grigio</b>		
<b>Stellina Di Notte</b>	8	25
<i>Apples/ Crisp/ Clean</i>		
<b>Da Vinci</b>		32
<i>Balanced/ Citrus/ Apples &amp; Pears</i>		
<b>Santa Margherita</b>		48
<i>Dry/ Big/ Apples</i>		
<b>White Wine Varietals</b>		
<b>Boordy (MD) Riesling</b>	8	25
<i>Apricot/ Honeysuckle/ Citrus</i>		
<b>Villa Pozzi Moscato</b>	8	25
<i>Apricot/ Orange Blossoms/ Effervescent</i>		
<b>Fleur de Mer Cotes De Provence Rose</b>	12	36
<i>Fruit/ Flowers/ Citrus</i>		
<b>Bubbles</b>		
<b>Voveti Prosecco</b>	10	32
<b>Moet Chandon Brut Split</b>		18
<b>Veuve Cliquot Yellow Label</b>		75
<b>Dom Perignon Brut</b>		225

### RED

<b>Cabernet Sauvignon</b>		
<b>Louis Martini</b>	10	32
<i>Balanced/ Black Cherry/ Soft</i>		
<b>Rodney Strong</b>	13	45
<i>Black fruit/ Gentle Oak/ Pepper</i>		
<b>Decoy</b>		58
<i>Raspberry/ Plum/ Oak</i>		
<b>J Lohr Hilltop</b>		69
<i>Black Plum/ Tobacco/ Hazelnut</i>		
<b>Quilt</b>		96
<i>Deep Plum/ Blackberry/ Rich Vanilla</i>		
<b>Pinot Noir</b>		
<b>J Lohr Falcons Perch</b>	12	36
<i>Strawberry/ Sage/ Vanilla</i>		
<b>Smoke Tree</b>	14	48
<i>Spices/ Strawberry/ Juicy</i>		
<b>Sonoma Cutrer</b>		60
<i>Bing Cherry/ Barrel Spice/ Dark Chocolate</i>		
<b>Merlot</b>		
<b>Souverain</b>	8	25
<i>Dark Plum/ Black Cherry</i>		
<b>Rutherford Hill</b>		48
<i>Rich/ Soft/ Cherry/ Chocolate</i>		
<b>Malbec</b>		
<b>Terrazas Reserve</b>	10	32
<i>Jam/ Plums/ Cherries</i>		
<b>Piattelli</b>		42
<i>Blueberry/ Dark Currant/ Pepper</i>		
<b>Red Blend</b>		
<b>19 Crimes</b>	8	25
<i>Deep Red/ Blackberry/ Faint Oak</i>		
<b>Conundrum</b>		48
<i>Plum/ Cocoa/ Chocolate</i>		