

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

Spring Greens

local organic spring green mix, crumbled goat cheese, sliced pears, almonds,
dried cranberries, tossed in a lemon pepper vinaigrette, rye croustade 9
add grilled chicken 8 add grilled shrimp 12 add crab cake 12

Crab Cobb

local MD crab meat, sweet corn, bacon, avocado, asparagus, pico de gallo,
crispy tortillas, shredded lettuce, cilantro lime vinaigrette 16

Eastern Shore Caesar

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

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

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, crumpled rye 14

Baja Shrimp

pan seared jumbo shrimp, smoked chili & agave glaze,
avocado, pico de gallo, micro cilantro 14

Crabby Mac

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

Char-Roasted Asparagus

shaved manchego cheese, sun-dried tomatoes,
black garlic & raisin vinaigrette, green oil 11

Grilled Lamb Lollipops

creamy mascarpone grits, sun-dried tomatoes,
caramelized fennel, blackberry & mint gastrique 16

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, tomato, soft potato roll 16

The Standard

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

The Farmer

grilled all natural chicken breast, fresh basil aioli, tomato, crimini mushrooms,
organic spring greens, fontina cheese, sweet buttermilk kaiser roll 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

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 36

Northwestern Salmon

grilled salmon fillet, orange citrus unagi glaze, coconut jasmine rice, stir fried shishito peppers,
crimini mushrooms, bok choy, shaved watermelon radish, crispy wonton skins 28

Pan Seared Duck Breast

roasted carrots, parsnip, sweet potatoes, shaved brussels,
drunken rye whiskey fruit compote, smokey sage caramel 26

Prosciutto Wrapped Chicken

herb marinated all natural chicken breast, summer squash ratatouille,
fried green tomatoes, honey & black peppered goat cheese, black cherry balsamic glaze 24

Country Fried Pork Chop

buttermilk brined, corn meal dusted, whiskey whipped sweet potatoes,
bacon braised greens, oven roasted carrots 24

Broiled Crab Cakes

local MD crab meat, herb roasted fingerling potatoes,
sautéed kale, caramelized vidalia onions, red pepper crema 25

Primavera Pasta

orecchiette pasta, sweet sausage, garlicky broccolini, shishito peppers,
shallots, basil, baby arugula, green oil, shaved pecorino romano 20

Rye Beer Braised Short Ribs

candied pecan & brussel sprout sauté, whole grain
mustard mashed potatoes, pear slaw, pan jus 25

Pan Seared Rockfish

farrotto, crimini mushrooms, roasted red pepper and arugula,
lobster cream sauce, bacon, apple & fennel relish 30

STEAMERS

Shore Thing Boil Basket

steamed gulf coast shrimp, middle neck clams, old bay sausage, local MD crab meat,
roasted tomatoes, local corn, fingerling potatoes, white wine broth, 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

FLATBREADS

The Margherita

fresh buffalo mozzarella cheese, sun-dried tomatoes, chiffonade basil 12

Four Cheese

house blended cheeses, fresh marinara 10

Black & Blue

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

Paella Pie

steamed clams, shrimp, blackened chicken breast, ground sausage,
roasted red peppers & tomatoes, shaved red onions, saffron aioli 17

CHEESE BOARD

West Coast Board

Lamb Chopper, Barely Buzzed,
Humboldt Fog, finocchiona,
chorizo 20

Maryland Board

Cabra La Mancha, Bay Blue,
Amber 16 Candles, American
prosciutto, sweet sopressata
20

Chef's Board

Chef's selection
market price

RARE AND RYE COCKTAILS



Cool Collins

Tanqueray Gin, muddled cucumber and fresh strawberries, simple syrup and lemonade, garnished with fresh rosemary 9



Bulleit Crush

Bulleit Bourbon, freshly squeezed orange juice, triple sec and lemon lime soda 9



Watermelon Crush

Smirnoff Watermelon Vodka, muddled mint and fresh watermelon, simple syrup and club soda 9

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 12



Moscow Mule

Ketel One Vodka, ginger beer, lime wedge 11



Patron Paloma

Patron Silver Tequila, fresh lime & grapefruit juice, club soda, lime wedge 12



RYE AND RELAXATION

Rye Rose

Crown Royal Rye, muddled grapefruit, local honey and club soda. garnished with fresh rosemary 10



O.C. Sour

a unique twist on a classic. Jack Daniels Single Barrel Rye, fresh lemon juice, St. Germain Elderflower Liqueur and simple syrup, layered with Terrazas Malbec 12



R&R Mule

Bulleit Rye, muddled mint, simple syrup, ginger beer and fresh lime juice. a guaranteed winner 11



Manhattan

George Dickel Bourbon, sweet vermouth, luxardo cherry 9



Rye Punch

Woodford Reserve Rye, lemonade and pomegranate Juice 10



Rye Ruby

Bulleit Rye, freshly squeezed grapefruit, triple sec and lemon lime soda 10



MARTINIS

The Big Dirty

Belvedere Vodka and olive juice, garnished with bleu cheese stuffed olives and a lemon twist 11



Pomegranate Martini

Ketel One Vodka, splash of Caravella Limoncello and pomegranate juice 10



Lychee Martini

Tito's Vodka, SoHo Lychee Liqueur and lychee juice 12



Rosemary Peach Martini

Ciroc Peach Vodka, rosemary simple syrup and a splash of lemonade 11



Watermelon Cosmo

Tito's Vodka, Marie Brizard Watermelon Liqueur, fresh lime juice, simple syrup and cranberry Juice 12



Cucumber Gin Fizz

Hendrick's Gin, muddled cucumber, simple syrup, micro cilantro with a splash of club soda 12



BEERS

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

WINES

WHITE

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

RED

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