



8285856903

<http://www.kickbackdelivery.com>

Rye Knot

ABOUT RYE KNOT

Everything that comes out of Chef Ben Dunbar's kitchen is first class and delicious. Elevated pub fare is what we use to describe Ben's culinary acumen. Ben cuts and grinds all our meats and creates the finest dishes possible. Check him out, you will be thrilled with your experience.

Dietary Key

(GF) = Gluten Free // (V) = Vegetarian // (VO) = Vegetarian Option // *Items may be cooked to order. // Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have medical conditions. // All fries are fried in beef tallow, can be fried in vegetable oil upon request

LUNCH MENU (SERVED 11:30-3:00)

SHARED & SMALL PLATES, SIDES &

SALADS

IKE'S INTERNATIONAL \$18.75
MEDITERRANEAN NANN

Lemon Ricotta, Sund Dried Tomatoes, Artichoke Hearts, Kalamata Olives, Spring Greens, Sherry Dressing

RK SMOKED WINGS (GF) \$22.50
Ten Dry Rubbed, RK BBQ or Buffalo, and Crudite, and Ranch or Blue Cheese

BUFFALO SHRIMP \$22.50
12 Battered Fried Shrimp, Buffalo Sauce, Blue Cheese, and Red Cabbage Slaw

SALADS

THE LUNCH SALAD \$15.00

Organic Mixed Greens Tossed in Sherry Vinaigrette, Tomatoes, Cucumbers, Red Onions, Kalamata Olives, Artichoke Hearts, and Feta. Add any Kabab Protein for \$6.00

THE CLASSIC CEASAR \$15.00

Chopped Romaine tossed in Creamy Caesar Dressing, Shaved Asiago, and Focaccia Croutons. Add any Kabab Protein for \$6.00

SANDWICHES

With Choice of One Side

THE LUNCH BURGER (GF w/Bun) \$20.00

RK House-grind 6oz Smash Burger, American Cheese, Grilled Onions, Lettuce, Tomato, Whiskey Pickles, Mayo, Brioche Bun

DONER KABABS \$22.50

Nann, Sherry Dressed Greens, Onions, Tomato, Feta, Sriracha Garlic Creme and Choice of Kudzu ve Sigurd (Lamb & Beef), Tabuk (Chicken), or Fermented soya

SALADS & SOUPS

Classic Caesar Salad \$23.75

Chopped Romaine, Shaved Asiago, Focaccia Croutons, House-Made Caesar Dressing (GF, V)

The Mountain Beet Salad \$23.75

Pickled Poached Beets, Spring Greens, Local Goat Cheese, Candied Pecans, and Sherry Vinaigrette

Kale Yeah \$23.75

Chopped Baby Kale Lemon Vinaigrette Grapefruit Orange Supremes Blue Cheese Carrots Crushed Cashews

Side Caesar \$15.00

Chopped Romaine, Shaved Asiago, Focaccia Croutons and House-Made Caesar Dressing

CUP OF TOMATO BASIL BISQUE \$13.75

(GF, V)

BOWL OF TOMATO BASIL BISQUE \$20.00

(GF, V)

ENTREES

RK Dry Age 40 Day Boneless \$85.00

Ribeye 16oz

DRY-AGED IN HOUSE AND HAND CUT-FINAL PRICE ADJUSTED TO ACCOUNT FOR ACTUAL SIZE OF THE CUT BASED ON RETAIL MARKET PRICE--PICK TWO SIDES

RK Dry Aged 40 Day \$80.00

Tenderloin Filet

DRY-AGED IN HOUSE AND HAND CUT-FINAL PRICE ADJUSTED TO ACCOUNT FOR ACTUAL SIZE OF THE CUT BASED ON RETAIL MARKET PRICE --PICK TWO SIDES

RK Dry Aged 40 Day \$128.75

Tomahawk Steak 40oz

DRY-AGED IN HOUSE AND HAND CUT-FINAL PRICE ADJUSTED TO ACCOUNT FOR ACTUAL SIZE OF THE CUT BASED ON RETAIL MARKET PRICE--PICK TWO SIDES

CAJUN SMOKED MAC & CHEESE \$42.50

Blackened Shrimp, Green Peas, substitute tempeh or mushrooms (VO)

CAPTAIN BOB'S FISH & CHIPS \$27.50

Fresh Cod with Captain Bobs Beer Batter and Fried Crispy Red Cabbage Slaw | RK Tartar Sauce | Tallow Fries

SMOKED MEATLOAF \$37.50

Garlic Mash | Grilled Zucchini and Squash | Truffled Shiitake Gravy | Fried Shallots

GRILLED PORK CHOP \$45.00

SHARED & SMALL PLATES

RYE KNOTS & RYE KNOT \$20.00

SAUSAGES

Rye Pretzel Knots Smoked Gouda Mornay Pub Mustard House Made Sausages Whiskey Pickled Veggies

RYE KNOTS \$16.25

Rye Pretzel Knots Smoked Gouda Mornay Pub Mustard Whiskey Pickled Veggies

Tallow Fries \$8.75

A Pile High of Crunchy Tallow Fries

Pork Belly over Brussels \$23.75

Confit Pork Belly Cut and Grilled Caramelized Brussel Sprouts Cilantro

FRIED GREEN TOMATO \$23.75

NAPOLEAN

Grilled Shrimp Local Goat Cheese Tasso Ham Gravy

RK SMOKED WINGS \$26.25

Dry Rubbed, Smoked. RK BBQ or Buffalo Crudite and Ranch or Blue Cheese

COSMIC BALL ROOM \$20.00

POUTINE

Tallow Fries Local Cheese Curds Chopped Pork Belly Truffle Gravy Rye Whiskey Brined Pickled Red Onions

SANDWICHES

Gluten-Free Buns Available

*THE CLASSIC BURGER \$23.75

8 Oz. RK Ground Blend, Cheddar, LTO, Whiskey Pickles, Mayo, Served on a Brioche Bun, Tallow Fries

SHAVED RIBEYE SANDWICH \$32.50

Shaved Ribeye, Sautéed Peppers, Mushrooms & Onions, White Cheddar, Horseradish Crema, Brioche Bun, Tallow Fries

THE GRATEFUL VEG \$23.75

RK Black Bean & Beet Patty, Lettuce, Caramelized Onions, Maple Balsamic Reduction, Tallow Fries

DARN GOOD REUBEN \$30.00

RK Corned Beef Piled High, Sauerkraut, Smoked Gruyere, Toasted Jewish Rye, Russian Dressing, Tallow Fries

NORTH ASHEVILLE BURGER \$35.00

8 Oz. Ground Blend Smoked Gouda Bacon Avocado Lettuce Tomato Pickles Ancho Ranch Brioche Bun Tallow Fries

GRILLED CHICKEN \$26.25

SANDWICH

Chili-Rubbed Grilled Chicken (Breast), Bacon, Pimento Cheese, Lettuce, Tomato, Pickles, Brioche Bun, Tallow Fries

FRIED GREEN TOMATO BLT \$25.00

Bacon, Lettuce, Goat Cheese, Truffle Aioli, Tallow Fries

FRIED CHICKEN SAMMY (GF w/Bun) \$26.25

fasulyesi (Tempeh)
DARN GOOD REUBEN (GF \$25.00 w/Bun)

*RK Corned Beef Piled High,
Sauerkraut, Swiss, Toasted,
Ukrainian Dressing, on Annies
Jewish Rye*

GRILLED CHEESE \$17.50

SANDWICH (GF w/Bun)

*White Cheddar Cheese, Swiss
Cheese, Smoked Gouda Cheese,
Annies Sour Dough Toasted Bread*

FRIED GREEN TOMATO BLT \$22.50

*Panko Breaded Green Tomatoes,
Applewood Smoked Bacon, Organic
Mixed Greens, Goat Cheese,
Toasted Anne's Sourdough, Pepper
Jelly*

LUNCH SIDES

RED CABBAGE SLAW (GF) \$8.75

Hearty Pasta Salad \$8.75

THREE BEAN SALAD \$8.75

TALLOW FRIES (GF) \$10.00

*Heritage Bone-In Chop | Broccoli |
Sweet Potatoes | Carrots |
Watermelon Radish | Green Beans |
Red Cabbage Slaw | Mango Peach
Salsa*

KIDS

(12 and under)

**BURGER WITH CHEESE ONLY \$13.75
& FRIES**

CHEESE PIZZA \$13.75

CHICKEN TENDERS & FRIES \$13.75

GRILLED CHICKEN & \$13.75

VEGGIES

GRILLED CHEDDAR CHEESE \$13.75

SAMMY & FRIES

DESSERTS

CHOCOLATE PEANUT \$11.25

BUTTER PIE

KEY LIME PIE \$11.25

MAPLE BOURBON CREME \$16.25

BRULEE

*Springer Mountain Farms Chicken
Breast | Hand Breaded and deep
fried | Butter Grilled Brioche Bun |
Lettuce | Tomato | Whiskey Pickles |
Creamy Honey Mustard*

SIDES (a la carte)

SAUTEED ASPARAGUS \$12.50

SMOKED MAC AND CHEESE \$12.50

RED CABBAGE SLAW \$12.50

GARLIC ASIAGO MASH \$12.50

POTATOES

SAUTEED BRUSSELS \$12.50

LEMON MINT ORZO \$12.50

BACON \$12.50

DUCK CONFIT FINGERLING \$12.50

POTATOES

DRINKS

COCA COLA \$5.00

DIET COKE \$5.00

SPRITE \$5.00

MR. PIBB \$5.00

LEMONADE \$5.00

ROOT BEER \$5.00

ICED TEA (SWEET OR \$5.00

UNSWEET)