IdleRye

WEEDS:

ARUGULA
Figs, Toasted Pine Nuts, Crispy Pancetta, Shaved
Parmesan, Lemon & E.V.O.O

BUTTER LETTUCE
Bibb Lettuce, Tomatoes, Croutons,
Roasted Shallot Vinaigrette & Local Goat Cheese

FUJI APPLE
Fennel, Radicchio, Pecans, Blue
Cheese & Maple Vinaigrette

WEDGE
Baby Iceberg Lettuce, Bacon,
Mycella Blue Cheese, Marinated
Tomatoes & Crispy Garlic

SNACKS & SHARABLES:

DEVILED EGGS
Hard-Boiled Eggs, Chili, Dijon,
Crispy Garlic & Tomato

"TATER-TOTS"
Yukon Gold Potatoes, Gruyere,
Nutmeg, Cayenne & Béchamel

SAUTEED P.E.I. MUSSELS
Housemade Chorizo, Herbs, Spicy
Hollandaise & Grilled Baguette

CRISPY SHRIMP TOAST
Traditional Bisque, Chives & Thyme Oil

BABY BACK RIBS
Black Pepper Blood Orange
Glaze & Chives

CHEESE PLATE
A Selection of Four Cheeses, Nuts,
Compotes & Olive Oil Toast

PIEROGIES
Crispy Potato Dumplings Filled with Fresh
Chives, Cheddar & Sour Cream

CRISPY CONFIT CHICKEN LEG
Cornbread, Jalapeño Honey & Greens

BACON & EGGS
Honey-Glazed Pork Belly, Sunny Side-Up
Egg, Arugula & Celery Root Purée

LAMB BALLS
Rogan Josh Curry, Goat Cheese
Polenta & Crispy Shallots

LOBSTER & SPAGHETTINI
Semolina Noodles, Sauce Américaine, Oven-
Dried Tomatoes & Crispy Crushed Croutons

CRISPY GULF SHRIMP
Buttermilk Batter, Chili, Garlic,
Parmesan & Lemon-Herb Aioli

SAUSAGE BOARD
Daily House Made Sausage
with Accoutrements

CAVATELLI
Braised Beef Bolognese,
Parmesan, Basil & Garlic

NOT SO SMALL BITES:

"SCHNITZEL"
Panko-Crusted Pork Tenderloin,
Arugula, Sunny Side Up Egg & German
Potato Salad

FAROE ISLAND SALMON
Grilled to Taste, Sautéed Cauliflower
& Marjoram Citrus Honey

STEAK FRITES
Grilled 8 oz. Filet Mignon, House
French Fries, Caramelized
Onions & Steak Sauce

RIDICULOUS SAUSAGE SANDWICH
Housemade Caraway Bratwurst Sausage,
Chili-Onion Marmalade, Coriander Mustard,
Pickled Shallots & Fries

HOUSE BURGER
8 oz. Ground Chuck Burger,
Onion-Chili Relish, Garlic Aioli,
Cheddar & House Pickles

SIDES:

**ROSEMARY GARLIC
FRIES**

**CRISPY BRUSSELS
SPROUTS**

**CHARRED
ASPARAGUS**

**CAULIFLOWER
GRATIN**