



(828) 575-2226 and www.ryeknotco.com

868 Merrimon Ave, Asheville 28804

2026 Restaurant Week 17-23 February Dine-In Specials

Dinner Menu Only Beginning at 4 pm

Pick any of the best-selling Rye Knot entrées below and get a second entrée on the list for FREE*:

STEAMED MUSSELS 18

One Pound Mussels | White Wine | Tomato | Basil | Shallots | Garlic | Cream | Grilled Baguette

SMOKED CHIPOTLE OR PLAIN MEATLOAF 26

Garlic Asiago Mash | Green Beans | Truffled Gravy | Fried Shallots (GF without shallots)

***CLASSIC BURGER (GF w/Bun and Fries) 16**

8 Oz. RK Ground Blend | White Cheddar | LTO | Whiskey Pickles | Mayo | Brioche Bun | French Fries

FRIED FISH SAMMY 17

Cod with Beer Batter and Fried Crispy | Red Cabbage Slaw | Lettuce | Tomato | Dill Sauce | Tallow Fries *

PORTABELLA REUBEN 17

Marinated Portobella Mushroom Cap | Sauerkraut | Pickled Onions | Swiss Cheese | Ukrainian | Jewish Rye | Tallow Fries** (GF w/Bun)

MOUNTAIN BEET (GF) + PROTEIN 18-32

Pickled Poached Beets | Spring Greens | Goat Cheese | Candied Pecans | Sherry Vinaigrette

CLASSIC CAESAR (GF) [Side or Full] + PROTEIN 12-32

Chopped Romaine | Shaved Asiago | Focaccia Croutons | Caesar Dressing

HOUSE SALAD (GF) [Side or Full] + PROTEIN 12-32

Spring Greens | Mushrooms | Tomatoes | RK Whiskey Pickled Red Onions | Sherry Vinaigrette

LEMON-MINT ORZO PASTA + PROTEIN 21-35

Lemon-Mint Orzo | Sun Dried Tomatoes | Artichokes | Red Onion | Feta Cheese

* Second entrée at equal or lower price, DINE IN ONLY

** Fries are fried in beef tallow. Can be fried in vegetable oil upon request

*** Items may be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have medical conditions.