



APPETIZERS

Baked Crab Dip \$16

Cheddar, Old Bay Seasoning, Toasted Garlic Bread

Loaded French Fries \$14

Cheese Sauce, Smoked Shoulder Bacon, Buttermilk Ranch, Green Onion

Crispy Brussels \$10 GF / V

Chili, Lime, Honey

Wagyu Nachos \$18 GF

A5 Wagyu Chili, Tortilla Chips, Cheese Sauce, Sour Cream, Pico De Gallo, Guacamole, Candied Jalapeno

Fried Battered Mozzarella Cheese Curds \$8 V

Marinara Sauce

Crispy Smoked Wings \$16 GF

Cauliflower Wings \$10 GF / V

with Ranch Dressing & Celery
Hot Sauce - Mild - BBQ - R+R Rub - Alabama White BBQ

Quesadilla \$12 V

Cheese Blend, Sauteed Onion, Red Pepper, Sour Cream, Pico De Gallo, Guacamole

Add: Garlic Shrimp \$9 - Rotisserie Chicken \$5

Philly Cheesesteak Egg Rolls \$12

Sliced Steak, Cheese, Onions with Marinara Sauce

SOUP & SALAD

Add to a Salad:

Grilled Chicken Breast \$9 - Grilled Salmon \$11 - Shrimp Salad \$10 - Rotisserie Chicken Salad \$6

Organic Mixed Greens \$10 V

Cucumber, Beef Steak Tomatoes, Red Onion, Carrots, Garlic Herb Crouton

Dressings: *Caesar, Bleu Cheese, Buttermilk Ranch, White Balsamic*

Caesar Salad \$10

Romaine, Croutons, Parmesan, Caesar Dressing

Creamy Tomato Soup Cup \$5 | Bowl \$8 GF / V

San Marzano Tomatoes, Basil, Parmesan

The Range Salad \$12 GF / V

Romaine, Arugula, Apples, Grapes, Candied Pecans, Bleu Cheese, White Balsamic Vinaigrette

Wagyu Chili Cup \$6 | Bowl \$9 GF

Ground Wagyu, Red Peppers, Tomatoes, Cheese Blend, Candied Jalapeno, Sour Cream

GF = Gluten Free **V** = Vegetarian

Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Range + Rye has adopted the "Living Wage" Initiative to bring equality to kitchen staff wages. A service charge of 2% will be applied to all food purchases. You will find this at the bottom of your bill. This will be distributed directly to our Culinary Staff Members.

SANDWICHES

Served with your choice of French Fries,
Organic Mixed Green Salad, or Coleslaw

Jumbo Lump Crab Cake \$26

Tartar Sauce, Lettuce, Tomato, Potato Roll

Meatloaf Sandwich \$16

Toasted Country Bread, Provolone Cheese,
Lettuce, Pickled Red Onion, Special Sauce

The Range Wrap

Beef Steak Tomato, Organic Mixed Greens
Shrimp Salad \$16 - Rotisserie Chicken Salad \$14

Grilled Chicken Rachel \$16

Coleslaw, Swiss Cheese,
Special Sauce, Marble Rye

Double Smash Burger \$18

Two Smash Patties, Coopers American,
T.L.P, R+R Special Sauce, Potato Roll
Add: Smoked Shoulder Bacon \$4 - Candied
Jalapeno \$2 - Sauteed Mushroom & Onion \$3

Battered Fried Cod \$16

Cabbage Slaw, Tartar Sauce, Potato Roll

Blacken Chicken \$16

Sauteed Peppers & Onions,
Pepper Jack Cheese, Dukes Mayo,
Lettuce, Tomato, Potato Roll

Grilled Salmon BLT \$18

Grilled Salmon, Smoked Shoulder Bacon,
Tomatoes, Lettuce, Dukes Mayo,
Country White Bread

FLATBREADS

Margherita \$12 V

Fresh Mozzarella, Tomato Sauce, Basil

Pepperoni \$14

Fresh Mozzarella, Tomato Sauce, Hot Honey

Chicken Bacon Ranch \$12

Fresh Mozzarella, Green Onion

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ENTRÉES

Available After 4:30 PM | Tuesday - Saturday
Add Side Caesar or Organic Salad \$6

Cheese Ravioli & Shrimp \$28

Shrimp Scampi, Tomato Vodka Sauce, Basil

Steak Frites \$36 GF

House Made Steak Sauce

Add: Shrimp Scampi \$9 - Crab Cake \$16

Two Sides: Mashed Potatoes, French Fries,
Mac & Cheese, Seasonal Vegetables,
Coleslaw, Organic Mixed Green Salad

Jumbo Lump Crab Cake

Single \$26 | Double \$38

French Fries, Cole Slaw, Tartar Sauce, Lemon

Wagyu Meatloaf \$22

Mashed Potatoes, Seasonal Vegetables, Gravy

Miso Glazed Salmon Noodle Bowl \$24

Ginger Soy Broth, Soba Noodles, Mushrooms,
Red Peppers, Carrots, Peas, Cilantro, Chili Oil

Fish & Chips \$24

Battered Cod, Coleslaw, French Fries,
Tartar Sauce

R+R Rotisserie Chicken \$24 GF

Roasted Chicken Gravy

Cooked Fresh Every Day | Limited Availability

Pick 2 Sides: Mashed Potatoes, French Fries,
Mac & Cheese, Seasonal Vegetables,
Coleslaw, Organic Mixed Green Salad

DESSERT

Peanut Butter Pie \$9

Pretzel Crust, Whipped Cream, Chocolate Curls

Caramel Apple Cheese Cake \$9

Graham Cracker Crust, Whipped Cream

Chocolate Mousse S'more \$8

Burnt Marshmallow Fluff & Graham Cracker

Sand Trap Cookie \$4

Chocolate Chip, Toffee, Potato Chips, Pretzels

South Mountain Creamery Organic Ice Cream \$6 GF