



SHAREABLE STARTERS

RHYTHM'S SIGNATURE CHEESE FONDUE \$19

Fontina, Gouda & Gruyere cheese blend served with Ciabatta cubes, crosscut fries, apples, broccoli, and cherry tomatoes.

Make it a meal! Add: Grilled Chicken \$5, Rhythm Tenders \$5, Grilled Salmon \$8, Grilled Shrimp \$8, Steak tips \$8, Filet Medallion \$10

SCALLOPS & APPLES \$17 **Gf Df**

Pan seared scallops, apples and bacon glazed with a reduction of Rhythm honey cider. **Make it a meal!** Twice the scallops plus fresh herb risotto and grilled vegetables \$34

CRABBY MUSHROOMS \$17

Crab, sausage and cheese blend cooked atop portobello mushrooms.

HOUSE WINGS \$16

House crafted spiced dry rub wings smothered with your choice of sauce. Served with carrots & celery.

Choice of sauce: Bourbon BBQ, Buffalo, Asian Zing or Garlic Parmesan

HUMMUS BOARD \$17

Trio of roasted red pepper, black bean and garlic hummus served with pita chips, assorted olives, cucumbers wedges and Couscous salad.

LOADED FRIES \$16

Grilled chicken, applewood smoked bacon, and chives with a house blend of cheeses. Topped with bourbon barbecue sauce.

SOUPS & SALADS

SOUP OF THE DAY

Ask your server about today's selection.

FRENCH ONION SOUP \$8

Homemade savory beef broth with caramelized onions, toasted crostini and topped with melted Gruyere cheese.

HOUSE SALAD \$12 **Gf Df V**

Iceberg, carrots, cucumbers, cherry tomatoes, and croutons served with your choice of homemade dressings: Apple Cider Vinaigrette, Blue Cheese, Butter Milk Ranch, Caesar & Balsamic Vinaigrette.

SOUTHWEST CAESAR \$13

Locally sourced fresh Romaine Lettuce, sharp cheddar and Monterey jack cheese, housemade guacamole, roasted corn & black bean salsa, roasted red peppers, cherry tomatoes, Chipotle Caesar dressing and tortilla chips. Traditional Caesar option available.

BLT WEDGE \$13

Bacon, avocado, cherry tomato, pickled red onion and blue cheese dressing on an iceberg wedge.

Salad Add On: Grilled Chicken \$5, Rhythm Tenders \$5, Grilled Salmon \$8, Grilled Shrimp \$8, Steak tips \$8, Filet Medallion \$10

HANDHELDS

with choice of one side

1/4 LB. HOT BUTTERED LOBSTER ROLL \$ MARKET VALUE

Looking for a larger portion...ask your server about upgrading!

PRIME RIB DIP SANDWICH \$21

Layers of sliced roasted beef served with Gruyere cheese and caramelized onions. Served on a baguette.

CHICKEN & APPLE SANDWICH \$19

Herb marinated chicken with grilled apples, bacon and a house made apple cider aioli. Served on a toasted ciabatta bread.

ASIAN PORK BELLY TACO \$19

Fried pork belly with asian zing slaw and cucumber dill sauce, served with fries.

GRILLED SHRIMP TACO \$19

Grilled Shrimp with apple cider slaw and chipotle aioli, served with fries.

HANDCRAFTED SMASH BURGERS

Our chefs set forth to craft the juiciest burger by flattening two marbled Wagyu beef patties with custom forged burger smashers. This creates a unique sear on the outside of the burger which locks in all the juices and favor. Served on a brioche roll with waffle fries. Lettuce, tomato, onion & pickles on the side.

CHEF'S SIGNATURE BURGER

Each day our Chef prepares a contemporary and unique burger using locally sourced ingredients to add a little something special to your day! Ask your server for the flavor of the day.

BACKYARD BURGER \$17

American cheese, lettuce, tomatoes and red onions.

EXIT 32 BURGER \$19

Aged smoked gouda, crispy applewood smoked bacon, grilled apple coleslaw and our signature bourbon BBQ sauce.

THE "MOG" BURGER \$19

Portobello mushroom, caramelized onions, cheese and roasted garlic aioli.

SOUTHWEST BURGER \$19

Cheddar cheese, cajun sauteed peppers and onions topped with house guacamole.

BBQ WESTERN BURGER \$19

Cheddar cheese, bacon and onion strings topped with Bourbon BBQ sauce.

VEGGIE BURGER \$19

Plant based patty with garlic hummus and housemade guacamole.

Burger Add On:

Crispy applewood smoked bacon \$3

Gouda, cheddar, gruyere or American cheese \$2

Housemade guacamole \$3

Additional Smash patty with cheese \$3



At the core of our pub radiates the Rhythm Tree.

Crafted by hand, it represents our journey of bringing together exceptional food, artisanal drinks, and the celebration of great company.

Sculpted by HorsePower Farm in Deerfield, NH

Horsepowerfarmllc.com



ENTREES

RHYTHM SIGNATURE MARINATED STEAK TIPS \$29

10 oz. Sweet Carolina sirloin tips served with garlic mashed potatoes and grilled vegetables.

PAN SEARED FILET... A HOUSE FAVORITE! \$37 **Gf**

Two 4 oz. filet mignon medallions prepared with choice of style:

Creamy Peppercorn
Mushroom, Onion & Roasted Garlic
Lobster Surf & Turf & Herb Butter \$6

Served with garlic mashed potatoes & grilled vegetables.

RHYTHM TENDERS PLATE \$17

Battered sliced chicken breast tenderloins served with waffle fries, carrots & celery and your choice of sauce: Bourbon BBQ, Buffalo, Asian Zing and Garlic Parmesan.

GARLIC SHRIMP STIR FRY \$25 **Gf Df**

Fresh shrimp and seasonal vegetables sauteed in a ginger garlic soy sauce served atop vegetable noodles or herb risotto.

SUN-DRIED TOMATO PESTO HADDOCK \$25 **Gf**

Freshly baked haddock served with fresh herb risotto and grilled vegetables.

MAC & CHEESE \$18

House cheese blend and cavatappi pasta topped with buttery cracker crumble. Accompanied with grilled vegetables.

Add Ons: Grilled Chicken \$5, Rhythm Tenders \$5, Grilled Salmon \$8, Grilled Shrimp \$8, Streak tips \$8, Filet Medallion \$10

BUFFALO CHICKEN MAC & CHEESE \$21

House buffalo sauce, chicken and cavatappi pasta topped with buttery cracker crumble. Accompanied with grilled vegetables.

SEAFOOD MAC & CHEESE \$26

Lobster cream macaroni and cheese with crab and lobster, served with grilled vegetables.

VEGETABLE PRIMAVERA \$21 **Gf Df V**

Vegetable noodles sauteed in garlic, extra virgin oil and fresh herbs with sun-dried tomatoes, artichokes, olives, broccoli & marinated portabella mushrooms.

HOT HONEY SALMON \$26

Grilled Atlantic salmon with hot honey drizzle served with risotto and grilled vegetables.

LEMON CAPER SALMON \$26

Grilled Atlantic salmon with lemon caper butter sauce served with risotto and grilled vegetables.

POBLANO SURF & TURF \$29

Sweet Carolina sirloin steak tips and grilled shrimp with fresh chimichurri sauce, served with mashed potatoes and grilled vegetables.

DECONSTRUCTED CHICKEN POT PIE \$24

Grilled chicken leaning against a mound of mash potatoes with vegetable chicken gravy and pastry morsels, served with grilled vegetables.

SEAFOOD RAGU \$36

A delectable combination of sea scallops, shrimp and crab served in a thick and hearty seafood sauce garnished with lobster ravioli.

FALL OFF THE BONE RIBS - FULL \$32 HALF \$24

Slow cooked baby back ribs with bourbon BBQ sauce, served with mashed potatoes and grilled vegetables.

SIDES

Garlic Parmesan fries, grilled vegetables, apple cider coleslaw, waffle fries, garlic mashed potatoes, or fresh herb risotto.
Side salad substitute \$3. Add additional side \$4.

FOR THE LITTLE ONES

Kids Menu (Age 12 and under) \$10

JUNIOR SMASHBURGER with waffle Fries

JUNIOR CHEESE SMASHBURGER with waffle Fries

MACARONI & CHEESE with grilled vegetables

CHICKEN TENDERS with waffle Fries

CHICKEN TACO with waffle Fries

MARINATED STEAK TIPS (5 oz.) with mashed potatoes & grilled vegetables

SWEETS

Ideal for sharing

CHOCOLATE FONDUE \$15 **Gf**

NEW YORK STYLE CHEESECAKE \$12

With Chef's fresh topping of the day

FRIED APPLE RINGS \$9

Ala mode with Rhythm Apple Cider Caramel

DECADENT BROWNIE SUNDAE \$9

Ask your server about our recommended Rhythm Cider pairing for your entrée of choice! All ciders are handcrafted onsite in our commercial production facility on the lower level.

RHYTHMTAPANDGRILLE.COM



Gf Gluten Friendly

Df Dairy Free

V Vegan

Before placing your order, please inform your server if a person in your party has a food allergy.

For parties of 8 or more, we reserve the right to add an automatic gratuity of 20%.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
All menu items and pricing are subject to change. Prices do not reflect State of NH mandated 8.5% Meals Tax.