



SHAREABLE STARTERS

RHYTHM'S SIGNATURE CHEESE FONDUE \$19

Fontina, Gouda & Gruyere cheese blend served with Ciabatta cubes, waffle 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 herb risotto and seasonal vegetables \$34

CRABBY MUSHROOMS \$17

Crabmeat, Italian sausage and a house blend cheese sauce cooked atop Portabella 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 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 lettuce, carrots, cucumbers, cherry tomatoes, and croutons served with your choice of homemade dressings: Apple Cider Vinaigrette, Cheese, Buttermilk Ranch, Caesar, & Balsamic Vinaigrette.

SOUTHWEST CAESAR \$13

Locally sourced Romaine lettuce, sharp cheddar and Monterey 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, housemade guacamole, 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

served with waffle fries

¼ 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 melted Gruyere cheese and caramelized onions. Served on a baguette.

CHICKEN & APPLE SANDWICH \$19

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

ASIAN PORK BELLY TACOS \$19

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

GRILLED SHRIMP TACOS \$19

Grilled shrimp with apple cider slaw and chipotle aioli.

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 and roasted garlic aioli.

SOUTHWEST BURGER \$19

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

BBQ WESTERN BURGER \$19

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

VEGGIE BURGER \$19

Plant based patties 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 Caroline sirloin tips served with garlic mashed potatoes and seasonal 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 & seasonal 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 veggie noodles or herb risotto.

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

Freshly baked haddock served with herb risotto and seasonal vegetables.

MAC & CHEESE \$18

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

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

BUFFALO CHICKEN MAC & CHEESE \$21

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

SEAFOOD MAC & CHEESE \$26

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

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

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

HOT HONEY SALMON \$26

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

LEMON CAPER SALMON \$26

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

POBLANO SURF & TURF \$29

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

DECONSTRUCTED CHICKEN POT PIE \$24

Grilled chicken atop garlic mashed potatoes with vegetable chicken gravy and pastry morsels, served with seasonal 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 garlic mashed potatoes and seasonal vegetables.

SIDES

Garlic parmesan fries, seasonal 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 and seasonal vegetables

CHICKEN TENDERS with waffle fries

CHICKEN TACO with waffle fries

MARINATED STEAK TIPS (5 oz.) with garlic mashed potatoes & seasonal 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.