



LUNCH

SHAREABLE STARTERS

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.

HANDHELDS

served with waffle fries

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.

BUFFALO CHICKEN WRAP \$19

Breaded chicken and house made buffalo sauced with fresh crisp locally sourced romaine and shaved parmesan cheese topped with house made blue cheese dressing.

CHICKEN & APPLE SANDWICH \$19

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

CHICKEN CAESAR WRAP \$19

Herb marinated grilled chicken with fresh crisp locally sourced romaine, shaved parmesan cheese and tossed with Caesar dressing. Make it crispy with our Fried Chicken option.

BALLPARK SAUSAGE SUB \$16

Oversized grilled sausage topped with slow cooked cajun peppers and onions.

CRISPY CHICKEN TACO \$19

Fried chicken with avocado ranch slaw and thinly sliced poblano peppers.

ASIAN PORK BELLY TACO \$19

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

SHRIMP TACO \$19

Grilled Shrimp with apple cider slaw and chipotle aioli.

BEEF TACO \$19

Ground Wagyu beef, housemade guacamole, black bean hummus and shredded cheddar jack blend.

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

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 housemade 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



ENTREES

RHYTHM SIGNATURE MARINATED STEAK TIPS \$29
10 oz. Sweet Carolina sirloin tips served with garlic mashed potatoes and grilled vegetables.

RHYTHM TENDERS PLATE \$17
Battered sliced chicken breast tenderloins served with carrots & celery and your choice of sauce: Bourbon BBQ, Buffalo, Asian Zing and Garlic Parmesan.

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 vegetables.

DECONSTRUCTED CHICKEN POT PIE \$24
Grilled chicken atop mashed potatoes with vegetable chicken gravy and pastry morsels.

SIDES

Garlic parmesan fries, grilled vegetables, apple cider coleslaw, waffle fries or garlic mashed potatoes.
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

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

SODAS & ENERGY

Coke, Diet Coke, Sprite, Canada Dry Ginger Ale, Shirley Temple, Gold Peak Unsweetened Tea, Minute Maid Lemonade, Orange, Cranberry, Apple & Tomato Juice, Milk, Chocolate Milk, Coffee and Hot Tea \$3.5

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.

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

LUNCH: 12pm - 4:30pm Wednesday - Monday
DINNER: 4:30pm - 9pm Wednesday - Monday
BAR: Service extended until 10pm Fridays & Saturdays
CLOSED TUESDAYS