



## 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 and Couscous salad.

#### LOADED FRIES \$16

Grilled chicken, applewood smoked bacon, and chives with a house blend cheese sauce. 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 housemade buffalo sauced with locally sourced Romaine lettuce and parmesan cheese topped with housemade 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 lettuce, 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 TACOS \$19

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

#### ASIAN PORK BELLY TACOS \$19

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

#### SHRIMP TACOS \$19

Grilled shrimp with apple cider slaw and chipotle aioli.

#### BEEF TACOS \$19

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 lettuce, carrots, cucumbers, cherry tomatoes, and croutons served with your choice of homemade dressings: Apple Cider Vinaigrette, Blue Cheese, Buttermilk 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, 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

### 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.

#### 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, pickles and red onions.

#### EXIT 32 BURGER \$19

Aged smoked gouda, crispy applewood smoked bacon, grilled apple cider 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





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## ENTREES

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### **RHYTHM SIGNATURE MARINATED STEAK TIPS \$29**

10 oz. Sweet Caroline sirloin tips served with garlic mashed potatoes & seasonal vegetables.

### **RHYTHM TENDERS PLATE \$17**

Battered sliced chicken breast tenderloins and waffle fries 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 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 Chimichurri sauce. Served with garlic mashed potatoes and seasonal vegetables.

### **DECONSTRUCTED CHICKEN POT PIE \$24**

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

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## SIDES

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Garlic parmesan fries, seasonal vegetables, apple cider coleslaw, waffle fries or garlic mashed potatoes. Side salad substitute \$3. Add additional side \$4.

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## FOR THE LITTLE ONES

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Kids Menu (Age 12 and under) \$10

**JUNIOR SMASHBURGER** with waffle fries

**JUNIOR CHEESE SMASHBURGER** with waffle fries

**MACARONI & CHEESE** with seasonal vegetable

**CHICKEN TENDERS** with waffle fries

**CHICKEN TACO** with waffle fries

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

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## SWEETS

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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**

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## SODAS & ENERGY

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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**