



SOUND CHECK

CRISPY FRIED BRUSSELS SPROUTS: \$10
coriander dipping sauce (GF/V)

WARM SUMMER SWEET VIDALIA ONION DIP: \$15
Tillamook white cheddar | caramelized Vidalia onions
fresh fried potato chips... (GF/V) add Bacon Jam \$2 (GF)

GOURMET WHITE CHEDDAR PIMENTO CHEESE: \$10
herbed lavash crackers | carrots | celery (V)

CHARCUTERIE BOARD: \$19
brie | marinated goat cheese | genoa salami | bacon jam
hot capicola | grapes | artichokes | olives | herb crackers

LAMB LOLLIPOPS: \$19
smoked blueberry mint jam (GF)

AHI TUNA POKE LETTUCE CUPS: \$14
sushi grade tuna | sesame dressing | crispy wonton strips
cucumber | avocado | shredded carrots | scallions | baby bibb

SHRIMP COCKTAIL: \$17 | \$34
half-pound or pound of chilled poached shrimp
lemon | crackers | dried chile cocktail sauce (GF)

OPENING ACTS

SOUP OF THE DAY: \$7

THE GREEK: \$9
kalamata olives | feta cheese | pepperoncini | artichoke hearts
cucumbers | red onion | grape tomatoes (GF/V)

CAESAR SALAD: \$8
shaved parmesan cheese | grape tomatoes | fresh croutons

RHYTHM SALAD: \$6
grape tomatoes | cucumbers | radishes | goat cheese (GF/V)

ASIAN CHOPPED SALAD: \$9
cabbage | kale | carrots | peppers | green onion | almonds
crispy wontons | Mandarin oranges | sesame honey vinaigrette (V)

HEIRLOOM TOMATO & FRIED OKRA SALAD: \$11
summer heirloom tomatoes | fresh fried okra | red onion | feta
extra virgin olive oil | balsamic vinaigrette

House Made Salad Dressings:
Blue Cheese | Ranch | Greek Vinaigrette | Caesar
Balsamic Vinaigrette | Sesame Honey Vinaigrette
(extra dressings 50¢ each)

+ ADD A BACKUP DANCER TO ANY DISH:
grilled chicken \$8 | shrimp (grilled or fried) \$9 | 5 oz grilled steak tips \$16 | garlic bread \$3

INTERMISSION

SHORT RIB SLIDERS (2): \$13
house braised short rib | smoked Gouda | pickled red onions | Sweet City Micros | pickles | shoestring fries

CLASSIC ROCK BURGER: \$15
two juicy prime patties | white cheddar cheese | lettuce | tomato | red onion | pickles | shoestring fries
add bacon \$3 | add fried egg \$2 | add white cheddar pimento cheese \$2 | add bacon jam \$2 | add Burgundy mushrooms \$2

WHITE LIGHTNING NACHOS: \$12 add CHORIZO \$3
shredded chicken | pinto beans | street corn | corn tortillas chips | jalapenos | Alabama white sauce | slaw | cilantro | lime (GF)

YARDBIRD JIVE CLUB SANDWICH: \$16
grilled marinated chicken breast | smoked Gouda cheese | applewood smoked bacon | grilled ham
spicy honey mustard | lettuce | tomato | red onion | pickles | shoestring fries

CHICKEN WINGS (1 lb): \$16
choice of sauce: sriracha lime garlic | rocket fuel | buffalo | AL white | sweet chili | lemon pepper
shoestring fries | celery | ranch or blue cheese (GF) (extra sauces & dressings 50¢ each)

FRESH PRESSED ITALIAN PANINI: \$15
hot capicola | salami | provolone | artichoke | roasted peppers | olive spread | Ciabatta | pickles | shoestring fries



FRESH BAKED TOMATO PIE: \$10
heirloom tomato | basil | Tillamook white cheddar | sweet onion | summer micro greens

ROM SOUTHERN FRIED CHICKEN: \$22
Joyce Farm's buttermilk airline chicken breast | Michael's hot honey | smashed potatoes | summer succotash

BLUE CHEESE BALSAMIC STEAK SALAD: \$18
flank steak | cherry tomato | roasted corn | red onion | blue cheese crumbles | Applewood bacon | choice of dressing

STRAWBERRY CRUSH CAKE: \$8
cream cheese pound cake | fresh sugared strawberries | whipped cream

HEADLINERS

PAN SEARED CARRIBEAN JERK SALMON: \$32
pan seared island spiced salmon | sugar snap peas | jasmine rice | pineapple cucumber salsa

GRILLED BEEF TENDERLOIN + VEGETABLE KABOB: \$38
seared beef tenderloin | zucchini | peppers | mushrooms | red onions | new potatoes | chimichurri (GF)

PECAN ENCRUSTED TROUT: \$29
crisp trout (fried or grilled) | sage cream sauce | herb roasted potatoes | roasted green beans | grilled lemon (GF/Grilled)

HOUSE-SMOKED DUROC PORK CHOP: \$28
14oz Duroc pork chop | honey dijon glazed | fried grit cake | crispy brussel sprouts (GF)

SUMMER PESTO RIGATONI: \$22
asparagus | french beans | spinach | ricotta | rigatoni | basil pesto (pine nuts) grilled garlic bread (V) Add chicken \$8 or shrimp \$9

RHYTHM CHARGRILLED FILET: \$45
8 oz black angus | truffle butter | smashed potatoes | grilled asparagus (GF)

HOUSE BRAISED BEEF SHORT RIB POMADORA PASTA: \$29
shredded braised beef short rib | blistered tomato + mushroom sauce | cavatappi pasta | Sweet City Micros | smoked Gouda | garlic bread

GROUPIES (GF/V)

roasted potatoes | Mexican street corn | sweet potato wedges | roasted green beans | shoestring fries | pinto beans | jasmine rice | broccoli \$4
brussels sprouts | sugar snap peas | truffle parmesan shoestring fries | grilled asparagus | smashed potatoes | Burgundy mushrooms \$6

Prices do not include 9% tax and gratuity. A suggested gratuity of 20% will be added for parties of 8+. It is company policy that guests have the unrestricted right to determine the final amount of gratuity free from compulsion and negotiation. Menu items are prepared in a kitchen that uses wheat, nuts, eggs, soybeans, fish, milk and shellfish. Please notify manager if you have a severe allergy prior to ordering. *Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

(GF) - GLUTEN FREE (V) - VEGETARIAN

ORDER AHEAD: rhythmonmonroe.com | 256.551.2311