



SOUND CHECK

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

HOT SOUTHERN CRAB DIP: \$19
smoked Gouda | crab | green onion
Tabasco® | seasoned fresh fried chips (GF)

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

CHARCUTERIE BOARD: \$21
brie | marinated goat cheese | Genoa salami | bacon jam
hot capicola | grapes | artichokes | olives | lavash

LAMB LOLLIPOPS: \$21
smoked blueberry mint jam (GF)

AHI TUNA POKE LETTUCE CUPS: \$16
sushi grade tuna | sesame dressing | crispy wonton strips
cucumber | avocado | shredded carrots | scallions | baby bibb

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

OPENING ACTS

SOUP OF THE DAY: CUP \$5 | BOWL \$9

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

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

RHYTHM SALAD: \$7
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)
add sesame Sashimi tuna \$11

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 | 4oz grilled filet steak tips \$16 | fresh grilled salmon \$22 | garlic bread \$3

INTERMISSION

SHORT RIB SLIDERS (2): \$13
house-braised short rib | smoked Gouda | pickled red onions | micro greens | pickles | Brioche bun | 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 | carrots | ranch or blue cheese (extra sauces & dressings 50¢ each)

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

GRILLED CHICKEN BLT: \$16
grilled marinated chicken breast | applewood smoked bacon | toasted wheatberry bread
butter lettuce | heirloom tomatoes | roasted garlic avocado aioli | shoestring fries..add any cheese \$1



CHEF BECKY'S HEIRLOOM TOMATO PIE: \$11:
fresh heirloom tomatoes | baked with white cheddar pimento cheese | sweet basil | mixed greens | balsamic glaze

SUMMER ORECCHIETTE PASTA: \$18 (V)
sauteed orecchiette | basil pesto (no pinenuts) | garlic | tomatoes | zucchini | roasted corn | parmesan | white wine | herbs
garlic bread ...add grilled chicken \$8 | grilled shrimp \$9 | braised beef shortrib \$10 | grilled tenderloin beef tips \$16

FROZEN LEMON ICEBOX SQUARES: \$10
fresh blueberries | toasted meringue

HEADLINERS

GOLDEN CURRIED CHICKEN: \$21 (GF)
tender chicken breast | yellow curry | carrot | onion | jasmine rice | coriander yogurt | lemongrass | coconut milk | cilantro | lime

RHYTHM ROASTED HERB CHICKEN: \$24
Joyce Farm's airline chicken breast | smashed potatoes | sugar snap peas | tarragon chicken glaze (GF)

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

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

GRILLED ATLANTIC SALMON: \$32 (GF)
pan seared salmon | peach chutney | jasmine rice | broccolini

HOUSE-SMOKED DUROC PORK CHOP: \$29
14oz Duroc pork chop | honey dijon glazed | grilled parmesan grit cake | brussels sprouts (GF)

GROUPIES (GF/V)

\$4 each: roasted potatoes | street corn | roasted green beans | pinto beans | jasmine rice | broccolini | smashed potatoes brussels sprouts
\$6 each: grilled asparagus | truffle shoestring fries

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