

Small Plates & Salads

Spinach and Artichoke Dip

Pita Chips

6.5

Jumbo Shrimp Caponata

Grilled Marinated Shrimp, Spring Vegetable Relish,
Toasted Bruschetta, Balsamic Syrup

9.

Truffled Mac and Cheese with Chive Panko Crust

Trio of Ohio Made Cheeses, Penne, White Truffle Oil, Toasted Panko Crumbs with Fresh Chives

6.5

Grilled Whole Wheat Margherita Flatbread

Whole Wheat Flatbread, Homemade Mozzarella, Pomodoro Sauce, Fresh Basil

7

Crispy Salt and Pepper Calamari (GF)

Rings & Tentacles in Seasoned Wondra Flour, Mixed Greens, Cilantro Sunshine Lime Aioli

9

Pulled Pork Tacos

12 Hour Smoked Pork Shoulder in Oliver Farm Spice Rub
Pico De Gallo, Avocado & Ohio Hot House Lettuces

8

Tomato Basil Silk

Spring Pea's, Avocado Crème Fraiche and Lump Crabmeat

6.5 (vegetarian)

W Crab

9.5

Fennel, Asparagus and Mushroom Salad (GF)

Mixed Local Greens, Shaved Asparagus, Local Feta & Pine Nuts with Citrus Vinaigrette

7

Caesar

Hearts of Romaine, Shredded Parmesan, Garlicky House-Made Croutons, Anchovies & Creamy
Caesar Dressing

7

Spinach, Spring Baby and Carrot Salad (GF)

Baby Spinach, Pickled Red Onion, Cherry Tomatoes
with White Balsamic Vinaigrette

7

Rhapsody House Salad (GF)

Mixed Greens, Cucumber, Shredded Carrot, Cherry Tomato, Red
Onion & Parmesan Cheese with Ranch Dressing 6

Main Plates

Marinated Grilled Spring Chicken

Toasted Orzo, Artichoke Hearts, Peas, Pearl Onion Jus
14.5

Alaskan Salmon Brule (GF)

Dusted & Seared with Oliver Farms Salmon Rub, Fresh Basil & Lemon Cream, Asparagus,
Smashed Yukon Golds, 16.5

Ohio Proud 8 oz. Angus Burger

Lettuce, Tomato, Pickles, Butter Roll with Parmesan "Bistro" Chips
10

Veggie Burger

6 oz. Bean, Grain & Eight Veggie Burger, Sweet Pepper Jam, Mixed Greens on Butter Roll with
Parmesan "Bistro" Chips
8

Fish n' Chips

Cod, London Ale Batter, Parmesan Bistro Chips and Tartar Sauce
13.5

Seared Diver Scallops

Blood Orange Lemon Thyme Glace, Risotto Bianca, Steamed Asparagus
23.

Garlic Rubbed Center Cut Pork Chop (GF)

Grilled Asparagus, Chive Mashed Potatoes, Honey Mustard Sauce
17.5

"Steak Frites"

Broiled 12 oz. Hand-Cut NY Strip Steak (GF)

Herb Butter, Parmesan & Garlic & Herb Potato's & Hot House Tomatoes & Greens
19

Veggie and Four Grain Paella and Tofu Steak

Artichoke Hearts, Asparagus, Peas, Mushrooms, Caramelized Pearl Onions, Cherry Tomatoes in
Tomato-Herb Jus
14.5

***Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne
Illness, especially if you are pregnant or have certain medical conditions.
(GF) – Gluten Free**

Desserts

Flourless Chocolate Torte with Sweet Cream and Berry Coulis (GF)
6.5

Chefs Choice Cheesecake with Dark Chocolate and Chantilly Cream
6

Signature Beignets with Berry Coulis and Dark Chocolate
3/5

Berry Panna Cotta
5.5

Peach Cobbler with Vanilla Bean Ice Cream
5

Alfonso A. Contrisciani, CMC, WGMC, AAC
Executive Director, Culinary & Hospitality Operations

Beverages

Soft Drinks	2
Shirley Temple	3
Iced Tea	2
Soda Water	1

Juice

Cranberry	2
Orange	2
Grapefruit	2
Tomato	2
Pineapple	2

Hot Beverage

SilverBridge “Rhapsody Blend” Regular Coffee	2
SilverBridge “Rhapsody Blend” Decaf Coffee	2
Herbal Sage Hot Teas	2

Rhapsody – Music & Dining

Located on the Square in Historic Downtown Nelsonville

Hours of Dining

Wednesday & Thursday 5:00pm-9:00pm

Friday & Saturday 5:00pm- 10:00pm

**Call for Reservations (740) 753-5741 or
rhapsodyrestaurantnelsonville.com**