The small family run restaurants have been a staple of Mt. Juliet over the years, and Rhyno's Grille is looking to continue that with their signature dishes.

Whether it is the homemade brisket, homemade fried chicken or their signature sandwich, The Rhyno, Rhyno's Grille has something for everyone.

"There is no one that has anything like it," said Chef and Owner Ryan Bussey of his signature sandwich. It has smoked BBQ chicken salad, Vermont white cheddar, apple wood bacon, crisp lettuce and tomatoes on a parmesan sourdough. Bussey is a certified culinary graduate from Scottsdale Culinary Institute in Scottsdale, Ariz. He started cooking with his mother when he was 8-years-old. When he was 15, he started his first job in the food service industry.

Working for two years in a small-family owned restaurant, Bussey learned many skills necessary to become a great cook. These experiences led him to pursue a career in food service. After culinary school, Bussey moved to Nashville.

Chef Ryan began his career working as chef de tourant at Magnolia's in Franklin for two years. He joined the staff at Richland Country Club where he trained and worked with Executive Chef Dean Pugel for five years. During his time there, he worked every kitchen position, including Banquet Chef, until he achieved the Sous Chef position (second to Chef Pugel). This experience gained him extensive knowledge of various styles of food preparation, service and management skills. After a brief return to Illinois, where he was born and raised, Bussey returned to Nashville, which he considers home.

In Nashville, he became chef de cuisine at Macke's, a new restaurant in Green Hills. Shortly afterwards, he began to pursue the prospect of opening his own restaurant. Rhyno's concept was to aspire to a unique atmosphere. Varying from the large, impersonal dining area, Bussey has chosen to present the charm and additional attention to a diner that often gets lost in the bigger crowds. When discerning palates require changes in a dish, the kitchen needs to accommodate the customers' wants and needs with pleasure not distain. A factor that gets lost in many large scale operations.

At Rhyno’s Grille, the customer is their number one priority. A friendly staff, consistently great food, and a pleasant atmosphere bring customers back. At Rhyno’s Grille, all the food is made from scratch – there are no pre-made products. Rhyno’s staff goes the extra mile to prepare delicious, handcrafted meals at an affordable price. Customer satisfaction is their number one goal. Rhyno’s offers a full-scale lunch menu, and a large catering menu which will accommodate small and large functions. Rhyno’s Grille is open Monday through Friday from 10:30 a.m. to 2:30 p.m.

They are located at 13260 Lebanon Road, Suite E in Mt. Juliet. They can be reached at (615) 288-2451.