

# ★ CONCERT HALL MENU ★

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## SALADS

### CAESAR (v)

Tossed with Asiago, house-made Caesar dressing and croutons 9/12

### CITRUS AND BEET (v)

Roasted beets, orange segments, feta, mixed greens, citrus-balsamic vinaigrette 14

### CAPRESE (v)

Heirloom tomatoes, fresh mozzarella, basil oil 14

**Add Chicken 8 Add Shrimp 10**

## SHARED TASTINGS

### PULLED PORK NACHOS

Chipotle aioli, sour cream, and cilantro atop pulled pork, crisp tortilla chips, and fontina queso 18

### FLATBREADS

**Margherita (v)** Cheese, tomato, basil 14

**Vegetable (vg)** Grilled zucchini and squash, blistered grape tomato, basil oil, balsamic glaze 14

**Pepperoni** with Fontina cheese, marinara 14

### MUSHROOMS & TOFU (vg)

Sherry & herb marinated 15

## HAND HELDS

### TACOS

**Teriyaki Pulled Pork** Five spice aioli, thai chili slaw, cilantro 18

**Chicken Chimichurri** Slow roasted dark meat, spicy avocado aioli, chipotle, tortilla straws 18

**Grilled Portabella (vg)** Marinated and grilled portabella, roasted garlic aioli, blistered tomatoes, spinach 18

### CLEVELAND POLISH BOY

Grilled and split kielbasa flanked by crispy French fries and a cider based slaw in a hoagie bun finished with a paprikash drizzle 18

### CHEESEBURGER & FRIES

American cheese, lettuce, tomato, onions, served with fries, cooked to medium well 18

### SPICY BLACK BEAN BURGER (v)

Lettuce, tomato, onion, served with creole aioli, fries, and American cheese 18

### PULLED PORK

Slow roasted pork, dressed in a house made Carolina BBQ (mustard based) pickled red onions, pickle chips on a brioche bun 18

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## ENTRÉES

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### LASAGNA DECONSTRUCTED

Bolognese, ricotta, cavatappi 32

### CHICKEN BACON RANCH MAC & CHEESE

Diced grilled chicken breast, crumbled bacon over housemade mac & cheese, topped with ranch dressing drizzle 32

### RATATOUILLE CAVATAPPI (vg)

Eggplant, mixed bell peppers, onion, blistered tomato, zucchini with balsamic reduction 30

### SHRIMP & GRITS

Sautéed blackened shrimp and sausage with red onion and trinity of bell peppers over creamy polenta 32

**(v) Vegetarian (vg) Vegan** Many items are available gluten free. Ask your server.

All Music Box employees are paid at least \$15 per hour. A service charge of 20% will be applied to all checks to help offset this initiative. If you've received exceptional service, an additional gratuity is welcomed.

### Executive Chef: Richard Wolf

The Music Box strives to use ethically sourced ingredients. \*There is an increased danger of foodborne illness when consuming raw or any undercooked meats or seafood.

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