

★ CONCERT HALL MENU ★

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

ENTRÉES

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.

Please Support Our Partners:

Woodshed
— STAGE ART —

aloft[®]
CLEVELAND DOWNTOWN