

★ CONCERT HALL MENU ★

SALADS

CAESAR (v)

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

WEDGE SALAD

Wedge of iceberg lettuce, hard boiled egg, blue cheese crumbles, bacon, and blue cheese dressing 14

CAPRESE (v)

Heirloom tomatoes, fresh mozzarella, basil oil 14

Add Chicken 8 Add Shrimp 10

SOUPS

SOUP OF THE DAY

Chef's selection. Be sure to ask your server about today's creation. Served with crostini.

Cup 8, Bowl 12

CHILI

Traditional beef chili. Served with crostini.

Cup 8, Bowl 12

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 on a white bean hummus base 14

Pepperoni with Fontina cheese, marinara 14

(v) Vegetarian (vg) Vegan

Many items are available gluten free. Ask your server.

HAND HELDS

TACOS

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

Pollo Asada Marinated, grilled chicken, charred tomato, black bean salsa 18

Grilled Portobello (vg) Marinated and grilled portobello, 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

CAVATAPPI BOLOGNESE

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

CAULIFLOWER STEAK (vg)

Distinctively seasoned and grilled cauliflower steak, served with rice pilaf 22

SHRIMP & GRITS

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

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.