

BRIGHT BOX

SHOW MENU

*House-Made with Local,
Fresh Ingredients*

OPENERS

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| SMOKED DUCK NACHOS \$13 | <i>Smoked Pulled Duck, Salsa Verde, Avocado Puree, Crème Fraiche</i> |
| JALAPEÑO BOMBS \$9 | <i>(5) Jalapeños Stuffed with White Cheddar Cheese and Wrapped in Bacon; served with Southwest Ranch Dressing</i> |
| SPINACH & ONION DIP \$9 | <i>House-Made Dip served with Toasted Baguette Slices</i> |
| BRUSCHETTA \$9 | <i>Served atop Baguettes; Bruschetta will change Seasonally; please ask server for current description</i> |
| PICKLES & CHEESE PLATTER \$10 | <i>House-Made Pickles served with Sharp Cheddar Cheese and Shawnee Springs Pepper Jelly</i> |

Flatbread Pizza

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| VEGGIE \$8 | <i>Roasted Vegetables with Kale Pesto and Shredded Parmesan Cheese</i> |
| PROSCIUTTO \$8 | <i>Thin Sliced Prosciutto with Red Onion and Gorgonzola Cheese topped with Arugula</i> |
| PORK BELLY \$8 | <i>Smoked Pork Belly with Shawnee Springs Chipotle BBQ Sauce, Shaved Cheddar Cheese, and Cilantro</i> |

Tater Tots

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| BACON GRAVY TOTS \$7 | <i>Crisp Tater Tots Topped with House-Made Bacon Gravy</i> |
| BLACK AND BLEU TOTS \$7 | <i>Blackened Tater Tots Topped with Grilled Steak and Bleu Cheese Dressing</i> |
| LOADED TOTS \$7 | <i>Tots Loaded with Bacon, Chives, Shredded Cheddar Cheese, and Sour Cream; Served with a Side of Ranch</i> |

Drinks

| Local Spirits, Craft Beer, Premium Beer, Wine & Nonalcoholic Beverages

HEADLINERS

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| MEATBALL PANINI \$10 | <i>Locally Sourced Ground Beef with Fresh Mozzarella Cheese and Homemade Marinara pressed in Wheat Bread, with Choice of Side</i> |
| PIMENTO GRILLED PANINI \$9 | <i>House-Made Pimento Cheese on Ciabatta, with Choice of Side</i> |
| CAPRESE PANINI \$10 | <i>Kale Pesto, Heirloom Tomatoes, Spinach, and Fresh Mozzarella served on Wheat Ciabatta, with Choice of Side</i> |
| BLACK BEAN BURGER \$13 | <i>Hand-Pattied Burgers filled with Onions and Peppers, Topped with House-Made Pickles, Butter Lettuce, and Aioli, with Choice of Side</i> |
| KABOBS \$13 for chicken/steak \$11 for tofu | <i>Choice of (3) Grilled Chicken and Steak or Sauteed Tofu, Skewered with Seasonal Vegetables, served with Tzatziki Sauce</i> |
| ROAST BEEF "TOT-WICH" \$10 | <i>Sliced Roast Beef cooked in Au Jus with Carmelized Onions and Provolone Cheese, served on Tater Tot "Bread" with Horse-radish Sauce, with Choice of Side</i> |
| JALAPEÑO BACON MACARONI & CHEESE \$8 | <i>Fresh Baked Macaroni & Cheese with Bacon and Jalapeños; Served with a Side Salad</i> |

Sides

- Route 11 Chips*
- Homemade Pickles served w/ Cheddar Cheese & Shawnee Springs Pepper Jelly*
- Cold Cucumber Salad*
- Fresh Baked Jalepeno Bacon Macaroni & Cheese*

ENCORE

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| ICE CREAM FLIGHT \$8 | <i>Scoops of (Three) Seasonally Changing Flavors of Locally Made Ice Cream; See Server For Current Flight</i> |
| LEMON MERINGUE TART \$8 | <i>House-Made Lemon Meringue Topped with Fruits and Brûléed Whipped Cream; Served with Granola and a Scoop of Ice Cream</i> |
| CHOCOLATE PEANUT BUTTER CHEESECAKE \$8 | <i>House-Made Cheesecake with a Graham Cracker Crust, Toasted Peanuts & Ganache, Garnished with Peanut Butter Crumble and Peanut Butter Ice Cream</i> |
| STRAWBERRY MOUSSE W/ DEVIL'S FOOD CAKE \$8 | <i>Served in a Wine Glass and Topped with Whipped Cream and Chocolate Ganache</i> |
| RASPBERRY FUDGE BROWNIE \$8 | <i>Made Locally from Patti-Cakes Bakery, a Gluten Free Brownie Topped with a Raspberry Reduction Sauce</i> |