

# BRIGHT BOX

## SHOW MENU

*House-Made with Local,  
Fresh Ingredients*

### OPENERS

#### SMOKED DUCK NACHOS

\$12

*Smoked Pulled Duck, Salsa Verde, Avocado Puree, & Crème Fraiche on top of Yellow Corn Tortillas*

#### JALAPEÑO BOMBS

\$9

*(5) Jalapeños Stuffed with White Cheddar Cheese and Wrapped in Bacon; served with Southwest Ranch Dressing*

#### BUFFALO CHICKEN DIP

\$10

*Buffalo Dip with Pulled Chicken Mixed with Cream Cheese, Cheddar Cheese, Ranch, & Buffalo Sauce; Served with warm Baguette slices*

#### BRUSCHETTA

\$9

*Served atop Baguettes; Bruschetta will change Seasonally; please ask server for current description*

#### PICKLES & CHEESE PLATTER

\$10

*House-Made Pickles served with Sharp Cheddar Cheese and Shawnee Springs Pepper Jelly*

### Flatbread Pizza

#### CRISPY BACON

\$8

*Kunzler Bacon with Shawnee Springs Chipotle BBQ Sauce, Shaved Cheddar Cheese, and Cilantro*

#### VEGGIE

\$8

*Roasted Seasonal Vegetables with Kale Pesto and Shredded Parmesan Cheese*

#### PROSCIUTTO

\$8

*Thin Sliced Prosciutto with Red Onion and Gorgonzola Cheese topped with Arugula*

### Tater Tots

#### BACON GRAVY TOTS

\$7

*Crisp Tater Tots Topped with House-Made Bacon Gravy*

#### BLACK AND BLEU TOTS

\$7

*Blackened Tater Tots Topped with Grilled Steak and Bleu Cheese Dressing*

#### LOADED TOTS

\$7

*Tots Loaded with Bacon, Chives, Shredded Cheddar Cheese, and Sour Cream; Served with a Side of Ranch*

### Drinks

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

# HEADLINERS

## CUBAN REUBAN PANINI

\$12

*Smoked Pork Shoulder, sliced Corned Beef, Sauerkraut, Swiss Cheese, Housemade Pickles, on Cuban Bread with Chipotle Mustard*

## BLACK BEAN BURGER

\$12

*Chef Made Burgers filled with Onions and Peppers, Topped with House-Made Pickles, Arugula, and Aioli, with Choice of Side*

## SHENANDOAH SALAD

\$11

*Roasted Turkey Breast, Apples, Blue Cheese Crumbles & Bacon on a bed of Spinach with Dijon Vinaigrette & Candied Pecans*

## THANKSGIVING PANINI

\$10

*Shredded Turkey pressed in Wheat Bread, Topped with Housemade Gravy, with a side of Cranberry Sauce*

## MEATBALL PANINI

\$10

*Locally Sourced Ground Beef with Fresh Mozzarella Cheese and Homemade Marinara pressed in Wheat Bread, with Choice of Side*

## CAPRESE PANINI

\$10

*Kale Pesto, Hot House Tomatoes, Baby Spinach, and Fresh Mozzarella served on Wheat Ciabatta, with Choice of Side*

# Sides

*Spiced Apples*

*Route 11 Chips*

*Fresh Baked Jalepeno Bacon Macaroni & Cheese*

*Homemade Pickles served w/ Cheddar Cheese & Shawnee Springs Pepper Jelly*

# ENCORE

## CHOCOLATE PEANUT BUTTER CHEESECAKE

\$8

*House-Made Cheesecake with a Graham Cracker Crust, Toasted Peanuts & Ganache, Garnished with Peanut Butter Crumble and Peanut Butter Ice Cream*

## AMANDA'S SPICED CAKE & APPLE MOUSSE

\$8

*Served in a Stemless Wine Glass, this Spice Cake is layered with locally sourced Apple Mousse, is Drizzled with Caramel, and is topped with Whipped Cream & an Apple Chip*

## CHOCOLATE CHERRY TARTLET

\$8

*Chocolate Graham Cracker Crust filled with Chocolate Ganache & Fresh Cherries; Paired with Cherry Bourbon Ice Cream (Contains Alcohol)*

## CHERRY BOURBON ICE CREAM FLOAT

\$8

*Alcoholic Ice Cream served over a Creamy Stout*

## RASPBERRY FUDGE BROWNIE

\$8

*Made Locally from Patti-Cakes Bakery, a Gluten Free Brownie Topped with a Raspberry Reduction Sauce*

**\*\*\*Like the show? Buy the performer(s) a drink!\*\*\***

**Ask your server how.**