

BRIGHT BOX

SHOW MENU

****ASK YOUR SERVER ABOUT OUR DAILY
FOOD & DRINK SPECIALS****

APPETIZERS

BEER BROILED SHRIMP	One Pound of Shrimp Boiled in Escutcheon's Kolsch Beer Old Bay Cocktail Sauce <i>\$12</i>
JALAPEÑO BOMBS	(5) Jalapeños White Cheddar Cheese Bacon Southwest Ranch Dressing <i>\$9</i>
ESCUTCHEON TRIO	Kolsch Beer Cheese Roped Pretzel Virginia Sausage infused with Escutcheon Beer <i>\$9</i>
BRUSCHETTA	Served atop Baguettes; Bruschetta will change Seasonally. Please see server for current description. <i>\$9</i>
TEXAS CAVIAR	Black Bean Corn Salsa Tortilla Chips Guacamole <i>\$7</i>

BAKED POTATO SKINS

STEAK & EGGS	Steak Peppers Onions Scrambled Eggs Cheddar Cheese <i>\$9</i>
TEX-MEX	Pepperjack Local Sausage Pico de Gallo Fresh Jalapeños Avocado <i>\$9</i>
LOADED	Tots Bacon Chives Cheddar Cheese Sour Cream Ranch <i>\$9</i>

FLATBREADS

CRISPY BACON	Kunzler Bacon Shawnee Springs Moonshine BBQ Sauce Shaved Cheddar Cheese Cilantro <i>\$11</i>
FOUR CHEESE PIZZA	Smoked Gouda Mozzarella Feta Pepperjack Marinara Basil <i>\$10</i>
PROSCIUTTO	Thin-sliced Prosciutto Red Onion Bleu Cheese Crumbles Arugula Olive Oil <i>\$11</i>

Local Provisions

SHAWNEE SPRINGS MARKET	Cross Junction, VA
ICE CREAM	Front Royal, VA
INDIAN RIDGE	Maryland
SUNFLOWER COTTAGE	Middletown, VA

RT. 11 CHIPS	Mt Jackson, VA
PUB GRUB	Roundhill, VA
ESCUTCHEON	Winchester, VA
FARMER'S MARKET	Winchester Pavilion

SLIDERS *(Served with 3 and comes with Sweet and Spicy Pickles and a Side)*

MEATBALL	Locally Sourced Ground Beef Meatballs Smoked Gouda Homemade Marinara \$12
BBQ PORK	Pulled Pork Shawnee Springs Moonshine BBQ Sauce Red Cabbage Slaw \$12
BLACK BEAN VEGGIE	Chef Made Burgers Onions Peppers Pickles Arugula Sriracha Aioli \$12
CHICKEN	Chicken Pico de Gallo Fresh Jalapeños Pepperjack Southwest Ranch \$12
GOURMET GRILLED CHEESE	Smoked Gouda Mozzarella Feta Pepperjack Tomato Bacon Avocado Jalapeno Corn Bread \$10

Sides Buffalo Chicken Mac and Cheese | Sweet and Spicy Pickles and Cheese with Pepper Jelly | Red Cabbage Cole Slaw | Rt. 11 Chips

SOUPS AND SALADS

SOUP OF THE DAY	Cup \$3 Bowl \$5
½ SOUP/SALAD	Cup of Soup of the Day Half a Salad \$9
SHENANDOAH SALAD	Roasted Turkey Breast Apples Blue Cheese Crumbles Bacon Spinach Dijon Vinaigrette Candied Pecans \$12
STEAK SALAD	Locally Sourced Steak Romaine Lettuce Peppers Cherry Tomatoes Red Onions Shredded Cheddar Blue Cheese Dressing \$13
ARUGULA SALAD	Arugula Local Peaches Goat Cheese Pine Nuts Sundried Cherries Balsamic Vinaigrette \$12
ASIAN SHRIMP SALAD	Napa Cabbage Spinach Beer Broiled Shrimp Crispy Noodles Carrots Cashews Snow Peas Scallions Peanut Dressing \$13
LEMON CHICKEN SALAD	Grilled Chicken Feta Asparagus Tips Sunflower Seeds Mixed Greens Black Olives Lemon Vinaigrette \$11

DESSERTS

ADULT ITALIAN CREAM SODA (21+)	House Infused Strawberry Tequila Locally Made Pineapple Ice Cream Club Soda \$9
S'MORES PIE	Locally Made S'mores Ice Cream Graham Cracker Crust Chocolate Pudding Brûléed Marshmallow Topping \$9
STRAWBERRY SHORTCAKE WAFFLE	Local Strawberry Shortcake Ice Cream Belgian Waffle Whipped Cream Strawberry Glaze \$9
SEASONAL MOUSSE AND CAKE	Served in a Wine Glass and Topped with Whipped Cream Please see server for current description. \$8
KEY LIME PIE	Single Serving Pie Whipped Cream Candied Key Lime Wedge \$8