SALAD BOWLS

CHOPPED SALAD sm 6  lrg 8
romaine mix tossed with chopped cauliflower, blue cheese, bacon, and sweet garlic vinaigrette

VEGAN CHOPPED SALAD (vg) sm 6  lrg 8
romaine mix tossed with chopped cauliflower, diced cucumbers, peas, and sweet garlic vinaigrette

SOUP, CHILI, GUMBO BOWLS

GUMBO cup 5  bowl 9
classic Louisiana style with shrimp, andouille sausage, jasmine rice

CHILI CON CARNE cup 4  bowl 8
slow cooked to perfection

BROTH SOUP OF THE DAY cup 6  bowl 9

CREAMY SOUP OF THE DAY cup 6  bowl 9

DESSERT BOWLS

DEATH BY CHOCOLATE PARFAIT 9
layers of chocolate cake, chocolate mousse, crushed chocolate candies and whipped cream

APPLE CINNAMON BREAD PUDDING 9
with bourbon crème anglaise and caramel sauce

ENTREE BOWLS

KOREAN FLANK STEAK 17
Korean-style bbq beef flank steak set atop basil fried rice, tomato cucumber salad, and crispy rice noodles

MUSIC BOX SHORT RIB 16
our famous port wine braised short rib, mashed potatoes, peas and corn, and reduction sauce

MEDITERRANEAN CHICKEN 14
lemon basil grilled chicken breast with Mediterranean greens, sides of baba ghanoush, house made hummus, house made pickles, tomato cucumber salad, tahini dressing and pita bread

SHRIMP & GRITS 17
spicy sazon grilled shrimp with cheddar garlic grits, collard greens, scallions, bourbon bbq sauce, succotash relish

LEBANESE VEGAN 14
marinated grilled cauliflower, mixed greens, house-made hummus, baba ghanoush, house made pickles, chopped tomatoes, with herb vinaigrette dressing

THAI PEANUT CHICKEN 15
grilled chicken breast in a spicy peanut sauce set atop basil fried rice with peas, carrots and scallions

Chef Dennis wants you to try his Entrée Bowls as he envisioned them. So, no substitutions, and no switching ingredients between bowls.

Executive Chef: Dennis Devies
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
20% service charge included on bills for parties of 8 or more.

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