

APPETIZERS

OYSTERS*

hot sauce, parsley, lemon
half dozen ~ 19 or dozen ~ 36

SHRIMP COCKTAIL

house made cocktail sauce 17

TUNA TARTARE*

chiles, ginger, soy, avocado cream, rice crisp 18

POT STICKERS

fried, pork filled wontons, kung pao sauce,
peanuts 9

CALAMARI

fried crispy, korean chili oil, peanuts, cilantro,
red miso aioli 15

MUSSELS

coconut curry broth, serrano chilies,
cilantro, baguette 15

CHEESE SELECTION

with house-made chutney and croustades:
three ~ 13 or five ~ 17

CAULIFLOWER SOUP

pine nut gremolata, carnival cauliflower 8

PIEROGIES

potatoes, chives, lamb neck gravy,
crème fraiche 13

SALADS

CAESAR*

romaine hearts, focaccia croutons,
shaved parmesan, caesar dressing 10

ICEBERG

grape tomatoes, pickled red onions, blue cheese,
parsley, challah croutons, ranch 11

LOCAL FIELD GREENS

vigeo gardens greens, cucumbers, radishes,
grape tomatoes, crispy carrots, sunflower seeds,
herbed vinaigrette 10

FATTOUSH

romaine, tomatoes, cucumbers, olives, onions,
radishes, feta, crispy pita,
lemon pepper vinaigrette 11

EDAMAME & 5 SEED

arugula, cucumbers, radishes,
whipped feta, mint oil 11

add to any salad: atlantic salmon* 12 ~ airline chicken 8
tuna* 13 ~ filet skewers* 10 ~ shrimp skewer 12

POULTRY

INDIANA DUCK

coq au vin duck leg, pancetta,
garlic whipped potatoes, cipollini onions,
mushrooms, celery, carrots, red wine 33

BELL & EVANS CHICKEN

roasted double breast, farro, leeks, zucchini,
squash, red peppers, spinach, rosemary oil 32

SEAFOOD

SESAME TUNA*

crispy coconut & lime sticky rice,
sweet soy, wasabi 36

WEST COAST HALIBUT*

dashi broth, baby bok choy, chili oil, Japanese
eggplant, red miso glaze 36

ATLANTIC SALMON*

saffron gnocchi, oyster mushrooms,
creamy leeks 28

SCALLOPS*

cauliflower puree, frisée, pickled cauliflower,
pistachio, golden raisins 36

VEGETARIAN

"FRENCH ONION SOUP" RISOTTO

caramelized onions, gruyere,
challah croutons, fresh herbs 18

MEAT

SHORT RIBS

48 hour braised, spinach,
creamy taleggio polenta,
mushroom demi-glace 34

MOXIE BURGER*

lettuce, tomato, onion,
adam's reserve cheddar, herb aioli, fries 18

DOMESTIC LAMB*

brushed with garlic oil, choice of side 34

8OZ CAB FILET*

brushed with garlic oil, choice of side 39

16OZ CAB RIBEYE*

brushed with garlic oil, choice of side 44

BOLOGNESE

lamb, beef, pork, torchio,
whipped lemon ricotta 23

PORK CHOP*

pickled mustard seed, brussel sprout,
sweet potato, cranberry & pecan hash 31

SIDES

BRUSSEL SPROUT & PECAN HASH 8

SAUTÉED SPINACH 7

GRILLED ASPARAGUS WITH SAUCE GRIBICHE* & HERB CRUMB 8

WHIPPED POTATOES 7

FRITES 6

CREAMY TALEGGIO POLENTA 7

~a 20% gratuity will be added to all parties of 6 or more~

*A WORD FROM THE GOVERNMENT: we are required to inform you that consuming raw or undercooked meats, poultry, eggs and seafood may increase your risk of foodborne illnesses.

~Please inform your server of any food allergies or dietary restrictions.~