

## APPS

- OYSTERS 11.5
- SOUP OF THE DAY 7
- SMOKED SALMON RILLETES 11.5
- ROASTED OLIVES 7.5
- RED MISO CALAMARI 14.5
- KUNG PAO POT STICKERS 8.5
- TUNA TARTARE 17.5
- COCONUT CURRY MUSSELS 13.5

## SALADS

- ICEBERG, CRISPY PORK BELLY & BLUE 10.5
  - OLD SCHOOL CAESAR 9.5
  - STRAWBERRIES & GOAT CHEESE 10
    - preserved strawberries, baby arugula, frisee, watermelon radish, candied almonds, goat cheese, strawberry vinaigrette
  - PANZANELLA SALAD 9.5
    - mixed greens, grilled romaine hearts, focaccia, cukes, charred tom, parmesan, onions, caperberries, basil, tomato vinaigrette
  - EDAMAME & 5 SEED SALAD 10.5
    - arugula, cukes, radishes, whipped feta, mint oil
  - FATTOUSH SALAD 10.5
    - romaine, tom, cuke, olives, onion, radish, feta, crisp pita, lemon pepper vinaigrette
- add to any salad:  
 atlantic salmon 11.5 ~ chicken 8 ~ filet skewers 9.5 ~ rare tuna 13

## GRILLED/ROASTED pick a side

- B&E CHICKEN\*, pan roasted 19/26
- 8OZ CAB FLAT IRON\*, grilled 27
- 8OZ CAB FILET\*, grilled 39
- 16OZ CAB RIBEYE\*, grilled 44
- NEW ZEALAND LAMB RACK\*, grilled 32
- SCALLOPS, pan roasted with meyer lemon vinaigrette 32
- INDIANA DUCK BREAST\*, pan roasted 27
- ATLANTIC SALMON, pan roasted 26
- FLORIDA SHRIMP, grilled with old bay compound butter 28

all grilled/roasted items are seasoned with salt & black pepper  
 \*indicates items finished with garlic and herb oil

## SIDES

- SZECHUAN BLUE LAKE GREEN BEANS 7.5
- KIMCHI FRIED RICE 6.75
- FRITES 5.75
- WHIPPED POTATOES 6.75
- SPICY SNAP PEAS 7
- SAUTÉED SPINACH 6.75
- WOOD-FIRED CARROTS & CARROT CHIPS 6.75
  - with carrot top ranch
- GRILLED ASPARAGUS 7.5
  - with sauce gribiche & herb crumb

## SANDWICHES

choose: fries or chips

- MOXIE BURGER 16.5
  - LTO, aioli, adam's reserve cheddar
- ADOBO FISH TACOS 17
  - catfish, lime aioli, smoked tomato, cabbage, flour tortillas
- LOBSTER & SHRIMP ROLL 24.5
  - mayo, red peppers, shallots, tabasco, fresh parsley

## ENTREES

- BRONZINI NAPOLITANA 33
  - crispy fingerlings, fava beans, speck, artichokes, zucchini, sherry & tomato pan sauce
- INDIANA DUCK BREAST 27
  - kimchi fried rice, egg, scallions, sesame seeds
- B&E CHICKEN 19/26
  - wood-fired carrots, carrot chips, wild rice, carrot top ranch
- SESAME TUNA 17/34
  - crisp coconut & lime sticky rice, sweet soy, wasabi
- SHAKSHUKA 21
  - tomato & chickpea stew, seasonal roasted vegetables, egg, fresh pita
- PAN SEARED SCALLOPS 32
  - summer veg & crispy potato hash, arugula pesto, meyer lemon vinaigrette
- WILD HALIBUT EN PAPILOTTE 34
  - jasmine rice, szechuan vegetables, lemongrass & coconut cream
- ATLANTIC SALMON 26
  - chefs seasonal preparation

## USA CHEESES

- 3 FOR 13 OR 5 FOR 17
  - FIG AND RUM CHEVRE
    - lake erie creamery, oh
  - PRAIRIE BREEZE
    - milton creamery, ia
  - SURCHOIX
    - grand cru, roth käse, wi
  - MORROW
    - kokoborego, oh
  - PT. REYES FARMSTEAD TOMA
    - pt. reyes, ca
  - OREGONZOLA
    - rogue creamery, or
  - JEFFS SELECT GOUDA
    - fairbault dairy, wi
- ACCOMPANIED BY HOUSEMADE CHUTNEY AND MOXIE CROUSTADES

## DESSERTS

- baked hot chocolate 8
- strawberry fields 8
- milk and honey 8
- chocolate chip cookie 3.5
- pb and jelly 8.5
- ice cream or sorbet 6

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

### A WORD FROM THE GOVERNMENT:

menu items may contain raw or undercooked ingredients, our state food code requires us to inform you that consuming raw or undercooked meats, poultry, eggs and seafood may increase your risk of foodborne illnesses

PLEASE INFORM US OF ANY ALLERGIES