

APPS

- OYSTERS 11.5
- SOUP OF THE DAY 7
- ST. LOUIS MISO SPARE RIBS 16.5
- SMK. SALMON DIP 9.5
- ROASTED OLIVES 7.5
- RED MISO CALAMARI 14.5
- KUNG PAO POT STICKERS 8.5
- ASIAN TUNA TARTARE 15.5
- COCONUT CURRY MUSSELS 13.5
- CRAB CAKES 16.5

SALADS

- ICEBERG, CRISPY PORK BELLY & BLUE 10.5
 - OLD SCHOOL CAESAR 9.5
 - MIXED GREENS & STRAWBERRIES 10
 - preserved strawberries, candied almonds, goat cheese
 - strawberry vinaigrette
 - PANZANELLA SALAD 10.5
 - arugula, focaccia, cukes, charred tom, parmesan,
 - onions, capers, 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:
 salmon 7.5 ~ chicken 6.5 ~ filet skewer 7.5 ~ rare tuna 9

GRILLED/ROASTED pick a side

- B&E CHICKEN*, 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, roasted with hazelnut picada 32
- INDIANA DUCK BREAST*, roasted 27
- ATLANTIC SALMON, roasted 26
- FLORIDA SHRIMP, grilled with old bay compound butter 28

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

SIDES

- FRITES 5.75
- WHIPPED POTATOES 6.75
- SPICY SNAP PEAS 7
- SAUTÉED SPINACH 6.75
- GRILLED ASPARAGUS 6.75
 - with sauce gribiche & herb crumb
- WHITE BEAN & BROCCOLI RABE RAGU 6.75
- CRISPY PARSNIPS & HAZELNUT PICADA 6.75
- WOOD-FIRED CARROTS & CARROT CHIPS 6.75
 - with carrot top ranch
- KIMCHI FRIED RICE 6.75

BURGERS & SANDWICHES

choose: fries or chips

- MOXIE BURGER 16.5
 - LTO, aioli, adam's reserve cheddar
- CRISPY CHICKEN SANDWICH 17
 - lettuce, tomato, pickles, spicy herb sauce
- ADOBO FISH TACOS 17
 - cattfish, lime aioli, smoked tomato, cabbage, flour tortillas
- LOBSTER & SHRIMP ROLL 24.5
 - mayo, red peppers, shallots, tabasco, fresh parsley

ENTREES

- INDIANA DUCK BREAST 27
 - kimchi fried rice, egg, scallions, sesame seeds
- PORK SHANK OSSO BUCCO 24.5
 - cabbage, fennel, carrots, pork broth, herb pistou
- B&E CHICKEN 19/26
 - wood-fired carrots, carrot chips, wild rice, carrot top ranch
- PAN SEARED SCALLOPS 32
 - parsnips, pumpkin "butter," hazelnut picada
- SESAME TUNA 17/34
 - crisp coconut & lime sticky rice, sweet soy, wasabi
- ATLANTIC SALMON 26
 - couscous, muhammara, eggplant, raisins
 - pomegranate molasses
- GRILLED BRONZINI 33
 - white bean ragout, artichokes, broccoli rabe, prosciutto
 - parmesan
- SHAKSHUKA 21
 - tomato & chickpea stew, seasonal roasted vegetables
 - egg, fresh pita

USA CHEESES

- 3 FOR 13 OR 5 FOR 17
 - FIG AND RUM CHEVRE
 - lake erie creamery, oh
 - PRAIRIE BREEZE
 - milton creamery, ia
 - SURCHOIX
 - grand cur, 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