

APPETIZERS

OYSTERS*	house made hot sauce, parsley, lemon 3 per oyster
TUNA TARTARE*	chiles, ginger, soy, avocado cream, rice crisp 17.5
POT STICKERS	fried, pork filled wontons, kung pao sauce, peanuts 8.5
CALAMARI	fried crispy, korean chili oil, peanuts, cilantro, red miso aioli 14.5
MUSSELS	coconut & red curry broth, grilled limes 13.5
SOUP DU JOUR	chef's seasonal selection 7

SALADS

CAESAR*	romaine hearts, focaccia croutons, shaved parmesan, caesar dressing 9.5
ICEBERG	grape tomatoes, pickled red onions, blue cheese, parsley, challah croutons 10.5
PUMPKIN	radicchio, arugula, roasted pumpkin, manchego, shallot vinaigrette, pickled shallots, pepita brittle 10
CAULIFLOWER	roasted cauliflower, kale, arugula, dried cherries, feta, crispy chick peas, red onions, kalamata olives, lemon pepper vinaigrette 11
FATTOUSH	romaine, tomatoes, cucumbers, olives, onions, radishes, feta, crispy pita lemon pepper vinaigrette 10.5
EDAMAME & 5 SEED	arugula, cucumbers, radishes, whipped feta, mint oil 10.5
add to any salad:	atlantic salmon* 11.5 ~ airline chicken 8 ~ filet skewers* 9.5 ~ rare tuna* 13 ~ shrimp skewer 15

ENTREES

INDIANA DUCK*	confit leg & breast, brioche, chicken liver & pork stuffing, apples, pickled fennel, cherry compote 31
1/2 B&E CHICKEN	roasted to order (please be aware preparation time is approximately 40 min), fingerlings, grapes, fennel, raisins, onions, carrots, kalamata olives, almonds, lemon, parsley 32
DOMESTIC LAMB*	seasonal compound butter, choice of side 26
LAMB SHANK	israeli couscous, tzatziki, cherry tomatoes, shallots, carrots 29
SHAKSHUKA	tomato & chickpea stew, seasonal roasted vegetables, egg, fresh pita 21 ~ add lamb & beef kofta skewers +10
8OZ CAB FILET*	seasonal compound butter, choice of side 39
16OZ CAB RIBEYE*	seasonal compound butter, choice of side 44
MOXIE BURGER*	lettuce, tomato, onion, adam's reserve cheddar, herb aioli, fries 16.5
SESAME TUNA*	crispy coconut & lime sticky rice, sweet soy, wasabi 17/34
BRONZINI	crispy fingerlings, fava beans, speck, artichokes, zucchini, sherry & tomato pan sauce 33
WILD HALIBUT*	turmeric-poached, zucchini, carrots, cucumbers, crispy onions, cilantro, coconut-green curry 34
ATLANTIC SALMON*	pumpkin spätzle, ancho chili cream, lion's mane mushrooms, pepitas 26
SCALLOPS*	vanilla & celery root puree, crispy kale, oranges, pickled celery relish 32

SIDES

SZECHUAN GREEN BEANS 7.5	WHIPPED POTATOES 6.75
CHICKEN LIVER & PORK STUFFING 7.5	SAUTÉED SPINACH 6.75
FRITES 5.75	GRILLED ASPARAGUS WITH SAUCE GRIBICHE* & HERB CRUMB 7.5
PUMPKIN & MUSHROOM SPÄTZEL 7.5	

~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.~