

APPETIZERS

OYSTERS*

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

chimay and raclette cheese broth 15

CHEESE SELECTION

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

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

LOCAL FIELD GREENS

vigeo gardens greens, cucumbers, radish, grape tomatoes, crispy carrots, herbed vinaigrette 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 rare tuna* ~ 13 filet skewers* 9.5 ~ shrimp skewer 15

SIDES

WHIPPED POTATOES 6.75

BRUSSELS SPROUT & PECAN HASH 7.5

CHICKEN LIVER & PORK STUFFING 7.5

SAUTÉED SPINACH 6.75

FRITES 5.75

MUSHROOM & SQUASH SPÄTZEL 7.5

GRILLED ASPARAGUS WITH SAUCE GRIBICHE* & HERB CRUMB 7.5

POULTRY

INDIANA DUCK*

confit leg & breast, brioche, chicken liver & pork stuffing, apples, pickled fennel, cherry compote 31

1/2 BELL & EVANS CHICKEN

roasted for 30 minutes to order, fingerlings, grapes, fennel, raisins, onions, carrots, kalamata olives, almonds, lemon, parsley 32

SEAFOOD

SESAME TUNA*

crispy coconut & lime sticky rice, sweet soy, wasabi 34

WILD HALIBUT*

turmeric-poached, zucchini, carrots, cucumbers, crispy onions, cilantro, coconut-green curry 34

WALLEYE

herb crusted, brussels sprout hash with sweet potatoes, cranberries & pecans, maple vinaigrette 28

ATLANTIC SALMON*

squash spätzle, ancho chili cream, lion's mane mushrooms, pepitas 26

SCALLOPS*

vanilla & celery root puree, crispy kale, oranges, pickled celery relish 32

VEGETARIAN

SHAKSHUKA

tomato & chickpea stew, seasonal roasted vegetables, egg, yogurt sauce, fresh pita 21

~ add lamb & beef kofta skewers +10

MEAT

MOXIE BURGER*

lettuce, tomato, onion, adam's reserve cheddar, herb aioli, fries 16.5

SHAKSHUKA

tomato & chickpea stew, seasonal roasted vegetables, egg, fresh pita 21

~ add lamb & beef kofta skewers +10

DOMESTIC LAMB*

seasonal compound butter, choice of side 26

8OZ CAB FILET*

seasonal compound butter, choice of side 39

16OZ CAB RIBEYE*

seasonal compound butter, choice of side 44

SHORT RIBS

48 hour braise, roasted rapini, creamy taleggio polenta, mushroom demi-glace 34

~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.