

appetizers

OYSTERS*

hot sauce, parsley, lemon 19 / 36

SHRIMP COCKTAIL

house made cocktail sauce 17

TUNA TARTARE*

chile vin, wasabi guacamole
tagorashi scallion wonton 18

POT STICKERS

pork filled wontons, kung pao sauce
peanuts 9

CALAMARI

shishito, fresno, scallion, cilantro
sweet chili aioli, brulee lemon 15

MUSSELS

chorizo, fingerlings, white wine
lemon-cumin butter, herbs 16

CHARRED SHISHITO PEPPERS

ginger lime vinaigrette
parmigiano pink salt 9

CHEESE SELECTION

five cheese - Chef Selection
seasonal accompaniments 17

COCONUT CURRY GINGER SOUP

lime crème fraiche
crispy chickpeas 8

weekly specials

mon-fri happy hour in the bar

mon 1/2 price wine night - all bottles under \$100

fri & sat fish fry - beer battered & flash fried, fries, creamy coleslaw & tartar

salads

CAESAR*

focaccia croutons & shaved parmesan 10

ICEBERG

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

LOCAL FIELD GREENS

vigeo gardens greens, marinated
strawberries, goat cheese, candied
pistachio, blistered grape vin 11

FATTOUSH

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

add to any salad:

salmon* 11 ~ chicken 8

filet skewers* 11 ~ shrimp 13

vegetarian

RISOTTO DU JOUR

chefs daily selection *MP*

SHAKSHUKA*

tomato, fennel, cumin, spinach, cilantro
chickpea eggplant, roasted egg, feta,
naan 16

seafood

SESAME TUNA*

crispy coconut & lime sticky rice
sweet soy, wasabi 19/36

PAELLA*

chorizo, shrimp, mussels, clams
calamari, tomato saffron rice, peas
roasted red pepper 28

ATLANTIC SALMON*

orange beet puree, asparagus salad
pickled fennel, grapefruit
candied pistachios, green goddess 28

CURRY GULF SHRIMP*

flash fried, forbidden rice, bok choy
chili curry broth 26

LOBSTER DIAVLO

4oz. Maine lobster, linguini, basil
calabrian chili sauce 25

sides

WHIPPED POTATOES 7

SAUTÉED SPINACH 7

GOAT CHEESE POLENTA 6

BRUSSEL SPROUTS & BACON 8

FRITES 6

GRILLED ASPARAGUS 8

GRIBICHE & HERB CRUMB

meat

MOXIE BURGER*

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

14oz CERTIFIED ANGUS BEEF ® STRIP

haricot vert salad, roasted potatoes
onion straws, garlic oil 41

VEAL OSSO BUCCO

goat cheese polenta, fingerlings
roasted parsnips & carrots, demi 28

NEW ZEALAND LAMB RACK

whipped sweet potato, red onion
cranberry & pecan
brussel sprout leaves 44

8OZ CERTIFIED ANGUS BEEF ®

FILET MIGNON

garlic whipped, sweet onion
roasted asparagus, garlic oil 44

16OZ CERTIFIED ANGUS BEEF ® RIBEYE

sautéed killbuck valley mushrooms
frites, diane 44

poultry

INDIANA DUCK

jalapeno and corn spoon bread
mushroom demi, pine nuts
heirloom tomato salad 26

BELL & EVANS CHICKEN

caramelized brussel sprouts, candied
bacon, winter herb pesto
pecan/cranberry gremolata 28

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 meat, poultry, eggs and seafood may increase your risk of foodborne illnesses.

wine by the glass

	<u>6oz</u>	<u>9oz</u>	<u>BTL</u>
chardonnay, far neinte , napa valley	20	30	80
chardonnay, louis latour , burgundy	12	18	48
chardonnay, newton , napa valley	12	18	48
moscato, massimo riveitti , italy	11	16	42
pinot grigio, cantina tolo , italy	10	15	40
riesling, weinkelter , mosel	9	13	36
sauvignon blanc, justin , california	10	15	40
sauvignon blanc, nautilus , marlborough	11	16	42
sparkling wine, moet & chandon , france	20		80
cabernet sauvignon, michael pozzan , alexander valley	13	19	52
cabernet sauvignon, priest ranch , napa valley	20	30	80
malbec, la posta , mendoza	10	15	50
red blend, shebang! , california	9	13	36
merlot, rutherford ranch , napa valley	12	18	48
montepulciano, aldiano , "reserve", italy	10	15	40
pinot noir, lyric by etude , california	13	19	52
pinot noir, en route , russian river	20	30	80
zinfandel, artezin , mendocino	13	19	52

Please ask your server for a complete wine list

beer

miller lite - lager, WI	5	boulevard tank 7 - saison, MI	10
amstel lite - lager, netherlands	6	chimay - belgian trappiestes, belgium	12
peroni - lager, italy	6	three floyds gumball head - wheat, IN	9
buckler - n/a, netherlands	6	three floyds space station - pale ale, IN	9
dortmunder - lager, OH	6	dogfish head 60 minute - ipa, DE	7
brooklyn - lager, NY	6	deschutes black butte - porter, OR	6
		dogfish head seaquench - gose, DE	7

specialty cocktails \$13

blood orange & cinnamon margarita patron silver, blood orange juice, cinnamon simple

boulevardier bulliet, sweet vermouth, Campari

old fashioned woodford, bitters, orange and cherry

pom ginger bombay sapphire, ginger, egg white, pomegranate, lemon

cucumber cocktail tito's, lemon, basil, lime, simple

berries & bubbles ketel one grapefruit & rose, lemon, raspberry, bubble float

double dirty ketel one, black truffle olive brine, blue cheese olives

jalisco habisco honey simple, grapefruit, hibiscus infused tequila

the mules

classic tito's, lime, ginger beer

kentucky makers mark, smoked chili bitters, ginger beer

mexican el jimador, habanero bitters, ginger beer

happy hour

mon-fri 2:30pm—7:00pm *bar only*

all appetizers \$6

mini moxie burgers

adam's reserve cheddar, l.t.o., herb aioli, chips

flatbread

heirloom tomato, fresh mozz, basil

calamari

shishito, fresno, scallion, cilantro, sweet chili aioli

truffle and bacon frites

black truffle, parm

firecracker shrimp

sweet chili garlic, sriracha

artichoke dip

cocktails

beer \$3

wine \$4

martini \$5 (tito's or bombay)

specialty cocktails \$7