

appetizers

OYSTERS*

hot sauce, parsley, lemon

SHRIMP COCKTAIL

house made cocktail sauce

TUNA TARTARE*

chile vin, wasabi guac
tagorashi scallion wonton

POT STICKERS

pork filled wontons, kung pao sauce
peanuts

CONFIT WINGS

cumin & coriander rub, pepper jam
pickled red onion

CALAMARI

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

MUSSELS

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

CHARRED SHISHITO PEPPERS

ginger lime vinaigrette,
parmigiano pink salt

CHEESE SELECTION

chef selection with house-made chutney
and croustades: five

COCONUT CURRY GINGER SOUP

lime crème fraiche & crispy chickpeas

salads

CAESAR*

focaccia croutons & shaved parmesan

ICEBERG

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

LOCAL FIELD GREENS

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

FATTOUSH

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

add to any salad:

salmon* ~ airline chicken

filet skewers* ~ shrimp

vegetarian

RISOTTO DU JOUR

chefs daily selection

SHAKSHUKA*

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

seafood

SESAME TUNA*

crispy coconut & lime sticky rice
sweet soy, wasabi

PAELLA*

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

ATLANTIC SALMON*

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

CURRY GULF SHRIMP*

flash fried, forbidden rice, bok choy
chili curry broth

LOBSTER DIAVLO

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

sides

WHIPPED POTATOES

SAUTÉED SPINACH

GOAT CHEESE POLENTA

BRUSSEL SPROUTS & BACON

FRITES

GRILLED ASPARAGUS

GRIBICHE & HERB CRUMB

meat

MOXIE BURGER*

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

14oz CERTIFIED ANGUS BEEF ® STRIP

haricot vert salad, roasted potatoes
onion straws, garlic oil

VEAL OSSO BUCCO

goat cheese polenta, fingerlings
roasted parsnips & carrots, demi

NEW ZEALAND LAMB RACK

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

8OZ CERTIFIED ANGUS BEEF ®

FILET MIGNON

garlic whipped, sweet onion
roasted asparagus, garlic oil

16oz CERTIFIED ANGUS BEEF ® RIBEYE

sautéed killbuck valley mushrooms
frites, diane

poultry

INDIANA DUCK

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

BELL & EVANS CHICKEN

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

weekly specials

mon-fri happy hour at the bar top

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

fri & sat full or half rack of ribs - truffled potato & creamed corn

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.