

## APPETIZERS

### TOMATO BISQUE

fried basil leaves 7

### SOUP DU JOUR

chef's daily selection 8

### CALAMARI

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

### TUNA TARTARE\*

chile vin, wasabi guac, tagorashi wonton scallion 18

### CHEESE BOARD

chef selection with house-made chutney and croustades: five ~ 17

### CHARRED SHISHITO PEPPERS

ginger lime vinaigrette, parmigiano, pink salt 9

## SIDES

frites 5

sautéed spinach 6

sautéed asparagus 7

house-made chips 5

caramelized brussels & bacon 8

## SALADS

### CAESAR\*

romaine hearts, focaccia croutons, shaved parmesan, caesar dressing 10

### WEDGE OF ICEBERG

tomato, pickled red onion, blue cheese, parsley, challah croutons, ranch 11

### LOCAL FIELD GREENS

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

### COBB\*

iceberg, romaine, white cheddar, egg, avocado, bacon, red onion, tomato, ranch 11

### GREEK SALAD

romaine, cucumber, tomatoes, olives, red onions, feta, pita chips, herb vinaigrette 11

### THAI BEEF SALAD

romaine, cashew, carrot, cucumber rice noodle, mint, cilantro, ginger lime vinaigrette, chili oil, beef skewer 22

### add to any salad:

salmon\* 11 ~ chicken 8

filet skewers\* 11 ~ shrimp 13

## SANDWICHES

### MOXIE BURGER\*

LTO, aioli, adam's reserve cheddar 16

### FISH SANDWICH

chipotle tarter sauce  
cheddar, brussel sprout  
pickle mustard slaw 14

### CRISPY CHICKEN SANDWICH

lettuce, tomato, pickles, spicy herb sauce 14

### GRILLED CHEESE

mozzarella, roasted tomato, basil pistou 13

### ADOBO FISH TACOS

blackened catfish, lime aioli, smoked tomato, cabbage, flour tortillas 15

### SMOKED SALMON\*

arugula, onion, tomato, lemon pepper vinaigrette, white bean hummus 15

*Comes with choice of: fries, chips, soup, caesar\*, mixed greens*

## ENTREES

### BELL & EVANS CHICKEN

caramelized brussel sprouts, candied bacon, winter herb pesto pecan/cranberry gremolata 18

### ATLANTIC SALMON\*

fingerlings, asparagus, mustard crème fraiche, parsley butter, arugula, lemon vinaigrette, pickled shallots 22

### SESAME TUNA\*

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

### BUTTERNUT SQUASH RISOTTO

roasted butternut squash, brie, apple, pumpkin seed pesto 17  
~add chef's choice of seasonal veggies +3

### FISH DU JOUR

chef's daily selection 22

### LOBSTER DIAVLO

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

## DESSERTS

baked hot chocolate 8

warm apple fritter 8.5

chocolate chip cookie 3.5

ice cream or sorbet 6

**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.

A 20% gratuity will be added to all parties of 6 or more

## wine by the glass

	<u>6oz</u>	<u>9oz</u>	<u>BTL-</u>
chardonnay, <b>far neinte</b> , napa valley	20	30	80
chardonnay, <b>louis latour</b> , burgundy	12	18	48
chardonnay, <b>newton</b> , napa valley	12	18	48
pinot grigio, <b>cantina tolo</b> , Italy	10	15	40
moscato, <b>massimo riveitti</b> , Italy	11	16	42
riesling, <b>weinkelter</b> , mosel	9	13	36
sauvignon blanc, <b>justin</b> , california	10	15	40
sauvignon blanc, <b>nautilus</b> , marlborough	11	16	42
champagne, <b>moet &amp; chandon</b> , france	20		80
cabernet sauvignon, <b>michael pozzan</b> , alexander valley	13	19	52
cabernet sauvignon, <b>robert mondavi</b> , napa valley	20	30	80
malbec, <b>urano</b> , mendoza	9	13	36
meritage, <b>annabella</b> , california	11	16	44
merlot, <b>rutherford ranch</b> , napa valley	12	18	48
montepulciano, <b>aldiano</b> , "reserve"	10	15	40
pinot noir, <b>lyric by etude</b> , california	13	19	52
pinot noir, <b>en route</b> , russian river	20	30	80
petite sirah, <b>graziano</b> , mendocino	10	15	40

\*Please ask your server for a complete wine list\*

## beer

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

## specialty cocktails

**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** cucumber & rose ketel one, 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