

APPETIZERS

TOMATO BISQUE

fried basil leaves

CALAMARI

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

TUNA TARTARE*

chile vin, wasabi guac, tagorashi wonton scallion

CHEESE BOARD

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

CHARRED SHISHITO PEPPERS

ginger lime vinaigrette, parmigiano, pink salt

CONFIT WINGS

cumin & coriander rub, pepper jam pickled red onion

SIDES

frites

sautéed spinach

sautéed asparagus

house-made chips

caramelized brussels & bacon

SALADS

CAESAR*

romaine hearts, focaccia croutons, shaved parmesan, caesar dressing

WEDGE OF ICEBERG

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

LOCAL FIELD GREENS

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

COBB*

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

GREEK SALAD

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

THAI BEEF SALAD

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

add to any salad:

salmon* ~ chicken

filet skewers* ~ shrimp

SANDWICHES

MOXIE BURGER*

LTO, aioli, adam's reserve cheddar

FISH SANDWICH

chipotle tarter sauce
cheddar, brussel sprout
pickle mustard slaw

CRISPY CHICKEN SANDWICH

lettuce, tomato, pickles, spicy herb sauce

GRILLED CHEESE

mozzarella, roasted tomato, basil pistou

ADOBO FISH TACOS

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

SMOKED SALMON*

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

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

ATLANTIC SALMON*

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

SESAME TUNA*

crisp coconut & lime sticky rice, sweet soy, wasabi

BUTTERNUT SQUASH RISOTTO

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

FISH DU JOUR

chef's daily selection

LOBSTER DIAVLO

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

DESSERTS

baked hot chocolate

warm apple fritter

chocolate chip cookie

ice cream or sorbet

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