

# dinner



## small

- **Oysters**, TJ's Hot Sauce 8.5
- Spice Poached **Shrimp**, Moxie Cocktail Sauce 9
- Fresh **Ricotta**, Toasty Bread, "Olive" Oil 6
- Roasted Shishito **Peppers**, Sea Salt, Lime 5
- Hot Medjool **Dates**, Nueske's Bacon, Sherry Vinegar, Arugula 6
- Warm **Mushroom** Bruschetta, Ricotta, Pepperoncini 7.5
- 2 East Coast **Crab Cakes**, Creole Mustard Sauce 8
- Roasted **Beets**, WFF Goat Cheese, Mint, Lemon 6.5
- Warm Grand Gruyere **Gougeres** 5.75
- Roasted **Olives**, Lemon Peel, Oregano, Toasty Bread 6
- "**Cheese & Crackers**", Housemade Croustades, Hot & Bubbly Cheddar 6.5
- Crispy **Chicken** Wing Confit, Candied Chiles, Cilantro 7
- Crisp **Artichokes**, Coarse Chile Aioli 7.5
- **Cheese** Board, Croustades, Moutarde de Benichon 9.5/13.5

## medium

- **Iceberg**, Tomatoes, Blue, Pickled Onion, Challah, Balsamic Vin 9
- **Caesar**, Romaine, Focaccia Croutons, Parm 8
- Strawberries, **Arugula**, Marinated WFF Goat Cheese, Focaccia Croutons 8
- Mixed **Greens**, Orange, Hazelnuts, Red Wine Vin 7
- **Gnocchi**, Artichokes, Overnight Tomatoes, Tendrils 13
- **Mussels**, Yellow Curry, Chiles, Basil, Coconut Milk 11.5
- **Calamari**, Spicy Tomato Aioli 12
- **Tuna** Tartare, Saffron Rice Crisp, Piquillo Peppers, Scallions 14
- Sesame Crusted **Tuna**, Crisp Coconut Sticky Rice, Sweet Soy, Wasabi 12
- Quick Korean BBQ **Filet**, Grilled Housemade Kimchee, Sesame 12.5
- Strozzapreti **Pasta**, Sweet Peas, Pancetta, Grana Padano, Garlic 12.5
- **Risotto**, Locatelli Pecorino, Killbuck Mushrooms 11.5

## large

- "**Steak Frites**", Long Bone Rib-Steak, Frites, BBQ'd Sweet Onions MKT\$
- Moxie **Burger**, L,T,O, Bacon, Aioli, Adams Reserve Cheddar, Frites 15.5
- **Filet**, Crisp Fingerling Potatoes, ARC Fondue 27
- Roasted B&E **Chicken**, Sweet Pea Fromage Blanc, Wilted Tendrils 20
- Crisp **Veal** Scallopini, "Picatta" Salad 23.50
- Roasted **Lamb** Rack, Falls Mill's Polenta, Sweet Bean Pesto 25.5
- **Scallops**, Caramelized Zucchini, Sweet Pickled Tomatoes, Basil 24
- **Halibut**, Arugula, 12 hr. Tomatoes, Fennel, Green Olive Vin 23
- **Salmon**, Ivory Lentils, Bunch Carrots, Torn Herbs 19
- Rainbow **Trout**, JB's Creamed Corn, Cornbread & Bacon Gremolata 20
- Crusted **Walleye**, Broccolini, Pepper Ragout, Fennel Gremolata 23

## sides

- Frites 3
- Rings 3
- Whipped Potatoes 4
- Broccolini & Garlic 5
- Wilted Spinach 5
- Caramelized Zucchini 5
- Roasted Asparagus 5
- Crisp Polenta 5
- Roasted Fingerlings 4
- Fennel & Olives 5
- JB's Creamed Corns
- Grilled Kimchee 5

\*consuming uncooked meat, fish and dairy may pose a health risk. please notify your server about all food allergies.

# wine/beer/cheese

## 6 @ 6

- 06 Piesporter, **Schmitt Söhne**, Mosel 6
- NV Sparkling, **Stanford**, California 6
- 07 Chardonnay, **Chalone Vineyard**, Monterey 6
- 06 Merlot, **Pietra Santa**, Cienega Valley, Cali 6
- 07 Chianti, **Castello Sonino**, Italy 6
- 08 Malbec, **Terrazas**, Mendoza, Argentina 6

## white

## Glass/½btl.

- 07 Pinot Grigio, **Ca'tullio**, Friuli 9/16
- 07 Sauvignon Blanc, **Cartlidge & Browne**, Lake 10/18
- 07 Chardonnay, **Louis Latour**, France 10/18
- 08 Chardonnay, **Nickel & Nickel**, "Searby", Napa 19/36
- 07 Pinot Blanc, **Trimbach**, Alsace, France 9/16

## red

- 06 Cabernet, **Nickel & Nickel**, "Rock Cairn Vyd", Napa 30/55
- 06 Cabernet, **Rock & Vine**, North Coast, Cali 9/16
- 05 Cabernet, **Stratton Lumis**, Napa 13/24
- 05 Pinot Noir, **Lolita**, France 10/18
- 04 Meritage, **Norman**, "No Nonsense", Paso Robles 13/24
- 06 Syrah/Zin, **Borra Vineyards**, "Fusion", Lodi 9/16

## beer

- American Amber, **Brooklyn Lager**, Brooklyn 5.50
- IPA, **Brooklyn India Pale Ale**, Brooklyn 5.50
- Euro Pale Ale, **Kronenbourg 1664**, France 8
- Pale Lager, **Heineken**, Netherland 5
- European Light Lager, **Heineken Light**, Netherland 5
- American Light Lager, **Miller Light**, Milwaukee 4
- Pale Ale, **Samuel Smith Lager**, Tadcaster, England 8
- Dortmunder/Helles, **Great Lakes Dortmunder**, Cleveland 5.50
- Doppelbock, **Ayinger Celebrator**, Germany 9
- Trappist Ale, **Orval**, Belgium 10
- Strong Pale Ale, **Duvel**, Belgium 9

## cheese

- Queso De Mano, **Haystack Mountain Goat Dairy**, Chèvre Like, Firm
- Tilston Blue, **Hook's Cheese**, Large Curd, Briny
- Bucherondin, **France**, Piquant, Smooth, Dense Pate
- Grand Cru Gruyere, **Roth Käse Cheese**, Nutty, Bold
- Brau Kase, **Roth Käse Cheese**, Aromatic, Washed Rind
- Tarentaise, **Thistle Hill Farms**, Nutty, Butterscotch Notes
- Nancy's Camembert, **Old Chatham Shepherding Co.**, Buttery, Soft
- Shepherd's Blend, **Roth Käse Cheese**, Soft, Subtle, Complex Flavor
- Prairie Breeze, **Milton Creamery**, Full Bodied, Rich
- Cheddar, **Montgomery's**, Balanced, Quintessential English Cheddar
- Extra Mature Cheddar, **Fiscalinni**, Sharp, Complex, Caramely
- Cloth Bound Cheddar, **Grafton Cheese**, Crystalline, Piquant, Robust

## staff

General Manager  
•Devin Rench  
Management  
•Barbara Daniels  
•Mimi Hargate  
•Jen Mcmonagle  
•Nancy Prosser  
Catering/Marketing  
•Christine Wille  
Sommelier  
•Cyrus Davarpanah  
Servers  
•Devon Barrett  
•Toni Campagna  
•Darren Chapman  
•Christopher Cox  
•Margaret Denena  
•Mike Duke  
•Chris Hoffman  
•Jeffrey King  
•Wendy Kuchar  
•David Lefebvre  
•Jordan Levine  
•Mark Macala  
•Mike Miller  
•Steve Novak  
•Jodi Penrod  
•June Poole  
•Michelle Rench  
•Freddy Riter  
•Jennifer Ruck  
•Westley Sabroff  
•Lisa Savelli  
•Stephanie Schneider  
•Diane Spence  
•Rich Stone  
•Peter Szoke  
•Patti Talarczyk  
•Denine Thomas  
•Jason Walsh  
•Jerry Washington  
•Jen Watts  
•William Worthington  
Bar Staff  
•Kate Brysacz  
•Christine Grano  
•Maria Lipiec  
•Kim Paradise  
•BRAD poe  
Bussers and Food Runners  
•Ben Bergsman  
•Patrick Ewing  
•Scott Lazarro  
•Jordan Levine  
•Matt Mincek  
•Joe Mcnair  
•Matilde Rodriguez  
•Obispo Rodriguez  
•Michael Tronko  
Host Staff  
•Christine Bennett  
•Greg Cardullias  
•Angela Frato  
•Patricia Kalina  
•Anne O'Donnell  
•Darlene Thomas  
Executive Chef  
•Jonathan Bennett  
Chef de Cuisine  
•Anthony Hamilton  
Executive Sous Chef  
•Chad Witham  
Sous Chef  
•Jimmy Gibson  
•Sean St. Clair  
Kitchen Manager  
•Victor weizer  
banquet chef  
•Missy Calhoun  
Pastry Chef  
•Katie O'Donnell  
Pastry Assistants  
•Brian Goodwin  
•Shannon Wyatt  
•Chloe Brenot  
Cheese Whiz  
•Chad Witham  
Cooks  
•Henry Louis  
•Mark Byrd  
•A.C. Capriato  
•Jason Cereva  
•David Estridge  
•Nate Feldkamp  
•Patrick Flauto  
•Brian Franklin  
•Harry Hall  
•Pete Inzano  
•DeVonne Hutcherson  
•Julian Kuczma  
•Earl Nettles  
•Dan Pacheco  
•Robert Sabetta  
•Magdalene Schenkelberg  
•Torrey Soloman  
Dish Technicians  
•Anthony Bolar  
•Wendell Cox  
•Michael Crawford  
•Michael Hall  
•Orlando Johnson  
•Rashad Middlebrook  
•Edgar Rogers  
•flowers  
•Pieter Bouterse Studios  
producers  
•Jonathon Bennett  
•Brad Friedlander  
•Peter vauthy