

appetizers

- moxie's **SOUP** of the day 4 to 6
- chilled **SHRIMP**, moxie cocktail sauce 2.75 ea add a small mesclun or caesar salad to any sandwich or entrée 3.5
- lump **CRAB CAKES**, creole mustard sauce, shallots and chives 11
- point judith **CALAMARI**, crispy vegetables, cilantro, basil and sweet chile aioli 10.5
- the little **CAESAR**, hearts of romaine, herbed croutons, parmesan cheese and classic caesar dressing 6
- MIXED GREENS**, toasted marcona almonds and simple lemon vinaigrette 5.5

salads

- bell & evans **CHICKEN** breast, moroccan couscous, cucumber, overnight tomatoes, mache, mint raita and coriander vinaigrette 12.75
- the **GREEK SALAD** - romaine, tomatoes, cucumbers, feta, olives, crisp pita, red onions and herb vinaigrette
• chicken 12.5 salmon 13.5 duck confit 13.5 beef filet skewers 14.5
- COBB SALAD** - romaine, avocado, hard boiled egg, cheddar, red onion, bacon, tomato, carrots and blue cheese dressing • chicken 13.5 salmon 14.5 duck confit 14.5 beef filet skewers 15.5
- the **WEDGE** - iceberg lettuce, neuske's bacon, 1000 island dressing, green onions, hard cooked egg, and challah croutons • chicken 12.5 salmon 13.5 duck confit 13.5 beef filet skewers 14.5
- THAI BEEF SALAD*** - grilled tenderloin skewers, romaine, rice noodles, carrots, cashews, cucumber, ginger & lime vinaigrette 12
- the big **CAESAR** - romaine, herbed croutons, shaved parmesan cheese and caesar dressing 9
• chicken 11 salmon 13 duck confit 13 beef filet skewers 14

sandwiches

- tomato soup & **"GRILLED CHEESE"** - focaccia, fresh mozzarella, basil pesto, roasted tomatoes and tomato bisque 11
- grilled bell & evans **CHICKEN WRAP** - lavash, brown jasmine rice, cilantro, crème fraîche, tomatoes, red onions, avocado, romaine and soup du jour 11.5
- CAB SIRLOIN** "dip" - toasted ciabatta, caramelized sweet onions, mushrooms, grand cru gruyere, au jus and fries 12
- the **MOXIE BURGER*** - certified angus beef, challah, adams reserve cheddar, tomato, onion, mesclun, aioli and fries 11.75
- SLT** - house smoked salmon, arugula, vine ripened tomato, "boursin" cheese, toasted pumpernickel and potato chips 13
- grilled **CHICKEN CLUB** - nueske's bacon, tomato, mesclun, fontina, ciabatta, herb aioli and caesar salad 11.5

entrees

- all natural atlantic **SALMON***, grilled asparagus, shaved fennel, fronds, capers, lemon and olives 13.5
- seared **BEEF TENDERLOIN***, crisp fingerling potatoes, baby spinach and whole grain mustard 16.5
- RAINBOW TROUT**, english peas, nueske's bacon and sauce soubise 15.75
- FRESH LINGUINE** - broccoli, housemade veal sausage, crumbled focaccia and pecorino "alfredo" 12
- crisp **DUCK CONFIT QUESADILLA**, adams reserve cheddar, caramelized onions, mizuna and ancho mango "BBQ" 12.75
- roasted bell & evans **CHICKEN** breast, falls mills polenta, pecorino, frisee and roasted shallot vinaigrette 12.5

5

- FRITES** • **ONION RINGS** • sautéed **SPINACH** • grilled **ASPARAGUS** • garlicky **BROCCOLI**

CHARDONNAY

06 chalone vineyard, monterey 8.5
 06 louis latour, bourgogne, france 10
 07 nickel & nickel, "searby vineyard", russian river 19

SAUVIGNON BLANC

07 cartlidge & browne, lake county, california 10

PIESPORTER MICHELSBERG KABINETT

08 schmitt söhne, mosel 7.5

PINOT GRIGIO

07 ca'tullio, friuli 9

PINOT BLANC

07 trimbach, alsace, france 9

CABERNET SAUVIGNON

06 nickel & nickel, "sullenger vineyard", napa valley 30
 05 stratton lummis, napa valley 13
 06 rock & vine, north coast, california 9

MERITAGE

04 norman, "no nonsense", paso robles 13

CHIANTI

07 castello sonnini, italy 8

PINOT NOIR

05 lolita, bourgogne 10

MERLOT

06 pietra santa, cienega valley 8.5

SPARKLING

nv stanford, "governor's cuvée", california 8
 nv veuve clicquot, ponsardin, france 20

SYRAH & ZIN BLEND

06 borra vineyards, "fusion", lodi, california 9

MALBEC

08 terrazas, mendoza, argentina 8

3 Kings of Cheddar Tasting \$15

add wine \$27- 3 oz. pour

Montgomery's

r. c., eng

balanced, quintessential english cheddar

CABERNET, ROCK & VINE, NORTH COAST, CA.

Fiscalinni Extra Mature

r. c., ca

sharp, complex, caramellike

MALBEC, TERRAZAS, MENDOZA, ARGENTINA

Grafton Cloth-Bound Cave Aged

r. c., vt

crystalline, piquant, robust

SYRAH/ZIN, BORRA VINEYARDS, "FUSION", LODI

From England to California

A Sample of the World's Finest Cheddars

QUESO DE MANO, r. g., co., haystack mountain goat dairy

balanced, chevre -like, semi firm

TILSTON BLUE, c., wi., hook's cheese

large curd, briny, washed rind

ASPEN ASH, g., co., haystack mountain goat dairy

silky, ash coated, creamy

GRAND CRU GRUYERE, c., wi. roth käse cheese

nutty, bold, strong finish

PONDHOPPER, r. g., or., tumalo farms

open, aromatic, hint of hops

TARENDAISE, c., vt., thistle hill farms

nutty, firm, butterscotch tones

NANCY'S CAMEMBERT, s.c., ny., old chatham shepherding co.

buttery, soft, rich

SHEPHERD'S BLEND s.g., wi., roth käse cheese

soft body, subtle yet complex flavor

PRAIRIE BREEZE, c., ia., milton creamery

buttery, full bodied, rich

*consuming uncooked meat, fish and dairy may pose a health risk

please notify your server about all food allergies 20% gratuity may be added to parties of 8 or more

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- 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
- MARGARET denena
- MIKE duke
- MICHAEL folczynski
- 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
- CHRISTIE grano
- MARIA lipiec
- KIM paradise
- BRAD poe
- bussers and food runners
- SAM amidon
- BEN bergsman
- PATRICK ewing
- SCOTT lazzarro
- JORDAN levine
- MATT mincek
- JOE mcnair
- MATILDE rodriguez
- OBISPO rodriguez
- MICHAEL tronko
- host staff
- CHRISTINE bennett
- GREG cardullias
- JARED cooper
- 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
- kitchen manager
- VICTOR weizer
- banquet chef
- MISSI calhoun
- pastry chef
- KATE o'donnell
- pastry assistants
- BRIAN goodwin
- CAITLYN lotts
- HOLLY hawkins
- cheese whiz
- CHAD witham
- cooks
- CHRIS bockwich
- MARK byrd
- A.C. capriato
- JASON cereva
- BRIAN franklin
- NATE feldkamp
- HARRY hall
- PETE inzano
- KENNETH keltner
- JULIAN kuczma
- JONATHAN pace
- DAN pacheco
- ROBERT sabetta
- MAGDALENE schenkelberg
- TORREY soloman
- dish technicians
- ANTHONY bolar
- WENDELL cox
- MICHAEL crawford
- MICHAEL hall
- ORLANDO johnson
- RASHAD middlebrook
- EARL nettles
- EDGAR rogers
- flowers
- PIETER bouterse studios
- producers
- JONATHAN bennett
- BRAD friedlander
- PETER vauthy

r - raw c - cow g - goat s - sheep 3 pcs @ 9.5 5 pcs @ 13.5

staff

