

## APPETIZERS

### SHRIMP COCKTAIL

house made cocktail sauce 14

### TOMATO BISQUE

fried basil leaves 7

### CALAMARI

fried crispy, korean chili oil, peanuts, cilantro, red miso aioli 15

### TUNA TARTARE\*

ginger & scallion sauce, avocado cream, rice crisp 18

### CHEESE BOARD

chef selection with house-made chutney and croustades: three ~ 13 or five ~ 17

### CURRIED CHICKEN THIGH

tabbouleh salad, sumac yogurt, curry aioli 9

## DESSERTS

baked hot chocolate 8

warm apple fritter 8.5

chocolate chip cookie 3.5

ice cream or sorbet 6

## SIDES

frites 5 ~ sautéed spinach 6 ~ sautéed asparagus 7 ~ sautéed broccoli 7 ~ housemade chips 5 ~ tabbouleh salad 6 ~ succotash 7

## 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, cucumbers, radish, grape tomatoes, strawberries, sunflower seeds, herbed vinaigrette 10

### 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 10

add to any salad:

salmon\* 10 ~ chicken 7 ~ filet skewers\* 10

tuna\* 13 ~ shrimp skewer 12

## SANDWICHES

### MOXIE BURGER\*

LTO, aioli, adam's reserve cheddar 16

### CHICKEN CLUB

adam's reserve cheddar, lettuce, bacon, herb aioli 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

### SHRIMP PO' BOY

blackened shrimp, pickle, cabbage slaw with gribiche\* 14

### SMOKED SALMON\*

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

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

## ENTREES

### BRONZINI

tabbouleh salad, chilled cucumber & dill broth, watermelon radish, mint oil 24

### STEAK & EGGS\*

fingerlings, onions, cabbage, shallot butter 21

### BELL & EVANS CHICKEN

succotash of red pepper, yellow squash, zucchini, eggplant & garlic, saba 18

### ATLANTIC SALMON\*

fingerlings, asparagus, mustard crème fraiche, parsley butter, arugula, lemon vinaigrette, pickled shallots 21

### SESAME TUNA\*

crisp coconut & lime sticky rice, sweet soy, wasabi 18/36

### HEIRLOOM TOMATO RISOTTO

basil pesto, fontina, arugula 17  
~add chef's choice of seasonal veggies +3

### BLACKENED SHRIMP PASTA

linguine, spinach, bacon corn cream sauce 18

**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.