

APPETIZERS

OYSTERS*

hot sauce, parsley, lemon
half dozen ~ 19 or dozen ~ 36

SHRIMP COCKTAIL

house made cocktail sauce 17

TUNA TARTARE*

chiles, ginger, soy, avocado cream, rice crisp 18

POT STICKERS

fried, pork filled wontons, kung pao sauce,
peanuts 9

CALAMARI

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

MUSSELS

coconut curry broth, serrano chilies,
cilantro, baguette 15

CURRIED CHICKEN THIGH

tabbouleh salad, sumac yogurt, curry aioli 9

CHEESE SELECTION

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

CORN BISQUE

paprika, balsamic reduction 7

SALADS

KALE CAESAR*

focaccia croutons,
shaved parmesan, caesar dressing 10

ICEBERG

grape tomatoes, pickled red onions, blue cheese,
parsley, challah croutons, ranch 11

LOCAL FIELD GREENS

vigeo gardens greens, cucumbers, radishes,
grape tomatoes, strawberries, sunflower seeds,
herbed vinaigrette 10

FATTOUSH

romaine, tomatoes, cucumbers, olives, onions,
radishes, feta, crispy pita,
lemon pepper vinaigrette 11

EDAMAME & 5 SEED

arugula, cucumbers, radishes,
whipped feta, mint oil 11

add to any salad: atlantic salmon* 12 ~ airline chicken 8
tuna* 13 ~ filet skewers* 10 ~ shrimp skewer 12

POULTRY

INDIANA DUCK

coq au vin duck leg, pancetta,
garlic whipped potatoes, cipollini onions,
mushrooms, celery, carrots, red wine 33

BELL & EVANS CHICKEN

roasted double breast, black bean puree,
blackened corn, fingerlings, salsa verde 32

SEAFOOD

SESAME TUNA*

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

WEST COAST HALIBUT*

dashi broth, baby bok choy, chili oil, Japanese
eggplant, red miso glaze 36

ATLANTIC SALMON*

succotash of red pepper, yellow squash,
zucchini, eggplant & garlic, basil emulsion 28

SCALLOPS*

cauliflower puree, frisée, pickled cauliflower,
pistachio, golden raisins 36

BRONZINI

tabbouleh salad, chilled cucumber & dill broth,
watermelon radish, mint oil 28

BLACKED SHRIMP PASTA

linguine, spinach, bacon, corn cream sauce 25

VEGETARIAN

HEIRLOOM TOMATO RISOTTO

basil pesto, fontina, arugula 17

MEAT

VEAL CHOP

heirloom tomato, red onion, & green bean salad,
dill crème fraîche,
truffle fingerling chips, saba 41

MOXIE BURGER*

lettuce, tomato, onion,
adam's reserve cheddar, herb aioli, fries 18

DOMESTIC LAMB*

brushed with garlic oil, choice of side 34

8OZ CAB FILET*

brushed with garlic oil, choice of side 39

16OZ CAB RIBEYE*

brushed with garlic oil, choice of side 44

SIDES

WHIPPED POTATOES 7

SAUTÉED SPINACH 7

GRILLED ASPARAGUS WITH SAUCE GRIBICHE* & HERB CRUMB 8

FRITES 6

TABBOULEH SALAD 6

SUCCOTASH 7

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

*A WORD FROM THE GOVERNMENT: we are required to inform you that consuming raw or undercooked meats, poultry, eggs and seafood may increase your risk of foodborne illnesses.

~Please inform your server of any food allergies or dietary restrictions.~