

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

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

sides

WHIPPED POTATOES 7 ~ SAUTÉED SPINACH 7 ~ GRILLED ASPARAGUS SAUCE GRIBICHE & HERB CRUMB 8 ~ FRITES 6 ~ TABBOULEH SALAD 6 ~ SUCCOTASH 7

salads

KALE CAESAR*

focaccia croutons,
shaved parmesan, caesar dressing 10

ICEBERG

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

LOCAL FIELD GREENS

viggo 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:

salmon*12 ~ airline chicken 8 ~ tuna*13 ~
filet skewers* 10 ~ shrimp skewers 12

vegetarian

HEIRLOOM TOMATO RISOTTO

basil pesto, fontina, arugula 17

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, 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

BLACKENED SHRIMP PASTA

linguine, spinach, bacon, corn cream
sauce 25

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

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, frites 18

DOMESTIC LAMB*

brushed with garlic oil, choice of side 34

steaks

All steaks are brushed with garlic oil &
come with a choice of side

8oz C.A.B. FILET* 42

14oz C.A.B. NY STRIP* 44

16oz C.A.B. RIBEYE* 43

8oz C.A.B. PRIME FILET* 51

14oz C.A.B. PRIME NY STRIP* 55

16oz C.A.B. PRIME RIBEYE* 52

*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.~

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