

Lunch



apps

- Moxie's **Soup** of the Day 4 to 6
- 3 Spice Poached **Shrimp**, Moxie Cocktail Sauce 9
- Crisp Blue **Crab "Cakes"**, Spicy Rémooulade, Parsley Salad 8.75
- **Calamari**, Preserved Lemons, Tzatziki, Oregano, Fried Parsley 10.5
- The Little **Caesar**, Hearts of Romaine, Herbed Croutons, Parmesan 6.5
- Mixed **Greens**, Strawberry Yogurt Vin., Pistachios, Ricotta Salata 6.5
- **Spicy Tuna Tartare**, Sesame Rice Crisp, Cilantro, Pickled Onion 14.5
- Hot Medjool **Dates**, Neuske's Bacon, Sherry Vinegar, Arugula 6

salads

- Bell & Evans **Chicken** Breast, Marinated Figs, Lemon, Mixed Greens, Salted Almond, Westfield Farms Goat Cheese 13.75
- **Greek Salad** - Romaine, Tomatoes, Cukes, Feta, Olives, Pita, Onions, Herb Vin ~ Chix 12.5 Salmon 14.75 Duck Confit 13.5 Filet Skewers 14.5
- **Cobb** - Romaine, Avocado, Hard Boiled Egg, Cheddar, Onion, Bacon, Tomato, Blue Cheese Dressing ~ Chicken 13.5 Salmon 15.75 Filet Skewers 15.5 Duck Confit 14.50
- The **Wedge** - Iceberg, Neuske's Bacon, 1000 Island, Green Onions, Egg, Croutons ~ Chix 12.5 Salmon 14.75 Duck Confit 13.5 Filet Skewers 14.5
- **Thai Beef Salad** - Soy Glazed Filet Skewers, Romaine, Rice Noodles, Carrots, Cashews, Cucumber, Cilantro, Ginger Lime Vinaigrette 12
- The Big **Caesar** - Romaine, Herb Croutons, Parmesan, Caesar Dressing 9 Chicken 11 Salmon 14.25 Duck Confit 13 Filet Skewers 14.5

entrees

Add a Mixed Green or Caesar Salad 3.5

- Thyme Pepper **Salmon**, Spring Vegetable Risotto, Fava Bean Pistou 15
- **Filet of Beef**, Yukon Gold Potatoes, Snap Peas, Bals. Onions 16.5
- Seared **Rainbow Trout**, Caramelized Cauliflower, Dried Pear Vin. 15.75
- **Duck Confit**, Grits, Spicy Pickled Tomatoes, Frisee 13.5
- B & E **Chicken**, Wilted Spinach, Roasted Tomatoes, Leek Soubise 13.75
- **Linguini**, Mushrooms, Leeks, Spinach, Asparagus, Creamy Pesto 12.75

sandwiches

Choice of Soup, Mixed Greens, Caesar Salad, Fries or Chips

- **"Grilled Cheese"**- Sourdough, Fresh Mozzarella, Basil Pesto, Roasted Tomatoes 11
- The **Moxie CAB Burger** - Adams Reserve Cheddar, Tomato, Onion, Mesclun Greens, Herb Aioli 11.75
- **Open Faced Roast Beef** - House Roast Beef, Boursin, Killbuck Mushrooms, Arugula, Ciabatta, Charred Red Onions 12
- **SLT** - House Smoked Salmon, Arugula, Tomato, "Boursin" Cheese, Pumpernickel 13
- **B&E Chicken Pita** - Cucumbers, Romaine, Kalamata Olives, Sundried Tomato Boursin, Lemon Oregano Vin 13.5
- **BLT** - Bacon, Iceberg, Tomato, Onion Aioli, Sourdough 11
- **Chicken Club** - Grilled Chicken, Sourdough, Avocado, Mixed Greens, Bacon, Tomato Chipotle Aioli 12

sides

Fries • Rings • Spinach • Grits & Fava Bean Pistou • Caramelized Cauliflower

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

wine/beer/cheese

6 @ 6

- 09 Piesporter, **Schmitt Söhne**, Mosel 6
- NV Sparkling, **Cristalino Cava**, Spain 6
- 09 Chardonnay, **Chalone Vineyard**, Monterey 6
- 07 Merlot, **R Collection by Raymond**, California 6
- 09 Chianti, **Castello Sonino**, Italy 6
- 09 Malbec, **Bodega Poesia**, Mendoza, Argentina 6

white - Glass/½btl

- 10 Pinot Grigio, **Ca'tullio**, Friuli 9/16
- 09 Sauvignon Blanc, **Cartlidge & Browne**, Lake County, Ca 10/18
- 09 Chardonnay, **Louis Latour**, France 10/18
- 09 Chardonnay, **Nickel & Nickel**, "Searby", Napa 19/36
- NV Champagne, **Veuve Clicquot**, France 20/104

red

- 08 Cabernet, **Nickel & Nickel**, "Sullenger Vyd", Napa 30/55
- 07 Cabernet, **Cameron Hughes**, Alexander Valley 9/16
- 07 Cabernet, **Cuvelier Los Andes**, Mendoza, Argentina 13/24
- 09 Pinot Noir, **Lolita**, France 10/18
- 07 Meritage, **Norman**, "No Nonsense", Paso Robles 13/24
- 07 Montepulciano, **Aldiano Reserva**, Abruzzo, Italy 10/18

beer

- American Lager, **Brooklyn Lager**, Brooklyn 5.5
- IPA, **Brooklyn India Pale Ale**, Brooklyn 5.5
- Pale Lager, **Heineken**, Netherland 5
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- European Light Lager, **Heineken Light**, Netherland 5
- American Light Lager, **Miller Light**, Milwaukee 4
- English Ale, **Samuel Smith Organic**, Tadcaster, England 9
- European Light Lager, **Amstel Light**, Netherland 5
- Trappist Ale, **Orval**, Belgium 10
- Strong Pale Ale, **Duvel**, Belgium 9
- Double Stout, **Guinness**, Ireland 5.5

cheese 10.5/14.5

- Smoked Billy Blue, **Carr Valley**, Creamy, Tangy, Apple-Smoked, WI, g
- Asher Blue, **Sweet Grass Dairy**, Dense, Earthy, Sweet, GA, c
- Camembert, **Haystack Mountain Goat Dairy**, Bloom Rind, Buttery, CO
- Green Hill, **Sweet Grass Dairy**, Bloom Rind, Buttery, Silky, GA, c
- Blue Bonnet, **Westfield Farms**, Moist, Mild, Blue Rind, MA, g
- Benedictine, **Carr Valley**, Creamy, Pungent, Semi-Firm, WI, c, g, s
- Greenfields, **Saxon**, Semi-Soft, Alpine, Nosey, WI, c
- Thomasville Tomme, **Sweet Grass Dairy**, Tangy, Rich, Chewy, GA, rc
- Pleasant Ridge Rsv., **Uplands Cheese**, Dense, Nutty, #1 ACS, WI, rc
- Dulcinea, **Lark's Meadow Farms**, Fruity, Tangy, Firm, ID, rs
- Flagship Reserve, **Beecher's Handmade**, Clothbound, Sweet, WA, rc

cheeses are accompanied by housemade chutney & croustades

staff

Management
• Barbara Daniels
• Peter D'Amato
• Mimi Hargate
• Mary Heintzelman
• Jen McMonagle
• Stepannie Pack
Catering/Marketing
• Christine Wille
Sommelier
• Cyrus Davarpanah
Servers
• Toni Campagna
• Darren Chapman
• David Chupek
• Christopher Cox
• David Daley
• Margaret Denena
• Diana DiStefano
• Mike Duke
• Judith Feliciano
• Kellen Fowler
• Dan Goulet
• Joshua Herberth
• Carrie Hoehnen
• Wendy Kuchar
• David Lefebvre
• Mark Macala
• Jeff Pallotta
• Jodi Penrod
• June Poole
• Michelle Rench
• Freddy Riter
• Lisa Savelli
• Katie Srnovrsnik
• Diane Spence
• Rich Stone
• Peter Szoke
• Tim Tylka
• Jerry Washington
Bar Staff
• Alison Almstead
• Judith Feliciano
• James Held
• Maria Lipiec
• Brad Poe
• Stephanie Pack
Bussers and Food Runners
• Kyle Bray
• Zach Feldman
• Marton Kondray
• Jason Medina
• Matt Mincek
• Obispo Rodriguez
• M.J. Siegel
• Michael Tronko
• Jovani Tzunun
Host Staff
• Greg Cardullias
• Angela Frato
• Sasah Friedlander
• Anne O'Donnell
• Darlene Thomas
• Jill Ziehm
Executive Chef
• Jonathan Bennett
Chef de Cuisine
• Ben Reiland
• Sean St. Clair
• Michael Tolosa
Kitchen Manager
• Victor Weizer
Banquet Chef
• Missy Calhoun
Chef de Partie
• Robert Sabetta
Pastry Chef
• Kara Swortchek
Head Baker
• Brian Goodwin
Pastry Assistant
• Alaina O'Neill
Lead Line Cooks
• Dan Pacheco
Cooks
• A.C. Capriato
• Angelo Dickson
• Patrick Flauto
• Brian Franklin
• Harry Hall
• DeVonne Hutcherson
• Julian Kuczma
• Henry Louis
• Earl Nettles
• Torrey Solomon
• Sam Lesniak
• Allan Selker
Dish Technicians
• Anthony Bolar
• Wendell Cox
• Michael Hall
• Willis Hurt
• Edgar Rogers
Flowers
• Pieter Bouterse Studios
Chief Ops
• Jon Gross
Producers
• Jonathan Bennett
• Brad Friedlander
• Peter Vauthy