

appetizers

- poached and chilled jumbo **SHRIMP**, moxie cocktail sauce 3.25 ea.
- shucked raw **OYSTERS**, hot sauce and lemon 3 ea.
- crisp **CHICKEN WING CONFIT**, sweet pepper jam, arugula and pickled onion 12.5
- yellowfin **TUNA TARTAR***, carta da musica, marinated olives and preserved lemon vinaigrette 13.5
- steamed **MUSSELS**, yellow curry, coconut milk, chilies and cilantro 12
- lump **CRAB CAKES**, creole mustard sauce, chives and shallots 14
- point judith **CALAMARI**, crispy vegetables, cilantro, basil and sweet chile aioli 11.5
- TAGLIATELLE PASTA**, quahog clams, tomato, parsley, pinot gris and toasty bread 13
- american artisanal **CHEESE** board, chutney and toast “points” 3 pcs. @ 9.5 5 pcs. @ 13.5
- SOUP** du jour 7.5

salads

- HONEY CRISP APPLE & NUESKE’S BACON** salad, candied walnuts and adam’s reserve cheddar “vinaigrette” 8.5
- ICEBERG**, àlder kase bleu, red onions, baby plum tomatoes, croutons and balsamic vinaigrette 8.5
- hearts of romaine, herbed croutons and classic **CAESAR** dressing 7.5
- ROASTED BEET** salad, arugula, ricotta salata, mint, “wheat thins” and honey vinaigrette 8
- roasted **ACORN SQUASH & MIZUNA** salad, spiced pepitas, boucheron goat cheese and brown sugar vinaigrette 9

entrees

- housemade **GNOCCHI**, roasted fall squash, caramelized fennel & sweet onions, pecorino and arugula 19
- pan seared diver **SCALLOPS***, caramelized cauliflower, mizuna and pomegranate gastrique 26.5
- atlantic **SALMON***, grilled asparagus, caper berries, parsley, fennel and lemon 24.50
- seared **BLUE COD**, broccolini, pepper ragout and fennel gremolata 24.25
- roasted **BLUENOSE BASS**, arugula, overnight tomatoes, roasted fennel and green olive vinaigrette 26.75
- RAINBOW TROUT**, caramelized brussels sprouts, nueske’s bacon and sauce soubise 24.50
- grilled **FILET***, falls mills grits, adam’s reserve cheddar, cipolline and dried fig mostarda 31.75
- roasted **B&E CHICKEN**, candied yams, butter roasted pecans, mâche and maple vinaigrette 23.75
- long bone **RIB STEAK*** 34.75 or cab **FLAT IRON*** 25.75
potato pave, killbuck valley mushrooms and thyme jus
- the moxie **BURGER** - certified angus beef, adams reserve cheddar, mesclun, nueske’s bacon, tomato, onion, aioli, frites and rings 18.5
- 12 hour **VEAL SHOULDER**, crisp chick pea panisse, tomato & cerignola olive “jus” 25.75
- braised domestic **LAMB SHANK**, scalloped celery root & yukon potatoes, tuscan kale, sweet onions and roasted shallot jus 26.5

sides

- | | | |
|--------------------------------|------------------------------|-------------------|
| whipped potatoes & “gravy” 6.5 | brussels sprouts & bacon 6.5 | cheddar grits 6.5 |
| frites 5.5 | sautéed spinach 6.5 | onion rings 5.5 |
| broccolini 6 | grilled asparagus 6.5 | potato pave 6 |

glass pours

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

- 07 bauer & foss, 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

- borra vineyards, "fusion", lodi, ca 9

MALBEC

- terrazas, mendoza, argentina 8

FELICIANA NEVAT, g.c., la., bittersweet plantation soft, assertive, piquant

HOLLY SPRINGS, r.g., mi., sweet grass dairy nutty, mild, open

CLOTHBOUND CHEDDAR, r.c., vt., grafton cheese crystalline, complex, sharp

ASPEN ASH, g., co., haystack mountain goat dairy silky, ash coated, creamy

BRAU KASE, c., wi., roth kase aged, robust, sweet

BÛCHE, g., or., juniper grove farm floral, dense pate, tangy

PERRYDALE, r.s.r.c, or., willamette valley cheese herbaceous, touch of lemon, honey

POUNDHOPPER, r.g., or., tumalo farms open, aromatic, hint of hops

TARENDAISE, r.c., vt., thistle hill farms nutty, firm, butterscotch tones

NANCY'S CAMEMBERT, r.s.r.c., ny., old chatham sheepherding co. buttery, soft, rich

DOLCE LATTE, c., wi., belgioioso sweet, washed rind, earthy

PRAIRIE BREEZE, c., ia., milton creamery caramel notes, full bodied, rich

cheese

staff

- general manager
- DEVIN renoch
- management
- BARBARA daniels
- MIMI hargate
- JEN mcmonagle
- NANCY prosser
- catering/marketing
- CHRISTINE wille
- sommelier
- CYRUS davarpanah
- servers
- DEVIN 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
- STEVEN novak
- JODI penrod
- JUNE poole
- MICHELLE renoch
- 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
- executive chefs
- JONATHAN bennett
- chef de cuisine
- ANTHONY hamilton
- executive sous chef
- CHAD witham
- sous chef
- JAMES gibson
- kitchen manager
- VICTOR weizer
- banquet chef
- MISSI calhoun
- pastry chef
- KATE o'donnell
- pastry assistants
- BRIAN goodwin
- CAITLAN lotts
- cooks
- HEATH butzer
- MARK byrd
- A.C. capriato
- JASON cevera
- NATE feldkamp
- BRIAN franklin
- HARRY hall
- PETE inzano
- RYAN kaston
- KENNETH keltner
- GEN kobayashi
- JULIAN kuczma
- MICAHA maughan
- DAN pacheco
- ROBERT sabetta
- MAGDALENE schenkelberg
- TORREY soloman
- JIM trovato
- cheese whiz
- CHAD witham
- bar staff
- ALISON almstead
- CHRISTIE grano
- MARIA lipiec
- KIM paradise
- BRAD poe
- KATE bryscak
- bussers and food runners
- SAM amidon
- BEN bergsman
- PATRICK ewing
- MATT mincek
- JOE mcnair
- SCOTT lazarro
- JORDAN levine
- MATILDE rodriguez
- OBISPO rodriguez
- MICHAEL tronko
- dish technicians
- ANTHONY bolar
- MICHAEL crawford
- WENDELL cox
- MICHAEL hall
- ORLANDO johnson
- RASHAD middlebrook
- EARL nettles
- EDGAR rogers
- host staff
- CHRISTINE bennett
- GREG cardullias
- ANGELA frato
- PATRICIA kalina
- ANNE o'donnell
- CAROL smith
- DARLENE thomas

r-r-aw c-c-ow g-goat s-s-sheep 3pcs@9.5 5pcs@13.5

d.

*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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