

appetizers

- poached and chilled jumbo **SHRIMP**, moxie cocktail sauce 3.25 ea.
- shucked raw **OYSTERS**, 3 pepper hot sauce 3 ea.
- lemon & garlic roasted **GULF SHRIMP**, crisp parmesan polenta and coarse tapenade 13.5
- crisp **DUCK CONFIT**, black cherry mostarda, arugula and pistachio brioche sm. 11.5 lrg. 21
- yellowfin **TUNA TARTAR**, avocado salsa, spicy jicama, crispy plantains and cilantro - lime vinaigrette 13.5
- super spicy p.e.i. **MUSSELS**, charred peppers & tomatoes, crispy baguette and basil 11.5
- lump **CRAB CAKES**, harissa aioli, lemon and parsley salad 14
- point judith **CALAMARI**, roasted sweet corn, tomato & scallion salsa, charred poblano aioli 11.5
- SMOKED SALMON** carpaccio, roasted baby beets, mâche, crispy pumpnickel and horseradish 13
- american artisanal **CHEESE** board, chutney and toast “points” 3 pcs. @ 9.5 5 pcs. @ 13.5
- SOUP** du jour 7.5

salads

- housemade **MOZZARELLA BOCCONCINI**, warm ciabatta toast, crushed heirloom tomato “vinaigrette” and torn herbs 11.5
- ICEBERG**, monte forte blue, red onions, baby plum tomatoes, croutons and balsamic vinaigrette 8.5
- hearts of romaine, herbed croutons and classic **CAESAR** dressing 7.5
- CUCUMBER & CHICK PEA** salad, pickled red onions, fenugreek & yogurt “raita” and curried flatbread 9
- SUMMER MELON & MIXED GREENS** salad, basil & citrus vinaigrette and challah croustade 7

entrees

- killbuck mushroom **CANNELLONI**, housemade ricotta, basil, leeks and truffled crème fraîche 19.75
- sweet corn & **AMARANTH** “risotto”, asparagus, vella dry jack, red bell pepper jam and mizuna 19
- herb crusted **WALLEYE**, sugar snap peas, summer squash, westfield goat cheese and coarse herb pistou 26.5
- roasted atlantic **SALMON**, gigande bean & cherry tomato ragout, escarole, lemon and salsa genovese 23.75
- seared **BRONZINI**, quick summer ratatouille and tender herbs 27.25
- pacific **HALIBUT**, pan roasted, baby heirloom tomato gazpacho, avocado, cilantro and grilled bread 26.75
- anson mills cornmeal crusted **GOLDEN TROUT**, jb’s creamed corn, crisp neuski bacon & chive salad 26.5
- grilled **FILET**, rosemary “hashbrowns”, vidalia onion & zucchini ragout, tomato syrup and reggiano tuille 31.5
- spice rubbed **B&E CHICKEN**, roasted zucchini, 24 hr. cherry tomatoes and sauce provençal 23.75
- long bone **RIB STEAK**, whipped potatoes, french bean salad and crisp onion rings 32.5
- the moxie **BURGER** - certified angus beef, adam’s reserve cheddar, mesclun, neuski bacon, tomato, onion, aioli, frites and rings 18.5
- VEAL MILANESE**, baby sweet peppers, fennel, arugula, pecorino and spicy rouille 26.5
- house smoked pekin **DUCK BREAST**, slow roasted peaches, mizuna greens, grilled vidalia onions, ricotta, duck confit and course hazelnut vinaigrette 24.75
- grilled c.a.b. **FLAT IRON STEAK**, crispy new potato fondant, lemon roasted shiitake mushrooms, creamy leeks and salt & pepper gremolata 26.50

sides

- whipped potatoes & “gravy” 7
- jb’s creamed corn 7
- rosemary “hashbrowns” 6.5
- frites 5.5
- grilled asparagus 7
- onion rings 5.5
- sautéed spinach 6.5
- roasted zucchini 6.5

glass pours

**CHARDONNAY**  
 06 chalone vineyard, monterey 8.5  
 05 louis latour, bourgogne, france 10  
 06 saint joseph, grand river valley, ohio 12

**SAUVIGNON BLANC**  
 06 girard, napa 10

**PIESPORTER MICHELSBERG KABINETT**  
 07 bauer & foss, mosel 7.5

**PINOT GRIGIO**  
 07 ca'tullio, friuli 9

**CABERNET SAUVIGNON**  
 05 bon anno, napa valley 13  
 06 casa lapostolle, rapel valley, chile 10

**MERITAGE AND BLENDS**  
 04 norman, "no nonsense", paso robles 13  
 06 duckhorn, "decoy", napa valley 20  
 06 hey mambo, california 8

**SUPER TUSCAN**  
 06 leone rosso, italy 8

**PINOT NOIR**  
 06 louis changarnier, bourgogne 9  
 06 saint joseph, grand river valley, ohio 12

**MERLOT**  
 05 pietra santa, cienega valley 8.5

**SPARKLING**  
 nv stanford, "governor's cuvée", california 8

**CHAMPAGNE**  
 nv veuve clicquot, ponsardin, france 18

cheese

**BRAÛ KASE**, c., wi., roth kase  
 briny, chewy, long finish

**MOONGLO**, r.g., il., prairie fruits farm  
 moist, dense, washed rind

**MONA**, r.c., r.s., wi., wisconsin sheep dairy  
 crystalline, piquant, sharp

**PETITE CAMEMBERT**, c., ca., marin french cheese  
 velvety, subtle, sweet

**WHITE BUCK**, g., ma., westfield farms  
 tart, silky, herbacious

**BLONDIES BEST**, r.c., ca., pedroza dairy  
 rich, buttery, semi - firm

**PRIDE OF BACCHUS**, r.s., va., everona dairy  
 fruity, nutty, exquisite

**TULARE CANNONBALL**, r.c., ca., bravo farms  
 edam style, delicate, smooth

**ROUGE ET NOIR BRIE**, c., ca., marin french cheese  
 supple, creamy, mellow

**MARISSA**, r.s., wi., carr valley  
 cave aged, earthy, "cheddar - like"

**BARABOO BLUE**, c., wi., carr valley  
 large curd, mild, grassy

staff

r-r-a-w c-c-c-o-w g-goat s-s-sheep 3pcs@9.5 5pcs@13.5

- general manager
- DEVIN renych
- management
- PETER d'amato
- BARBARA daniels
- MIMI hargate
- JEN mcmonagle
- NANCY prosser
- catering/marketing
- CHRISTINE wille
- chef de partie
- KATIE kirby
- lead cooks
- JIMMY gibson
- cooks
- A.C. capriato
- JASON cevera
- KATHRYN christensen
- TIM crandall
- JOHN danko
- NATE feldkamp
- BRIAN goodwin
- MEGAN green
- HARRY hall
- MARTIN mc cafferty
- THOMAS miles
- JUSTIN paponetti
- LEE robinson
- ROBERT sabetta
- SARAH schoenberger
- SEAN st.clair
- sommelier
- CYRUS davarpanah
- servers
- DAN apel
- FRED cabrera
- TONI campagna
- DARREN chapman
- MARGARET denena
- MIKE duke
- MICHAEL folczynski
- JILL france
- JEFFREY king
- WENDY kuchar
- SEAN mc neil
- MIKE miller
- JODIE penrod
- JUNE poole
- MICHELLE renych
- FREDDY riter
- JULIE rogers
- JENNIFER ruck
- WESTLEY sabroff
- LISA savelli
- DIANE spence
- RICH stone
- PATTI talarczyk
- JERRY washington
- JEN watts
- WILLIAM worthington
- executive chefs
- JONATHAN bennett
- PETER vauthy
- chef de cuisine
- ANTHONY hamilton
- sous chef
- JASON westphal
- CHAD witham
- kitchen manager
- VICTOR weizer
- banquet chef
- MISSI calhoun
- pastry chef
- KATE o'donnell
- assistant pastry chef
- ANGELA evanko-popovic
- pastry assistants
- BRIAN goodwin
- RICHARD grubb
- TODD horvath
- cheese whiz
- CHAD witham
- bar staff
- ALISON almstead
- CHRISTIE grano
- MARIA lipiec
- KIM paradise
- BRAD poe
- bussers and food runners
- BEN bergsman
- PATRICK ewing
- ANTHONY james
- JORDAN levine
- MATILDE rodriguez
- OBISPO rodriguez
- dish technicians
- TONY blair
- ANTHONY bolar
- LARON corpening
- WENDELL cox
- MICHAEL hall
- ORLANDO johnson
- EDGAR rogers
- KENNETH thomas
- STEPHEN thompson
- host staff
- MICHELLE bennett
- GREG cardullias
- PATRICIA kalina
- ANNE o'donnell
- JAMIE presseren
- DARLENE thomas
- flowers
- PIETER bouterse studios
- producers
- JONATHAN bennett
- BRAD friedlander
- PETER vauthy

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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