



appetizers

- moxie's **SOUP** of the day 4 to 6
- chilled **SHRIMP**, moxie cocktail sauce 2.75 ea add a small mesclun or caesar salad to any sandwich or entrée 3.5
- lump **CRAB CAKES**, creole mustard sauce, shallots and chives 11
- point judith **CALAMARI**, crispy vegetables, cilantro, basil and sweet chile aioli 10.5
- the little **CAESAR**, hearts of romaine, herbed croutons, parmesan cheese and classic caesar dressing 6
- MIXED GREENS**, toasted walnuts and maple mustard vinaigrette 5.5

salads

- bell & evans **CHICKEN** breast, roasted butternut squash & mizuna salad, westfield farms goat cheese, spiced pepitas and brown sugar vinaigrette 12.75
- the **GREEK SALAD** - romaine, tomatoes, cucumbers, feta, olives, crisp pita, red onions and herb vinaigrette
  - chicken 12.5 salmon 13.5 duck confit 13.5 beef filet skewers 14.5
- COBB SALAD** - romaine, avocado, hard boiled egg, cheddar, red onion, bacon, tomato, carrots and blue cheese dressing
  - chicken 13.5 salmon 14.5 duck confit 14.5 beef filet skewers 15.5
- the **WEDGE** - iceberg lettuce, neuske's bacon, 1000 island dressing, green onions, hard cooked egg, and challah croutons
  - chicken 12.5 salmon 13.5 duck confit 13.5 beef filet skewers 14.5
- THAI BEEF SALAD\*** - grilled tenderloin skewers, romaine, rice noodles, carrots, cashews, cucumber, ginger & lime vinaigrette 12
- the big **CAESAR** - romaine, herbed croutons, shaved parmesan cheese and caesar dressing 9
  - chicken 11 salmon 13 duck confit 13 beef filet skewers 14

sandwiches

- tomato soup & **"GRILLED CHEESE"** - focaccia, fresh mozzarella, basil pesto, roasted tomatoes and tomato bisque 11
- grilled bell & evans **CHICKEN WRAP** - lavash, grilled bell pepper, zucchini & red onion, pesto, arugula, westfield farms goat cheese and soup du jour 11.5
- CAB SIRLOIN** "dip" - toasted ciabatta, caramelized sweet onions, mushrooms, grand cru gruyere, au jus and fries 12
- the **MOXIE BURGER\*** - certified angus beef, challah, adam's reserve cheddar, tomato, onion, mesclun, aioli and fries 11.75
- SLT** - house smoked salmon, arugula, vine ripened tomato, "boursin" cheese, toasted pumpernickel and potato chips 13
- grilled **CHICKEN CLUB** - nueske's bacon, tomato, mesclun, fontina, ciabatta, herb aioli and caesar salad 11.5

entrees

- all natural atlantic **SALMON\***, cauliflower puree, cauliflower florets, mizuna and pomegranate reduction 13.5
- seared **BEEF TENDERLOIN\***, falls mills grits, raclette, roasted broccoli and mushroom jus 16.5
- prosciutto - wrapped **TROUT**, roasted tomato puree, asparagus, lemon and capers 15.75
- FRESH LINGUINE** - broccoli, housemade veal sausage, crumbled focaccia and pecorino "alfredo" 12
- crisp **DUCK CONFIT QUESADILLA**, adam's reserve cheddar, caramelized onions, mizuna and ancho-mango "BBQ" 12.75
- roasted bell & evans **CHICKEN** breast, orecchiette pasta, sauce puttanesca, baby spinach and garlic oil 12.5

5

- FRITES** • **ONION RINGS** • sautéed **SPINACH** • roasted **ASPARAGUS** • roasted **BROCCOLI**

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 MICHELBERG 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

cheese

**3 Kings of Cheddar Tasting** \$15  
 add wine \$27- 3 oz. pour

**Montgomery's**  
 r.c., eng  
 balanced, quintessential english cheddar  
 CABERNET, ROCK & VINE, NORTH COAST, CA.

**Fiscalinni Extra Mature**  
 r.c., ca  
 sharp, complex, caramellike  
 MALBEC, TERRAZAS, MENDOZA, ARGENTINA

**Grafton Cloth-Bound Cave Aged**  
 r.c., vt  
 crystalline, piquant, robust  
 SYRAH/ZIN, BORRA VINEYARDS, "FUSION", LODI

From England to California  
 A Sample of the World's Finest Cheddars

**HOLLY SPRINGS**, r.g., ga., sweetgrass dairy  
 moist, mild, blue rind

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

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

**PERRYDALE**, r.s.r.c. or., willamette valley cheese  
 herbaceous, touch of lemon and 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 shepherding co.  
 buttery, soft, rich

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

**PRAIRIE BREEZE**, c., ia., milton creamery  
 buttery, full bodied, rich

\*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

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

staff

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

d.

