APPETIZERS

Black Garlic Butter Escargot -Shallot, parsley, white wine, crusty bread - 14

Pistachio Crusted Lamb Lollipops -Parsnip purce, cherry-port sauce - 16

Mushroom Forrester - -

Portobello mushrooms, roasted tomato, Dijon, shaved parmesan, white truffle oil, grilled baguette - 10

Baked Artichoke Dip -

Baby spinach, parmesan, cheddar, cream cheese, shaved carrot, fresh herbs -12

Duck Poutine -

 Pulled duck confit, herb gravy, crispy sweet potato fries, Maine cheese curd-14

SALADS

Black Mission Fig -

Walnuts, Moody Blue Cheese, baby arugula, maple balsamic dressing - 11

Roasted Beet Caprese -

Burrata, basil, toasted macadamia nuts, orange vinaigrette - 12

Simple Greens -

Mixed greens, radish, cucumbers, shaved carrot, shallot, grape tomatoes, champagne vinaigrette - 8

Add to salad - Chicken 6, Salmon 7, Steak 8



SOUPS

French Onion -

Caramelized Spanish red onion, shallots, garlic, chives, sherry, beef broth, herb-garlic croutons, Swiss - 9

Lobster Bisque -

Slow simmered, rich flavors of sherry and tomato, fresh lobster meat - MP

Butternut Squash -

Apple, onions, carrot, sage, vegetable broth, touch of cream, pepitas - 10

ENTRÉES

Beef Tenderloin Filet

- Herb roasted potatoes, haricot verts, bearnaise, crispy tobacco onions - 38

Pan Roasted Duck Breast -

Black forbidden rice-mushroom risotto, wilted baby spinach, white wine - balsamic beurre blanc - 27

Moxie BBQ Short Rib -

Sweet potato croquette, grilled broccolini - 24

Pan Seared Chicken Statler -

Winter spaghetti squash carbonara, arugula, pancetta - 21

Crispy Skinned Organic Salmon -Bacon lardon and vegetable lentils, frisee, tarragon dressing 22

Grilled Pork Chop -

Apple-noodle kugel, roasted baby carrots, creamy mustard sauce 25

Vegetarian Burrata Ravioli -

Baby spinach, tomato, caramelized onion and portobello mushrooms, pesto sauce, balsamic reduction, grilled bread -18

Lobster Mac and Cheese -

Cavatappi pasta, three cheeses, fresh lobster meat, sherry-mornay sauce, Ritz cracker crumbs, white truffle oil - 23

SIDES

Cornbread - Butter & Honey - 7 Grilled Bread Basket & Butter - 2.5

Exec Chef / Owner Julie Cutting Chef de Cuisine Kurt DeVay
*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may
increase your risk of foodborne illness