

SNACKS

- Kettle Corn** / sweet bacon, spiced cashews / 5
- Corn Nuts** / chile lime / 4
- Pork Rinds** / bbq dusted / 4
- Soft Pretzel** / creamy mustard / 4
- Pickled Plate** / egg, seasonal vegetables / 4

CURED + AGED

- SELECT 2 FOR \$9 / 4 FOR \$15 / 6 FOR \$20
- The Spotted Trotter** / GA – Genoa
 - Creminelli** / UT – Wild Boar Salami
 - Olli Salumeria** / VA – Coppa
 - Cowgirl Creamery** / CA – Mt. Tam
 - Beechers Cheeses** / WA – Flagship
 - Sweet Grass Dairy** / GA – Asher Blue

SHUCKED

- East Coast Oyster / 3
- West Coast Oyster / 3
- WITH PINK PEPPERCORN-APPLE MIGNONETTE AND COCKTAIL SAUCE
- Chilled Georgia Shrimp / 10 PER 1/4 LB WITH COMEBACK AND COCKTAIL SAUCES

SHELLED

SOUPS

- Broccoli + Cheese** / mascarpone, Yukon potato, cheddar cracker / 8
- Lobster Chowder** / old bay fries, chervil + tarragon / 11

TOASTS

- Pimento Cheese** / white bread, potato chips, pepper jelly / 8
- Smoked Salmon** / rye, egg salad, radish / 12

SALADS

- Brutus** / romaine spears, cheesy garlic dressing, basil crouton, crispy white anchovy / 10
- Fall Salad** / leafy greens, shaved vegetables, creamy ranch or vinaigrette / 9
- Kale** / candied pecans, beets, apple, aged goat cheese, pomegranate vinaigrette / 11

HANDCRAFTED
HAPPINESS

APPETIZERS

- Cheddar Cheese Curds** / spicy ranch dip / 7
- Crispy Chicken Livers** / hot sauce, celery, blue cheese / 9
- Seared Octopus** / chorizo, mâche, yuzu, corn nuts, black garlic + olive crisp / 14
- Deviled Eggs** / our way, four ways / 6

MAINS

- Lobster Roll**
slaw, nori fries, green tomato ketchup / 22
- Scottish Salmon**
sweet soy glaze, corn bread purée, Brussels sprouts, hot bacon vinaigrette / 25
- Rainbow Trout**
smoked almond salsa, seared broccoli, charred lemon, sunchoke / 21
- Tofu + Red Rice**
farro, preserved black beans, ginger, rapini / 16
- Chicken Pot Pie**
sage, roasted vegetables, cheddar biscuit / 16
- Blue Crab + Pasta**
spicy tomato, greens, lemon butter / 19
- Seared Scallops**
cheese grits, lobster sauce, green onion salad / 24
- Chicken-n-Waffles**
fried chicken, waffle pudding, pepper jelly / 22
- Moxie Burger + Fries**
sixty-thirty-ten, LTO, Ms. Mary's pickles / 14
ADD-ON: EGG 2.00 / BACON 1.00 / CHEDDAR 1.00
AMERICAN 1.00 / SMOKED BLUE 1.00
- Fish Out of Water**
Yukon potatoes, chow-chow, collards + ham / AQ



CHEF TOM GRAY

SOUS CHEFS

- Al Fuentes
- Dean Marcel Dowda
- Scott Bevis

GENERAL MANAGER

Jerry Mullen

FULL CIRCLE APPROACH

What comes around goes around! Moxie Kitchen + Cocktails is committed to sustainable sourcing and working with local growers and artisan producers every day. Recycling and eco-friendly practices form the core of our business philosophy. To learn more visit MoxieFL.com.

LIVE FIRE

- Short Rib** / Dr. Pepper glaze, shaved vegetables, sweet herbs, buttermilk mashed potatoes / 23
- BBQ Pork Steak** / parsnips, kale, pomegranate-pistachio salsa verde / 22
- Bone-In New York Strip** / 38
- Bone-In Filet Mignon** / 48
- SERVED WITH A CHOICE OF:
 - HOUSEMADE STEAK SAUCE
 - CHIMICHURRI
 - ONION-BACON MARMALADE

KITCHEN + COCKTAILS

SIDES

- Mac-n-Cheese
- Loaded Potato
- Brussels Sprouts + Hot Bacon Vinaigrette
- Collards + Ham
- Buttermilk Mashed Potatoes
- Seared Broccoli + Smoked Almond Salsa
- Cheese Grits
- Fries + Green Tomato Ketchup
- ALL SIDES / 6

