

MOXIE

STARTERS AND SMALL PLATES

Cauliflower Au Gratin	10
pesto, greens, fennel <i>nf/gf</i>	
Lemon Hummus	10
roasted tomatoes, olives, crudité, flatbread <i>nf/gfo</i>	
Tempura Brussels Sprouts	sm 8 lg 10
garlic balsamic <i>nf/gf</i>	
Sweet Potato Fries	sm 9 lg 11
tempura, maple syrup, smoked paprika <i>nf/gf</i>	

SOUPS

Parsnip Bisque	6
rosemary oil, fennel fronds, crostini <i>nf/gfo</i>	
Sweet Potato Green Chili	6
apple relish, crostini <i>nf/gfo</i>	

SALADS

Baby Kale	12
apples, dried cherries, farro, sweet potatoes, sprouts, walnut vinaigrette <i>nf/gfo</i>	
House Salad	10
mixed greens, carrots, tomatoes, cucumbers, garbanzo beans, sweet onion vinaigrette <i>nf/gf</i>	
Pickled Beets	11
sweet red onions, shaved fennel, citrus glaze, baby kale <i>nf/gf</i>	
Add grilled tofu, marinated tempeh, crispy seitan or quinoa	3.50

01/18

nf - nut free / *gf* - gluten free

nfo - nut free option / *gfo* - gluten free option

SANDWICHES AND ENTRÉES

Sandwiches and wraps served with herb potatoes

Sweet Potato Tacos	11
black beans, pico de gallo, cabbage slaw, corn tortillas, cashew crème fraîche <i>nf/gf</i>	
Beet Burger	13
baby kale, pickled onions, tomato chutney, housemade focaccia <i>gfo</i>	
Lentil Fritters	13
tahini vinaigrette, tomato, cucumber, onion, cashew crème fraîche, grilled flatbread <i>gfo</i>	
Fettuccini	14
roasted tomatoes, shallots, mushrooms, kale, garlic, white wine béchamel <i>nf/gfo</i>	
Quinoa Bowl	13
grilled pineapple, brussels sprouts, cherries, almonds, pickled onions, carrots, ginger soy <i>nf/gf</i>	

SIDES

Herb Potatoes <i>nf/gf</i>	4
Side House Salad <i>nf/gf</i>	6
Seasonal Vegetables <i>nf/gf</i>	4
Quinoa <i>nf/gf</i>	5

DESSERTS

Ice creams/sorbets	5
Caramel Apple Tostada <i>nf</i>	7
Chocolate Bread Pudding	8
chipotle cinnamon custard	
Ginger Pear Crisp	7
red wine, coconut cream <i>nf/gf</i>	