

MOXIE

FRESH KITCHEN & CRAFT COCKTAILS

STARTERS

Corn Muffins and Biscuits ⑤ ⑥ ⑦ 6
jalapeño jam, apple butter

Maple-Ginger Glazed Acorn Squash ⑤ sm 7 lg 12
smoked crispy tempeh “bacon”, arugula,
quinoa, sherry vinaigrette

Farro “Tabbouleh” Salad ⑥ ⑦ sm 6 lg 11
dinosaur kale, pomegranate,
spiced pecans, pickled shallots,
lemon juice, olive oil

Winter Squash Chili ⑥ 7
seasonal winter squashes, red beans,
chickpeas, roasted garlic toast

Tempeh-Artichoke Cakes ⑥ 10
fennel-cabbage slaw, chili aioli,
green tomato jam, herbs

Crispy Jackfruit Barbecue Lettuce Wraps ⑥ 11
bibb lettuce, fried green tomato, pickles,
Alabama white barbecue

SIDES

Mac and Cheese ⑤ ⑥ ⑦ 5
smoky “Cheddar” bechamel, herb bread crumbs

Fried Brussel Sprouts ⑥ 5
crispy smoked tempeh “bacon”, charred onions,
sherry vinegar

Steak Fries 5
crispy potatoes tossed in housemade seasoning,
served with lemon aioli

Marinated Grilled Tofu ⑤ ⑦ 4
pickle brine marinated tofu,
served with almond-arugula pesto

SANDWICHES

Served with seasoned steak fries and lemon aioli
Coquette’s Bakery gluten free bread available upon request

Chickpea “Chickn” Salad ⑥ 10
bibb lettuce, pickles, Delicias Bakery white bread

Beet Pastrami ⑥ 11
smoked shaved beets, kraut, Russian dressing,
Delicias Bakery toasted rye

Fried Green Tomato ⑥ ⑦ 11
tempeh “bacon”, pimento cheese,
Delicias Bakery French bun

Moxie Burger ⑤ ⑥ ⑦ 12
white bean patty, coleslaw, chili,
pimento cheese, pickles, Delicias Bakery French bun

ENTRÉES

Oyster and Grits ⑤ ⑥ 14
oyster and crimini mushrooms, apple-sage sausage,
roasted shallots, creamy polenta, chives

Sweet Potato Ragout ⑥ 12
black eyed peas, dinosaur kale,
smoked onions, almond-arugula pesto

Country Fried Cauliflower ⑤ ⑥ 13
creamy roasted garlic-potato purée, baked beans,
black pepper infused agave nectar

Red Beans and Rice 13
tasso spiced kabocha, charred brussel sprouts,
fennel-apple chutney

G = contains gluten

S = contains soy

N = contains nut

Parties of 8 or more have an 18% gratuity automatically added. 1/19