

MOXIE

KITCHEN + COCKTAILS

Locally-owned and operated by two-time James Beard award nominee Executive Chef Tom Gray, Moxie Kitchen + Cocktails is an ingredient-driven restaurant working closely with local farmers + artisan producers. Our kitchen + bars are always from-scratch and wherever possible, we use local, organic, natural + sustainable ingredients. Moxie is your "local" at the Town Center.

LOCAL FARMS + ARTISAN PRODUCERS:

Seminole Pride Beef / Grassroots Farm / The French Pantry / Congaree + Penn / Twinn Bridges Farm / Bacon's Select Produce / Traders Hill Farm
Cane Water Farm / GYO Greens / The Spotted Trotter / Artie's Tempeh / The Field Farm / Cypress Grove / Hoby's Honey + General
Hobbs' Applewood Smoked Meats / Jasper Hills Farms / Sweet Grass Dairy / Working Cow Ice Cream / 'Nduja Artisans

PASTRIES + STARTERS

- FRESHLY-BAKED BUTTERMILK BISCUITS butter + local jam / 4
DOUGHNUTS OF THE DAY / 7
SAVORY PASTRY OF THE DAY / 7
BISCUITS + GRAVY buttermilk biscuits, sausage gravy / 8.5
PIMENTO CHEESE TOAST farm bread, potato crisps, pepper jelly / 9
BLUE FIN CRAB CAKES / arugula, yuzu aioli, pickled fennel, citrus vinaigrette / 14.5
DEVILED EGGS our way, four ways / 8
CHEDDAR BISCUIT TOTS bbq-dust, pepper jelly / 8

SOUP + SALADS

- BRUNSWICK STEW house-smoked Grassroots Farm pork, crispy grits / 7 / 10
KALE SALAD farro, avocado, pumpkin seeds, roasted garlic dressing / 11
LIGHTLY-CHARRED ROMAINE herb-marinated white beans, Oaxaca cheese, crispy corn tortillas, chipotle-lime dressing / 11
BUTTER CRUNCH SALAD bacon, farm egg, cucumber, ricotta salata, green goddess dressing / 11

PLATES

- BREAKFAST BISCUIT SANDWICH housemade pork sausage, farm egg, applewood-smoked cheddar, buttermilk biscuit, sausage gravy, breakfast potatoes / 12.5
CHICKEN BISCUIT fried chicken breast, buttermilk biscuit, Ms. Mary's pickles, pepper jelly, breakfast potatoes / 13
SHRIMP + THREE CHEESE GRITS blackened or sautéed local shrimp, housemade pork sausage / 17
CHICKEN + WAFFLES fried chicken breast, waffle pudding, creamy collard greens, maple mousse, pepper jelly / 19.5
OPEN-FACED SLOPPY JOE brisket + short rib, provolone, farm bread, lemon-herb french fries / 13
HANGTOWN OMELET three farm eggs, fried oysters, avocado, goat cheese, bacon, Winter salad / 15.5
PIMENTO CHEESE OMELET three farm eggs, pimento cheese, pepper jelly, scallions, Winter salad / 13
PASTRAMI BENEDICT poached eggs, hollandaise, Moxie sauce, upland cress, farm bread / 13.5
FRENCH TOAST cinnamon crunch, fruit compote, pecans, crème fraiche / 12.5
BUTTERMILK PANCAKE BREAKFAST short stack, scrambled farm eggs, bacon / 12.5
BREAKFAST BURGER 1/4 lb. house-ground Seminole Pride beef, Grassroots Farm pork + bacon blend, cheddar, sunny side up farm egg, bacon, avocado, Sriracha mayo, lemon-herb french fries / 15.5
MOXIE BURGER 1/2 lb. house-ground Seminole Pride beef, Grassroots Farm pork + bacon blend, lettuce, tomato, onion, Ms. Mary's pickles, lemon-herb french fries / 15.5

SIDES

- LEMON-HERB FRENCH FRIES / 6
HOUSEMADE PORK SAUSAGE / 4
BACON / 4
MAC + CHEESE / 6
BREAKFAST POTATOES / 4
LOADED BRAKFAST POTATOES / 6
THREE-CHEESE GRITS / 6
FARM EGG fried or scrambled / 2

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS.

Please inform your server of any allergies or dietary restrictions. Gluten-Free, Vegetarian + Vegan menus available upon request. We are happy to modify the menu to fit your preferences. Please be aware that this may cause a significant delay in preparation. SEMINOLE PRIDE BEEF IS 100% FLORIDA-GROWN AND IS NON-HORMONE TREATED + ANTIBIOTIC FREE. WE SERVE PASTURE-RAISED PORK FROM GRASSROOTS FARM. / Wine Corkage \$15 / 750ml / Share Charge \$6 / Cake Plating \$2 per Guest

4972 BIG ISLAND DRIVE, JACKSONVILLE, FL 32246 / 904.998.9744 / MOXIEFL.COM / @MOXIEFL

glass btl.

glass btl.

BUBBLES

AVISSI, Prosecco, IT	9	34
MUMM NAPA, Brut Prestige, Napa Valley, CA	14	54
FRANÇOIS MONTAND, Brut Rosé, FR	9	34

WHITE

LA FIERA, Pinot Grigio, Veneto, IT	8	30
CARL GRAFF, Kabinett, Riesling, GR	8	30
SATTELITE, Sauvignon Blanc, Marlborough, NZ	9	34
MONSIEUR TOUTANT, Sauvignon Blanc, Bordeaux, FR	9	34
STEELE CUVÉE, Chardonnay, CA	13	50
EVE, Chardonnay, Columbia Valley, WA	9	34
JOEL GOTT, Chardonnay, CA	11	42
CENTORRI, Moscato di Pavia, IT	8	30

ROSÉ

MOULIN DE GASSAC, Guilhem, Rosé, Languedoc, FR	8	30
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BRUNCH COCKTAILS

handcrafted cocktails

BOTTOMLESS MIMOSAS Served 10 am - 2 pm, orange only / 12.95	
MIMOSA choice of orange, grapefruit, or cranberry juice / 6	
BLOODY MARY pepper-infused Tito's Vodka, housemade Bloody Mary mix / 8	
HOUSEMADE EGGNOG nutmeg, cinnamon, allspice, Four Roses Yellow Label Bourbon, St. George Spiced Pear Liqueur, Giffard Peach Liqueur, Cana Brava White Rum, Myers Dark Rum / 10	
SURE THING Tito's Vodka, Crème Yvette, pear shrub, orange + peach bitters, lemon juice / 12	
THE RISE AND FALL Absolut Elyx, Pavan Orange Blossom Liqueur, cranberry shrub, lime + grapefruit juices / 12	
THE TRAVELER Fontana Pisco, Amaro Nonino, Boston Bittahs, plum shrub, mint, lime juice / 12	
SON OF A NUTCRACKER pistachio-infused gin, Tuaca, Yellow Chartreuse, blackberry syrup, lemon juice / 12	
THE FLORIST Nolet's Gin, Domaine de Canton Ginger Liqueur, Combiér Pamplemousse, lemon juice / 12	
EL CONQUISTADOR Don Julio Blanco, Combiér Pamplemousse, Velvet Falernum, Tuaca, pineapple juice, Peychaud's bitters / 12	
CHAI + RYE Bulleit Rye, Domaine de Canton Ginger Liqueur, Giffard Orgeat, housemade chai tea, lemon juice / 12	
THE FLY BY (FOR TWO) Absolut Elyx, Blackwoods Gin, Galliano, pineapple juice, kiwi + black pepper shrub, lime juice. Served in a copper pineapple / 24	
THE COSMO Manifest Vodka*, Bauchaunt Orange Liqueur, cranberry + lime juices, sugar / 12	
SAZERAC Old Overholt Rye, demerara sugar, Angostura + Peychaud's Bitters, Absinthe / 12	
FRENCH 75 St. Augustine Gin*, prosecco, lemon juice, sugar / 12	

*locally crafted spirit or brewed item

JACKSONVILLE MICROBREWS ON TAP* \$6

EASY ON THE EYES IPA Intuition Ale Works
KING STREET STOUT Intuition Ale Works (10oz.)
1901 ROASTED RED ALE Bold City Brewery
J'VILLE LAGER Engine 15 Brewing Company
NUT SACK IMPERIAL BROWN ALE Engine 15 Brewing Company (10oz.)
HEAD HIGH IPA Green Room Brewing
BELGIAN PALE ALE Aardwolf Brewing Company
BUZZIN' BEE HONEY RYE WHEAT ALE Veterans United Craft Brewery

HANDMADE SODAS \$3

MOXIE CRUSH orange, cilantro + vanilla shrub
SPIN DOCTOR pear, cinnamon + clove shrub
J CHAPMAN apple, allspice + vanilla shrub
ENDLESS SUMMER pineapple, ginger + clove shrub
WAYFARER cranberry + ginger shrub

OTHER BEVERAGES

PEACH ICED TEA 3
COCA COLA / SPRITE (12 oz can) 2.5
DIET COKE / COKE ZERO (12 oz can) 2.5
MOXIE (12 oz. bottle) 4
MEXICAN COKE (16 oz. bottle) 4
JOFFREY'S FRESH BREWED COFFEE regular or decaf 3

RED

PICKET FENCE, Pinot Noir, Russian River Valley, CA	11	42
CHLOE, Pinot Noir, Monterey County, CA	9	34
CARMENET, Merlot, CA	8	30
TESSELLAE, Grenache-Syrah-Mourvedre, Côtes de Roussillon, FR	11	42
PUNTO FINAL, Malbec, Mendoza, AG	9	34
CAMPO VIEJO, Reserva, Rioja, SP	10	38
GRAFFETTA, Syrah, Sicily, IT	9	34
NORTH X NORTHWEST, Red Blend, Columbia Valley, WA	10	38
TORTOISE CREEK, Zinfandel, Lodi, CA	10	38
WRITER'S BLOCK, Cabernet Franc, Lake County, CA	10	38
AVIARY, Cabernet Sauvignon, Napa Valley, CA	12	46
KULETO FROG PRINCE, Proprietary Red, Napa Valley, CA	16	62

NEW YEAR'S EVE BOTTLE SPECIALS

VEUVE CLIQUOT, Yellow Label, Brut, Champagne, FR	87
G.H. MUMM, Brut, Champagne, FR	64
DOMAINE CHANDON, Blanc de Noirs, CA	44

BOTTLED BEER

BUD LIGHT Anheuser-Busch, Jacksonville, FL	3.75
MICHELOB ULTRA Anheuser-Busch, Jacksonville, FL	3.75
MODELO ESPECIAL Cerveceria Modelo, Mexico	4.5
STELLA ARTOIS Belgium	4.5
SIERRA NEVADA PALE ALE Chico, CA	4.5
SWEET POTATO CASSEROLE Funky Buddha, Oakland Park, FL	7.5
WEIHENSTEPHANER HEFE WEISSBIER Freising, Germany	5
FLORIDIAN HEFEWEIZEN Funky Buddha, Oakland Park, FL	4
STELLA ARTOIS CIDRE Belgium	4.5
BONITO BLONDE ALE Ballast Point, San Diego, CA	5
LAGUNITAS IPA Lagunitas Brewing Company, Petaluma, CA	4.5
DELIRIUM TREMENS Huyghe Brewery, Belgium	10
DUPONT SAISON Brasserie Dupont, Belgium	7.5
EINBECKER (Alcohol Free) Einbeck, Germany	5

CANNED BEER

PBR TALL BOY Milwaukee, WI	3.5
JAI ALAI IPA Cigar City Brewing, Tampa, FL	5.5
MILLER LITE TALL BOY Milwaukee, WI	3.75
YEUNGLING TALL BOY Pottsville, PA	4
STIEGL GRAPEFRUIT RADLER Austria	7
REKORDERLIG CIDER Sweden	5.75
GRAPEFRUIT SCULPIN Ballast Point, San Diego, CA	6.5
BRINEY MELON GOSE Anderson Valley, Boonville, CA	5