

# 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 FEATURED ON THIS MENU:

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

### FIRST

FRIED OYSTERS kale + Brussels sprouts slaw, pickled jalapeño, pepper jelly / 13  
BUTTERNUT SQUASH SOUP pumpkin seed gremolata, sweet herbs / 6 / 9  
DEILED EGGS our way, four ways / 8  
CHEDDAR BISCUIT TOTS bbq-dust, pepper jelly / 8  
PIMENTO CHEESE TOAST farm bread, potato chips, pepper jelly / 8.5  
CRISPY CALAMARI + CAULIFLOWER charred lemon, comeback sauce / 13  
PBR-BATTERED CHEESE CURDS Wisconsin cheddar curds, spicy ranch / 11

### SECOND

BLUE FIN CRAB CAKES arugula, yuzu aioli, pickled fennel, citrus vinaigrette / 14.5  
DUCK CONFIT SPRING ROLLS harissa syrup, arugula / 11  
CHICKEN MEATBALLS lemongrass, ginger, harissa syrup, lemon yogurt, lavash / 9  
HANDMADE GNOCCHI oxtail ragoût, Brussels sprouts, truffle butter / 15.5  
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

### THIRD

SEARED SCALLOPS three-cheese grits, lobster sauce, arugula + crispy leeks / 27  
BBQ-GLAZED PORK CHEEKS "redneck risotto", chow-chow, upland cress / 23  
SEARED LOCAL FISH goat cheese smashed potatoes, leafy greens, Cara Cara orange vinaigrette / 26  
CHICKEN + WAFFLES fried chicken breast, waffle pudding, creamy collard greens, maple mousse, pepper jelly / 19.5  
FILET MIGNON green beans, scalloped garlic potatoes, bacon-onion jam / 36  
SUSTAINABLE SEARED SALMON truffle-whipped potatoes, oxtail ragoût, arugula / 25  
GRILLED BBQ TEMPEH brown rice, black eye peas, field peas, green beans / 18  
SHORT RIB yellow corn grits, shaved radish, pickled jalapeño, cotija cheese / 25  
PAPPARDELLE PASTA sautéed shrimp, housemade tasso ham, charred tomato cream sauce / 19.5  
SUSTAINABLE RAINBOW TROUT seared broccoli, smoked almond salsa, whipped potatoes, charred lemon / 22.5  
MEATLOAF scallion-whipped potatoes, creamy collard greens, crispy onions, fresh horseradish / 21

### SIDES

THREE-CHEESE GRITS  
CREAMY COLLARD GREENS  
WHIPPED POTATOES  
GREEN BEANS

MAC + CHEESE  
SEARED BROCCOLI smoked almond salsa  
GOAT CHEESE SMASHED POTATOES  
DIRTY RICE black-eyed peas, field peas, green beans

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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## 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

handcrafted cocktails

## MOXIE COCKTAILS \$12

- SURE THING Tito's Vodka, Crème Yvette, pear shrub, orange + peach bitters, lemon juice
  - THE RISE AND FALL Absolut Elyx, Pavan Orange Blossom Liqueur, cranberry shrub, lime + grapefruit juices
  - THE TRAVELER Fontana Pisco, Amaro Nonino, Boston Bittahs, plum shrub, mint, lime juice
  - SON OF A NUTCRACKER pistachio-infused gin, Tuaca, Yellow Chartreuse, blackberry syrup, lemon juice
  - THE FLORIST Nolet's Gin, Domaine de Canton Ginger Liqueur, Combier Pamplemousse, lemon juice
  - EL CONQUISTADOR Don Julio Blanco, Combier Pamplemousse, Velvet Falernum, Tuaca, pineapple juice, Peychaud's bitters
  - CHAI + RYE Bulleit Rye, Domaine de Canton Ginger Liqueur, Giffard Orgeat, housemade chai tea, lemon juice
  - 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
  - SAZERAC Old Overholt Rye, demerara sugar, Angostura + Peychaud's Bitters, Absinthe
  - FRENCH 75 St. Augustine Gin\*, prosecco, lemon juice, sugar

\*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

## 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 7.5
- Funky Buddha, Oakland Park, FL
- 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