

Gluten Conscious Options

Moxie's test kitchen Gluten Conscious menu is designed for lifestyle choice. This menu is not for allergies and is not gluten-free. The menu is simply used to assist guests wishing to limit gluten in making menu choices.

PLEASE SPEAK DIRECTLY TO A MANAGER IF YOU HAVE A GLUTEN ALLERGY.

Appetizers & Salads

ROASTED TOMATOES & WHIPPED FETA ♻️

baby tomatoes, fresh herbs (served with mary's crackers instead of artisan sourdough)

FRESH SMASHED GUACAMOLE ♻️

fresh white corn chips, pico de gallo & salsa (corn chips prepared in-house, in oil that also cooks wheat products)

MARKET KALE SALAD

baby kale & artisan greens, fresh cut vegetables, grana padano, pumpkin seeds & red vinaigrette (without croutons)

CAESAR SALAD

(without croutons or baguette)

Handhelds

¼ LB CHEESEBURGER

cheddar cheese, special sauce, iceberg lettuce & tomato (served on a gluten-free bun, prepared on grill that also cooks wheat products)

BLACKENED CHICKEN BURGER

crisp bacon, cheddar, roasted garlic aioli (served on a gluten-free bun, prepared on grill that also cooks wheat products)

BEYOND MEAT VEGGIE BURGER

plant based patty, aged white cheddar, special sauce, lettuce & tomato (served on a gluten-free bun, prepared on grill that also cooks wheat products)

Steaks & Mains

STEAK FRITES

7 oz certified angus beef®, chimichurri, fresh greens & fries (fries prepared in oil that also cooks wheat products)

SIRLOIN

7oz certified angus beef®, buttered mashed potatoes & fresh vegetables

CHIPOTLE MANGO CHICKEN

free-run chicken with a sweet + smoky dry rub, buttered mashed potatoes + fresh avocado & pico de gallo

Dessert

ICE CREAM WITH CHOCOLATE SAUCE ♻️

♻️ vegetarian items

not all ingredients are listed, please advise your server about food sensitivities & ensure you speak to a manager regarding severe allergies