

MOODY'S

Fall Lunch Menu

STARTERS

Yam Chips 5

Bleu Cheese & Chives

Truffled Deviled Eggs 7

Mushroom Duxelle

Duck Liver Patè 8

House-Made Pickles

Ahi Poke 15

Wonton Crisp

Beef Tartare 14

Classic Preparation

Crispy Calamari 12

Sweet Chili Sauce

Dungeness Crab Toast 15

Toasted Ciabatta

SALADS & SOUPS

Add grilled Chicken or Fish 6/8

Artisan Greens 9

Cucumber, Radish, Cherry Tomato,
House Vinaigrette

Caesar Salad 9

White Anchovy, Garlic-Thyme
Croutons, Parmesan Cheese

Beet Salad 12

Chicory, candied Walnuts, Citrus
Segments, Goat Cheese &
Citrus Vinaigrette

Moody's Famous Tomato Soup 9

En Croûte

ENTRÉE SALADS

Hanger Steak Salad 16

Heirloom Carrots, Feta Cheese, Arugula,
crispy Onions & Sherry Vinaigrette

Seared Ahi Nicoise Salad 15

Peewee Potatoes, Olives, Haricot Verts,
Cherry Tomatoes, hardboiled Egg &
House Vinaigrette

NEAPOLITAN PIZZA

Mozzarella 14

Basil & San Marzano Tomato

Veal Sausage 16

Chanterelle Mushrooms, Shishitos,
Confit Garlic & smoked Mozzarella

Farm 17

Pistachio Pesto, House-made Ricotta,
Heirloom Tomatoes, Basil and aged
Balsamic

SANDWICHES

*All sandwiches come with your choice of: Hand cut
Fries, Cole Slaw, Organic Green Salad, Soup, Yam
Chips or Spinach*

Grilled Free Range Chicken Breast 15

Smashed Avocado, Applewood Bacon,
Mozzarella Cheese & House-made Bun

House-ground NIMAN RANCH Burger 15

Choice of Cheese, House-made Bun
add Bacon, Avocado or Fried Egg 1

Pulled Lamb Sandwich 16

Horseradish Coleslaw & Mint Goat Cheese
Crema

Fish Sandwich 16

Grilled, Blackened or Fried

Tartar Sauce, House-made Cole Slaw,
Ciabatta Roll

House-made Veggie Burger 15

Red Onion Marmalade, Yogurt Sauce,
Cheddar Cheese, House-made Bun

Moody's BLT 14

Fried Green Tomatoes, Pork Belly, Arugula
& Remoulade

SIDES

Hand cut French Fries 5

Truffle & Parmesan Fries 8

House-Made Coleslaw 5

Organic Green Salad 5

Sautéed Bloomsdale Spinach 7

EXECUTIVE CHEF WILLIAM BURNS

We proudly serve organic, seasonal, local ingredients when possible
Private dining available ▪ Please inquire for details ▪ visit www.moodysbistro.com

MOODY'S

Fall Dinner Menu

STARTERS

- Truffled Deviled Eggs** 7
Mushroom Duxelle
- Duck Liver Patè** 9
House-Made Pickles
- Ahi Poke** 15
Wonton Crisp
- Beef Tartare** 14
Classic Preparation
- Crispy Calamari** 12
Sweet Chili Sauce
- Shishito Peppers** 8
Malt Vinegar Aioli
- Buffalo Belly** 13
Gypsy Pepper Sauce, Farm Dressing,
Compressed Celery

SALADS & SOUPS

- Simply Artisan** 9
Cucumber, Radish, Toy Box Tomato,
House Vinaigrette
- Sierra Farms Nesting Egg** 11
Pickled Carrots, Pine Nuts, Peas,
Parmesan & Green Goddess dressing
- Chioggia Beet & Arugula** 13
Chevre, Marcona Almonds, Avocado,
Citrus & pickled Fennel
- Watermelon Salad** 12
Watercress, Midnight Moon, Torn Bread
& preserved Lemon Vinaigrette
- Heirloom Tomato Cart** 12
Sea Salts, Aged Balsamic & Basil
Add Burrata 5
- Moody's Famous Tomato Soup** 9
En Croûte

HOUSEMADE PASTAS

- Strozzapreti** 24
Duck Sugo, Hen of the Woods
Mushrooms, Pistachios & Dried Cherries
- Campanelle** 22
Heirloom Tomatoes, Elephant Garlic,
Artichokes, Spinach, House Sambal & Ricotta
- Torchietti** 24
English Peas, House Bacon, Mint, Espelette,
Burrata

NEOPOLITAN PIZZA

- Mozzarella** 14
Basil & San Marzano Tomato
- Spit-Roasted Chicken** 17
Peach BBQ, Jalapeños, smoked
Mozzarella & Watermelon Radish
- Farm** 17
Pistachio Pesto, House-made Ricotta,
Heirloom Tomatoes, Basil and aged
Balsamic
- Boar Bacon & Medjool Dates** 17
Mornay Sauce, Pt. Reyes, Marcona
Almonds, Fennel & Arugula Salad

ENTREES

- NIMAN RANCH Cheeseburger** 16
House-made Bun, Gruyère & Fries
add Bacon, Avocado or Fried Egg 1
- Summer Garden Bounty** 24
Quinoa, Heirloom Cauliflower, Squash,
Haricot Verts, Thumbelina Carrots &
aged Balsamic
- Fried Chicken Roulade** 28
Waffle Spaetzle, Local Dino Kale, pickled
Green Tomatoes & Ricotta
- Smoked Pork Chop** 34
Soft Polenta, Tasso, Haricot Verts, Tokyo
Turnips & a pickled salad
- Skuna Bay Salmon** 36
Heirloom Beans & Peas, Patty Pan Squash,
Fingerlings with a Sunchoke Puree
- NIMAN RANCH Ribeye** 42
Truffled Twice Baked Potato, Carrots,
Spinach & Oyster Mushrooms
- Hanger Steak Frites** 29
Hand cut French Fries & Sauce Béarnaise

SIDES

- Hand cut French Fries** 5
- Truffle & Parmesan Fries** 8
- Roasted Seasonal Vegetables** 8
- Sautéed Bloomsdale Spinach** 7

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