

# Lunch July 29, 2010

## Starters

<b>Crab Toast</b>	dungeness / grilled ciabatta bread / herbs / lemon / butter	15
<b>Beef Tartare</b>	five dot ranch / classic preparation / parmesan / crostini	12
<b>Ahi 4 Ways</b>	tempura & ponzu / poke & iji / sashimi & soy / seared & nuoc cham	16
<b>Charcuterie</b>	asiago / coppa / duck liver pate / pork rillettes / milano / guanciale	12
<b>Heirloom Tomato Cart</b>	watanabe farm / salt / basil / aged balsamic / add mozzarella?	12/16

## Soups and Salads

<b>Tomato Soup en Croute</b>	roasted tomato / red wine / mint	8
<b>White Bean &amp; Ham Soup</b>	cilantro / e.v.o.o.	4/8
<b>Chopped Caesar Salad</b>	gary's greens / endive / anchovy / parmesan / crostini	9
<b>Chopped Cobb Salad</b>	chicken / ham / turkey / bacon / avocado / cucumber / blue cheese	12
<b>Organic Baby Lettuces</b>	olive crostini / radish / red wine vinaigrette / add cheese?	7/9
<b>Salad Additions</b>	4oz. steak / 4oz. blackened fish / 4oz. chicken breast	6

## Special Additions

<b>Maryland Bass Salad</b>	romaine / beets / cherry tomatoes / radish / feta / balsamic vinaigrette	15
<b>Panini</b>	grilled pork loin / heirloom tomato / plum bbq sauce / cheddar / crispy onions	15
<b>Housemade Linguini</b>	willis farm pork / bell peppers / onion / potato / herbs / parmesan	13

## Burgers, Sandwiches and a Few Others

<b>Veggie Sandwich</b>	portobello / tomato / chipotle mayo / smoked cheddar / avocado	12
<b>Moody's Burger</b>	niman ranch bacon / white cheddar / sweet pepper relish	14
<b>Kobe Burger</b>	durham ranch / smoked cheddar & mushrooms or bleu cheese & jalapenos	15
<b>Blackened Chicken Sandwich</b>	fulton valley farm / bacon / white cheddar / guacamole	13
<b>Pulled Pork Sandwich</b>	willis farm pork / north carolina barbeque / coleslaw	12
<b>Striped Bass</b>	blackened / as a sandwich w/ coleslaw or plated w/ spinach & mushrooms	15
<b>No Carb Plate</b>	moody burger / chicken breast / spinach & mushrooms / cottage cheese	12
<b>Fish and Chips</b>	striped bass / kennebec potato fries / coleslaw / tartar sauce	14

## Sides: all sandwiches and burgers get one

caesar / fresh fruit / french fries / onion strings / spinach & mushrooms / cup of soup	4
cottage cheese / mixed greens / coleslaw / potato salad	

## Desserts

<b>Housemade Ice Cream &amp; Sorbet</b>	ask your server for today's selections	7
<b>Chocolate Cake</b>	callebaut belgian chocolate / malt chocolate ice cream / chocolate sauce	9
<b>Smores</b>	3 campfire size s'mores	8
<b>Cheesecake</b>	berry sauce	6

~ Our Food Philosophy-"Fresh, Local, Seasonal and Simple"

~ We proudly use all the following farms and ranches; Sierra Valley Farm, Del Rio Botanicals, 5 Dot Ranch, Meyer Ranch, Niman Ranch, Willis Farm, Durham Ranch, Maple Leaf Farm, Liberty Farm and Fulton Valley Farm

~ No antibiotics or hormones, sustainable, organic, humanely raised and always all natural

~ 18% Gratuity will be added to all parties of eight or more

~ Corkage Fee is \$20 per 750ml. bottle