

# MOODY'S

Winter Dinner Menu

## STARTERS

- Truffled Deviled Eggs 8**  
Mushroom Duxelle
- Duck Liver Patè 12**  
House-Made Pickles
- Ahi Poke 16**  
Wonton Crisp
- Beef Tartare 16**  
Classic Preparation
- Crispy Calamari 13**  
Sweet Chili Sauce
- Maine Lobster Roll (but not really) 19**  
Avocado, pickled Fresno Chiles & Brioche
- Bison Short Rib Poutine 16**  
Ricotta Cheese, Bordelaise and Chives
- Duck Corndog 16**  
Semolina Dipped House Made Duck Dog,  
Red Eye Ketchup
- Cheese and Charcuterie 18**  
Three Cheeses and Three Meats

## SALADS & SOUPS

- Simply Artisan 11**  
Cucumber, Radish, Toy Box Tomato,  
House Vinaigrette
- Carrot and Avocado Salad 15**  
Crispy Pork Belly, Pepitas, Frisee  
and Winter Citrus
- Champagne poached Pears 15**  
Red Endive, pickled Grapes, Hazelnuts  
and Bermuda Triangle Goat Cheese
- Chioga Beet Terrine 14**  
Chevre, Walnut Mousse, Fine Herbs  
and 12 Year Aged Balsamic
- Moody's French Onion Soup 10**  
En Croûte
- Pumpkin Soup 9**  
Cumin Crème Fraiche, Pepitas &  
Chives

## HOUSEMADE PASTAS

- Campanelle 26**  
Brown Butter, Pumpkin, Calabrian  
Chiles and Hazelnuts
- Spaghetti 29**  
Braised Grass Fed Dixon Lamb Neck,  
Carrot Top Pesto and Burrata Cheese

## NEAPOLITAN PIZZA

- The Classic 16**  
Fresh Mozzarella, Basil and San Marzano  
Tomato Sauce
- Mushroom 18**  
Truffle Mascarpone, Pine Nuts, Pumpkin  
and Sage
- Veal Sausage 18**  
Cherry Peppers, Fennel, Ricotta Cheese  
and Dino Kale
- Dungeness Crab 23**  
Béchamel, Bacon, Spinach and Caramelized  
Onions

## ENTREES

- NIMAN RANCH Cheeseburger 19**  
House Ground Chuck and Brisket, House made  
Bun, Gruyere Cheese, Applewood Bacon and Fries  
*add Avocado or Fried Egg \$2*
- Quinoa Bowl 25**  
Cauliflower, Pumpkin, Kale, Turnips,  
Romanesco and Balsamic
- Roasted Tecumseh Chicken Breast 29**  
Potato Puree, Dino Kale, Cauliflower, Pine Nuts  
and Verjus
- Durham Ranch Rabbit Roulade 36**  
Crispy Polenta, Pistachios, Romanesco, spiced  
Kuri Squash and Cherry Chutney
- Niman Ranch Ribeye 44**  
Duck Fat Potatoes, Carrots, Shallots, King  
Trumpet Mushrooms and Chimichurri Sauce
- Bavette Steak Frites 30**  
Hand Cut French Fries and Sauce Béarnaise
- Pan roasted Northwest Black Cod 34**  
Black Rice, Romanesco, Oyster Mushrooms,  
Saffron Parsnip Puree and Pomegranate
- Pan roasted Maine Scallops 37**  
House Bacon, Chive Arborio Rice, Apple Cider  
and Cauliflower
- White Pekin Duck Breast 36**  
Sweet Potato Casserole, Tokyo Turnips  
and Pear Butter

## SIDES

- Hand Cut French Fries 6**
- Truffle & Parmesan Fries 8**
- Seasonal Vegetables 8**
- Sautéed Organic 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](http://www.moodysbistro.com)

