

# MOODY'S

Winter Lunch Menu

## STARTERS

- Truffled Deviled Eggs** 8  
Mushroom Duxelle
- Duck Liver Patè** 9  
House-Made Pickles
- Dungeness Crab Toast** 17  
Butter, Lemon and Ciabatta
- Ahi Poke** 16  
Wonton Crisp
- Taro Chips** 8  
Jalapeno Hummus
- Beef Tartare** 16  
Classic Preparation
- Crispy Calamari** 13  
Sweet Chili Sauce
- Moody's Famous Fondue** 14 (2) 26 (4)  
Add Dungeness Crab 12 (2) 24 (4)

## SALADS & SOUPS

*Add grilled Chicken, Steak or Fish 6/7/8*

- Artisan Greens** 10  
Cucumber, Radish, Cherry Tomato,  
House Vinaigrette
- Caesar Salad** 10  
White Anchovy, Garlic-Thyme  
Croutons, Parmesan Cheese
- Beet & Pomegranate Salad** 12  
Chioggia Beets, Arugula, Chevre,  
Walnuts, Avocado and White Balsamic  
Vinaigrette
- "BLT" Salad** 12  
House Bacon, Cherry Tomatoes, Rye  
Bread, Little Gems and Green Goddess
- French Onion Soup** 10  
En Croute
- Soup of the Day** 9

## ENTRÉES

- Seared Ahi Nicoise Salad** 17  
Peewee Potatoes, Olives, Romanesca,  
Cherry Tomatoes, hardboiled Egg &  
House Vinaigrette
- Grilled Steak Salad** 17  
Red Butter Leaf, fried Bread, Kohlrabi,  
Carrots and Bleu Cheese and Horseradish  
Vinaigrette

## NEAPOLITAN PIZZA

- The Classic** 15  
Fresh Mozzarella, Basil & San Marzano Tomato
- The Farm** 18  
Wild Mushrooms, Leeks, Spinach, Ricotta and  
Pine Nuts
- Spit roasted Chicken** 18  
House Bacon, Brie Cheese, Caramelized Onions  
and dried Cherries
- Duck Sausage** 18  
Brussels Sprouts, Chevre and Winter Squash

## SANDWICHES

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

- Grilled Free Range Chicken Breast** 16  
Brie Cheese, Bacon, Cranberry and Pear &  
Arugula Salad
- House-ground NIMAN RANCH Burger** 16  
Choice of Cheese, House-made Bun  
*add Bacon, Avocado or Fried Egg 1*
- 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
- Chipotle and Beer braised Pork** 15  
Apple and Fennel Coleslaw
- House Pastrami Rueben** 16  
Flemish Style Red Cabbage, Remoulade,  
Swiss Cheese and House Pickles

## SIDES

- Hand cut French Fries** 6
- 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](http://www.moodysbistro.com)

