

# MOODY'S

Summer Dinner Menu

## STARTERS

- Truffled Deviled Eggs 8**  
Mushroom Duxelle
- Duck Liver Patè 9**  
House-Made Pickles
- Ahi Poke 16**  
Wonton Crisp
- Beef Tartare 16**  
Classic Preparation
- Crispy Calamari 13**  
Sweet Chili Sauce
- Fried Green Tomatoes 18**  
Dungeness Crab, Preserved Lemon and Remoulade
- Street Cart Shrimp 16**  
Bibb Lettuce, Peanuts, House Sambal and Quick Pickled Vegetables
- Shishito Peppers 9**  
Malt Vinegar Aioli, Lemon & Maldon Salt
- Brentwood Corn 12**  
Crème Fraiche, Espelette, Bacon Dust & Lime

## SALADS & SOUPS

- Simply Artisan 10**  
Cucumber, Radish, Toy Box Tomato, House Vinaigrette
- Twin Peak Orchards Peaches 14**  
Orange Honey, Burrata Cheese, Heidi's Micros & Spiced Hazelnuts
- Heirloom Watermelon 13**  
Marcona Almonds, English Pea Pesto, Mint and Valbreso Feta Cheese
- Quinoa and Chioggia Beet 15**  
Avocado, Mizuna, Cucumber, Fennel and Midnight Moon Cheese
- Moody's Tomato Soup 10**  
En Croûte
- Soup of the Day 9**

## HOUSEMADE PASTAS

- Summer Squash 26**  
Basil Pesto, Calabrian Chiles, House Ricotta Cheese and Cherry Tomatoes
- Duck Sugo 28**  
English Peas, dried Cherries, Pistachio and Comte Cheese

## NEAPOLITAN PIZZA

- The Classic 15**  
Fresh Mozzarella, Basil and a San Marzano Tomato Sauce
- The Farm 18**  
Chanterelle Mushrooms, Fava Beans, Laura Chenel Goat Cheese and Rosemary
- Wanna Be Hawaiian 18**  
Mornay Sauce, Duck Prosciutto, Heirloom Melon, Ricotta Cheese and Almonds
- Smoked Paprika Sausage 18**  
Padrone Peppers, Confit Garlic, Caramelized Onions and Spinach

## ENTREES

- NIMAN RANCH Cheeseburger 19**  
House Ground Chuck/Brisket Patty, House Made Bun, Gruyere Cheese, Applewood Bacon & Fries  
*add Avocado or Fried Egg 1*
- Summer Garden Bounty 25**  
Quinoa, Squash, Carrots, Broccoli Rabe, Salsify French and Wax Beans
- Fried Tecumseh Chicken Roulade 29**  
Waffle Spaetzle, Braised Swiss Chard, Ricotta Cheese and Farm Sauce
- Wild Boar Rack 38**  
Jalapeno Grits, Haricot Verts, Smoked Peach Jam and Purple Mustard
- Pan Roasted Verlasso Salmon 36**  
Sunchoke & Black Garlic Puree, Smoked Potatoes Heirloom Beans and Dill Verde
- NIMAN RANCH Ribeye 44**  
Potato Aligot, Chanterelle Mushrooms, House Bacon and Tomato Fondue
- Hanger Steak Frites 30**  
Hand Cut French Fries & Sauce Béarnaise
- Durham Ranch Baseball Cut Bison Steak 47**  
Walnut Cherry Puree, Romano Beans, Salsify Carrots and Steak Sauce
- Pan roasted Day Boat Scallops 37**  
Arrocina Beans, Duck Prosciutto, Broccoli Rabe, Shishito Peppers and Tomato Orange 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)

