

MOODY'S

Summer 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

Beef Tartare 16

Classic Preparation

Crispy Calamari 13

Sweet Chili Sauce

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 & Avocado Salad 12

Chioggia Beets, Bibb Lettuce, Chevre,
Cucumber, Fennel, Almonds and Lemon
Vinaigrette

Moody's Tomato Soup 10

En Croute

Soup of the Day 9

ENTRÉES

Seared Ahi Nicoise Salad 17

Peewee Potatoes, Asparagus, Tomato,
Olives and Egg

Hanger Steak Wedge Salad 17

Carrots, Tomato, Bleu Cheese,
Horseradish, Bacon and Crostini

NEAPOLITAN PIZZA

The Classic 15

Fresh Mozzarella, Basil & San Marzano Tomato

The Farm 18

Chanterelle Mushrooms, Fava Beans, Laura

Chenel Goat Cheese and Rosemary

Smoked Paprika Sausage 18

Padrone Peppers, Confit Garlic, Caramelized
Onions and Spinach

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, Red Peppers and Basil
Pesto

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

Moody's Reuben 16

House Pastrami, Flemish style Cabbage
Remoulade and Swiss Cheese

SIDES

Hand cut French Fries 6

Truffle & Parmesan Fries 8

House-Made Coleslaw 5

Organic Green Salad 5

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

SPECIALS

Tomato & Burrata

\$16

Greg's Organic Tomatoes, Burrata Cheese, Gary's Organic Basil,
Balsamic Reduction & Black Lava Sea Salt

Sautéed Green Beans

\$15

Served With a Crispy Poached Farm Egg, Burrata Cheese,
slivered almonds & House Made Boar Bacon

Mission Fig Salad

\$15

Served With Goat Cheese, Pine Nuts, Micro Greens,
House Made Duck Prosciutto & Balsamic Reduction

Lobster Stuffed Squash Blossoms

\$21

Local Squash Blossoms Stuffed With Fresh Maine Lobster,
Mascarpone Cheese, Shallots, Fennel & Preserved Lemon
Garnished With Tomato Jam

Venison Loin

\$47

Cervena Venison Served With Acorn Squash Puree,
Chanterelle Mushrooms, Blackberry Braised Cipollini Onions,
Haricot Verts & Veal Demi

