

MOODY'S

Spring 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
- Maple Bourbon Pork Belly** 16
Carrot Mascarpone Puree, Jalapeno, Napa Cabbage and Radish
- Sailor-Style Mussels** 16
Leeks, Fennel, grilled Bread and Malt Vinegar Aioli

SALADS & SOUPS

- Simply Artisan** 11
Cucumber, Radish, Toy Box Tomato, House Vinaigrette
- California Asparagus** 15
Poached Duck Egg, Speck, Mustard Vinaigrette and Spring Onions
- Warm Bread Salad** 14
Chioggia Beets, pickled Cauliflower, Snap Peas and Crescenza Cheese
- Strawberry Salad** 14
Belgian Endive, Hazelnuts, Feta and Poppy Seed Struesel
- Moody's Famous Tomato Soup** 10
En Croûte

HOUSEMADE PASTAS

- Campanelle** 26
Spring Vegetable Ragu, Nettles, Calabrian Chiles and Green Garlic
- Spaghetti** 30
Dungeness Crab, English Peas, Spring Onions, Lemon Gremolata

NEAPOLITAN PIZZA

- The Classic** 16
Fresh Mozzarella, Basil and San Marzano Tomato Sauce
- Farm** 18
Pesto, Chevre, Mushroom, Asparagus and Artichokes
- Duck Meatball** 18
English Peas, Spring Onions, Hot Cherry Peppers and Goat Gouda
- Buffalo Chicken** 18
House Fresno Sauce, Pt Reyes Bleu Cheese Celery and pickled Ramps

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
Asparagus, English Peas, Fava Beans, Sun Chokes Pesto and Cauliflower
- Pecorino crusted Chicken Breast** 29
Heirloom White Beans, Asparagus, Cauliflower and Mizuna
- Durham Ranch Rabbit Roulade** 36
Crispy Polenta, Snap Peas, Sun Chokes and Fiddle Head Ferns
- Niman Ranch Ribeye** 44
Ramp Chimichuri, Wild Mushrooms, Spring Onions and Purple Potatoes
- Hangar Steak Frites** 30
Hand Cut French Fries and Sauce Béarnaise
- Pan roasted Alaskan Halibut** 37
Honey Beet Puree, Fava Beans, Artichokes, Asparagus and Sauce Romesco
- Bacon wrapped Pork Tenderloin** 36
Medjool Date Butter, Leeks, Celery Root and Spring Garlic

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

