

MOODY'S

Fall Dinner Menu

STARTERS

- Truffled Deviled Eggs 8**
Mushroom Duxelle
- Duck Liver Patè 14**
House-Made Pickles
- Ahi Poke 18**
Wonton Crisp
- Beef Tartare 18**
Classic Preparation
- Crispy Calamari 14**
Sweet Chili Sauce
- Grilled Brentwood Corn 14**
Espelette Crème Fraiche, Bacon Dust,
Pecorino Cheese and Lime
- Dungeness Crab Toast 17**
Ciabatta, Butter and Lemon
- Shishito Peppers 12**
Maldon Salt and preserved Meyer
Lemon Aioli

SALADS & SOUPS

- Simply Artisan 12**
Cucumber, Radish, Toy Box Tomato,
House Vinaigrette
- Kohlrabi and Endive 16**
Hosui Pear, Pt Reyes Bleu Cheese,
Golden Raisins, Sherry Vinaigrette,
candied Walnuts and Pomegranate
- Heirloom Tomato Cart 18**
Burrata Cheese, Black Lava Salt, aged
Balsamic and Basil
- Chioggia Beet Salad 17**
Valencia Orange, Marcona Almonds,
pickled Fennel, Chevre and Zinfandel
Vinaigrette
- Moody's Famous Tomato Soup 10**
En Croûte
- Soup of the Day 9**

HOUSEMADE PASTAS

- Spaghetti 28**
Sugar Snap Peas, Confit Tomatoes,
Butternut Squash, Calabrian Chiles
and Burrata Cheese
- Ditalini 32**
Braised Beef Cheek, Porcini Mushrooms,
Red Wine and House Ricotta

NEAPOLITAN PIZZA

- The Classic 17**
Fresh Mozzarella, Basil and San Marzano
Tomato Sauce
- Farm 18**
Wild Mushroom, Laura Chenel Goat Cheese,
Spinach, Pine Nuts and Saba
- Wild Boar Sausage 19**
Caramelized Onions, Shishito Peppers, Lamb
Chopper Cheese and Arugula
- Spit roasted Chicken 19**
Brie Cheese, Bacon, Dino Kale and Balsamic
Onions

ENTREES

- NIMAN RANCH Cheeseburger 20**
House Ground Chuck and Brisket, House made
Bun, Gruyere Cheese, Applewood Bacon and Fries
add Avocado or Fried Egg \$2
- Garden Bounty 27**
Quinoa, Brussels Sprouts, Cauliflower, Pumpkin,
Swiss Chard, Tokyo Turnips and Balsamic
Reduction
- Pan roasted Chicken 32**
Celery Root Puree, Swiss Chard, Kobocho Squash
and Marsala Chicken Jus
- Niman Ranch Ribeye 46**
Truffled mashed Potatoes, Dino Kale, King
Trumpet Mushrooms, Buttered Carrots and
Bordelaise Sauce
- Hangar Steak Frites 32**
Hand Cut French Fries and Sauce Béarnaise
- Ernie's Line Caught Wild King Salmon 38**
Tomato-Orange Butter, Black Rice, Cauliflower
And Beech Mushrooms
- Salmon Creek Pork Chop 37**
Yam and Purple Potato Hash, Tokyo Turnips, Brussels
Sprouts and Gala Apple Salad

SIDES

- Hand Cut French Fries 6**
- Truffle & Parmesan Fries 8**
- Seasonal Vegetables 8**
- Sautéed Organic Spinach 7**

We proudly serve organic, seasonal, local ingredients when possible
Private dining available ▪ Please inquire for details ▪ visit www.moodysbistro.com

