

MOODY'S

Summer Dinner Menu

STARTERS

- B.L.T.A Deviled Eggs 8**
Bacon, Lettuce, Tomato, Avocado
- Duck Liver Patè 14**
House-Made Pickles
- Ahi Poke 18**
Wonton Crisp
- Beef Tartare 18**
Classic Preparation
- Crispy Calamari 14**
Sweet Chili Sauce
- Hummus & Olives 14**
House Made Roasted Red Pepper Hummus and Roasted Olive Trio
- Dungeness Crab Stack 17**
Mango Cucumber Salsa and Green Goddess

SALADS & SOUPS

- Moody's Famous Tomato Soup 10**
Served En Croute
- Soup of the Day 9**
- Artisan Greens 11**
Cucumber, Radish, Cherry Tomato, Dried Cranberries, Champagne Vinaigrette
- Summer Spinach Salad 14**
Arugula, Chevre, Pickled Red Onion, Bacon, Marcona Almond, Strawberry Vinaigrette
- Yeung Farms Heirloom Tomato Cart 18**
Burrata Alla Panna, Black Lava Salt and Aged Balsamic Vinegar
- Roasted Beet Carpaccio 15**
Organic Red and Gold Beets, Feta, Cucumber, Frisee, Pistachios, Green Goddess and D'Anjou Pear Reduction
- Watermelon Salad 14**
Baby Kale, Pickled Grapes, Shaved Fennel, Feta, Toasted Walnut and Strawberry Vinaigrette

SIDES

- Hand Cut, Kennebec French Fries 7**
- Truffle & Parmesan Fries 9**
- Seasonal Vegetables 8**
- Sautéed Organic Spinach 7**

NEAPOLITAN PIZZA

(Gluten free dough available upon request \$2)

- Margherita 17**
Fresh Mozzarella, San Marzano Tomato Sauce and Petite Basil
- Spinach Artichoke 18**
Spinach, Artichoke Heart, Confit Garlic, Cherry Tomato and toasted Pine Nuts
- NorCal Barbequed Chicken 18**
Housemade BBQ Sauce, Applewood Smoked Bacon, Caramelized Red Onions, Red Bell Peppers
- Dungeness Crab & Roasted Corn 21**
Shishito Peppers, Arugula and Béchamel

HOUSEMADE PASTAS

- Spaghetti 28**
Zucchini, Spinach, Calabrian Chile, Shallot, Leek, San Marzano Tomato, Burrata Cheese
- Ditalini 32**
Duck Confit, Shallot, Meyer Lemon, Asparagus, Beech Mushroom, Porcini Cream Sauce

ENTREES

- Vegetable "Surf & Turf" 27**
Cauliflower "Steak", Parsnip "Scallops", Quinoa, Red Pepper Pesto, Frisee and Balsamic Reduction
- Pan seared Scallops 38**
Cauliflower Puree, English Peas, Roasted Romanesco and D'Anjou Pear Vinegar Reduction
- Pan roasted Chicken 32**
Black Bean Puree, Spanish Madras, Roasted Carrots, Grilled Corn Salsa, Radish, Cotija Cheese
- Durham Ranch "Prime" Ribeye 48**
Truffled Mashed Potatoes, Heirloom Carrot, Foraged Mushroom, Baby Kale, Bordelaise Sauce
- Ernie's Line Caught Wild King Salmon 40**
Ancient Grains, Beech Mushrooms, Baby Summer Squash, Mango Jalapeño Vinaigrette
- Hangar Steak Frites 32**
Hand Cut Kennebec Fries and Sauce Béarnaise
- Kurobuta Pork Tenderloin 38**
Parsnip Puree, Asparagus Tips, Heirloom Potato, Apple Date Chutney and Port Wine Reduction
- Durham Ranch Elk Rack 52**
Roasted Purple Potatoes, Caramelized Shallot, Shishito Peppers, Cherry Tomato, Demi-Glace
- Niman Ranch Cheeseburger 20**
House Ground Chuck and Brisket, Gruyere Cheese, Applewood Bacon and Fries *add Avocado or Egg \$2*
- (Gluten Free Bun Available upon request \$2)*

*Please inform your server of any and all food allergies
We proudly use NON GMO Rice Bran Oil in our fryer*

Executive Chef Corey Kelso

Serving organic, seasonal, local ingredients whenever possible
Private dining available ▪ Please inquire for details ▪ visit www.moodysbistro.com