

# MOODY'S

Summer Dinner Menu

## STARTERS

- Truffled Deviled Eggs** 8  
Mushroom Duxelle
- Duck Liver Patè** 15  
House-Made Pickles
- Ahi Poke** 18  
Wonton Crisp
- Beef Tartare** 18  
Classic Preparation
- Crispy Calamari** 15  
Sweet Chili Sauce
- Oxtail Poutine** 18  
House Ricotta, Chives and Bordelaise
- Bodega Bay Wild Salmon Rilletes** 19  
Beet "Tartare", Dill Crème Fraiche and Housemade Potato Chips

## SALADS & SOUPS

- Moody's Famous Tomato Soup** 10  
Served En Croute
- Organic Artisan Greens** 12  
Cucumber, Radish, Green Onions,  
Rainbow Carrots & Moody's Vinaigrette
- Roasted Chioggia Beet Salad** 14  
Laura Chenel Chevre, Bibb Lettuce,  
Fennel, Marcona Almonds, Valencia  
Orange and Honey Vinaigrette
- Sugar Snap Pea Fattoush Salad** 14  
Red Endive, French Feta, Crispy Pita,  
Pickled Red Onions, preserved Meyer  
Lemon
- Delta Asparagus Salad** 14  
Poached Egg, Spicy Coppa, Frisee,  
Mustard Dressing and Torn Bread

## 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)*
- The Classic** 18  
Fresh Mozzarella, San Marzano Tomato Sauce,  
Petite Basil
- Forage Mushrooms** 19  
Truffles, Mascarpone, English Peas, Spring Onion  
and Laura Chenel Goat Cheese
- House-Made Berkshire Sausage** 21  
Fontina Cheese, Broccolini, Fresno Chiles,  
Fennel and roasted Garlic
- Spit roasted Chicken** 20  
Basil Pesto, Cherry Tomatoes, House Ricotta  
& caramelized Onions

## HOUSE-MADE PASTAS

- Calabrian Chili Spring Pasta** 28  
Campanelle, Vidalia Onion-Olive Oil Soubise,  
charred Tomatoes, Spinach and English Peas
- Braised Bison Short Rib Pasta** 36  
Spaghetti, House Ricotta and Red Wine

## ENTREES

- Summer Garden Bounty** 27  
Quinoa, Asparagus, Broccolini, Tokyo Turnips  
Cauliflower, Arugula and Chimichurri
- Mary's Pan Roasted Chicken** 34  
Carrot Puree, Heirloom Cauliflower, Fingerling  
Potatoes, Haricot Vert and Honey Balsamic
- Prime New York Steak** 49  
Purple Potatoes, Asparagus, Local Porcinis &  
Sauce Chimichurri
- Ernie's line caught, Wild Bodega Bay Salmon** 38  
Asparagus, smoked Tomato, Snap Peas, Fennel  
and Cucumber Salad
- Durhan Ranch Hangar Steak Frites** 35  
Hand Cut Kennebec Fries & Sauce Béarnaise
- Salmon Creek Pork Bone** 44  
Celery Root Puree, Broccolini, Tokyo Turnips,  
Cherry Brandy Gastrique
- Maine Day Boat Scallops** 42  
Corn Silk, House Bacon, Morel Mushrooms,  
English Peas and Truffle Oil
- Niman Ranch Cheeseburger** 22  
House Ground Chuck and Brisket, Gruyere Cheese,  
Applewood Bacon & 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*

Serving organic, seasonal, local ingredients whenever possible  
Private dining available ▪ Please inquire for details ▪ visit [www.moodysbistro.com](http://www.moodysbistro.com)