

MOODY'S

Winter 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 Cocktail 17**
Moody's Mustard
- Crispy Pork Ribs 14**
Port Wine Barbecue Sauce and Apple Salad

SALADS & SOUPS

- Moody's French Onion Soup 10**
Served En Croute
- Soup of the Day 9**
- Artisan Greens 11**
Cucumber, Radish, Cherry Tomato, Dried Cherries, Champagne Vinaigrette
- Caesar Salad 11**
Romaine Hearts, Dino Kale
Herbed Croutons, Parmesan Cheese
- Warm Spinach Salad 13**
Arugula, Chevre, Red Onion, Marcona Almond
and Warm Bacon Vinaigrette
- Roasted Beet Carpaccio 14**
Organic Red and Gold Beets, Feta, Cucumber, Frisee, Pistachios, Green Goddess and D'Anjou Pear Reduction

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, Basil, House Dried Tomatoes
- The Forage 18**
Wild Mushrooms, Laura Chenel Goat Cheese, Spinach, Asparagus and Saba
- Wild Elk Sausage 19**
Caramelized Onions, Red Bell Peppers, Lamb Chopper Cheese and Arugula
- Spit roasted Chicken 19**
Brie Cheese, Bacon, Dino Kale and Balsamic Onions

HOUSEMADE PASTAS

- Spaghetti 28**
Zucchini, Spinach, Calabrian Chiles, Burrata Cheese & pickled Shallots
- Ditalini 32**
Braised Lamb Shank, Meyer Lemon, Porcini Mushrooms, Tomato and Ricotta Cheese

ENTREES

- Garden Bounty 27**
Quinoa, Brussels Sprouts, Cauliflower, Spinach, Asparagus, Zucchini, Frisee, Squash Puree and Balsamic Reduction
- Pan seared Scallops 38**
Squash Puree, grilled Asparagus, Curry pickled Shallots and Beet Pomegranate Gelee
- Pan roasted Chicken 32**
Roasted Purple Potatoes, Dino Kale, Cauliflower, Whole Grain Mustard Aioli and Marsala Jus
- Niman Ranch New York Steak 46**
Roasted Heirloom Potatoes and Carrots, Oyster Mushrooms, Pt Reyes Bleu Cheese And Bordelaise Sauce
- Market Fish AQ**
Our Fishmonger's Finest
- Hangar Steak Frites 32**
Hand Cut Kennebec Fries and Sauce Béarnaise
- Muscovy Duck Duo 40**
Pan seared Breast, Confit Leg, White Bean Cassoulet, Cherry Gastrique and Natural Jus
- Grilled New Zealand Lamb Loin 42**
Sweet Potato Puree, Bacon braised Leeks, Pomegranate, Currant and Lamb 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