

MOODY'S

Late Autumn Dinner Menu

STARTERS

- B.L.T.A Deviled Eggs 8**
Bacon, Lettuce, Tomato, Avocado
- Duck Liver Patè 15**
House-Made Pickles
- Ahi Poke 18**
Wonton Crisp
- Beef Tartare 18**
Classic Preparation
- Crispy Calamari 15**
Sweet Chili Sauce
- Hummus & Olives 14**
House Made Roasted Red Pepper Hummus and Roasted Olive Trio
- Grilled Spanish Octopus 20**
Heirloom Potatoes, Chorizo, Frisee, Turmeric Aioli, Tomato Madras Sauce

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
- Asian Pear and Endive 13**
Belgian Endive, Asian Pear, Bleu Cheese, Shaved Fennel, Golden Raisins, candied Walnuts, Riesling Vinaigrette
- Beets and Burrata 14**
Baby Chiogga Beets, Burrata alla Panna, Frisee, Arugula, Cucumber, Marcona Almonds, Green Goddess Dressing

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
- Housemade Sausage and Arugula 19**
Pork Sausage, Applewood Smoked Bacon, Shaved Fennel, Medjool Dates and Arugula
- The Forage 18**
Wild Mushrooms, Butternut Squash, Baby Kale, Feta Cheese, Balsamic Reduction

HOUSEMADE PASTAS

- Spaghetti Jardin 28**
Shishito Peppers, Calabrian Chile, Shallot, Leek, Chard, Cherry Tomato, Wild Mushroom, Chevre and Cauliflower Puree
- Seafood Campanelle 36**
Bristol Scallops, Tiger Prawns, Leek, Shallot, Spinach, Meyer Lemon, Tomato, Red Pepper Cream Sauce

ENTREES

- Vegetable "Surf & Turf" 27**
Cauliflower "Steak", Parsnip "Scallops", Quinoa, Squash Purée, Frisee and Balsamic Reduction
- Pan roasted All Natural Chicken 32**
Heirloom Potatoes, caramelized Shallots, Shishito Peppers, Cherry Tomatoes, Chard, Butternut Squash Puree
- Niman Ranch New York Steak 49**
Heirloom Potato, charred Broccoli, Cipollini Onions, Wild Mushrooms and Sauce Bordelaise
- Market Fish AQ**
The chefs finest from the docks
- Hangar Steak Frites 32**
Hand Cut Kennebec Fries and Sauce Béarnaise
- Kurobuta Pork Tenderloin 38**
Sweet Potato Puree, Brussels Sprouts, Asian Pear Frisee Salad and Port Wine Reduction
- 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