

MOODY'S

Summer Dinner Menu

STARTERS

- Truffled Deviled Eggs 8**
Mushroom Duxelle
- Duck Liver Paté 15**
House-Made Pickles
- Ahi Poke 18**
Wonton Crisp
- Beef Tartare 18**
Classic Preparation
- Crispy Calamari 15**
Sweet Chili Sauce
- Bastardized Lobstah Roll 19**
Maine Lobster, Avocado Mousse, Brioche
- Fried Green Tomatoes 20**
Dungeness Crab, Cajun Remoulade
- Pork Belly 19**
Compressed Watermelon, Raw Honey,
Calabrian Chilies
- Blistered Shishito Peppers 9**
Malt Vinegar Aioli
- Bodega Bay Wild Salmon Rillettes 19**
Beet "Tartare", Dill Crème Fraiche,
House Made Potato Chips

SALADS & SOUPS

- Moody's Famous Tomato Soup 10**
Served En Croute
- Organic Artisan Greens 12**
Cucumber, Radish, Cherry Tomato,
Moody's Vinaigrette
- Wild Gulf Shrimp "Mocktail" 17**
Horseradish Marinated Tomatoes,
Pickled Avocado, Charred Corn,
Green Goddess Dressing
- Baby Chioggia Beet 14**
Crescenza Cheese, Fried Bread, Pea
Tendrils, Casa Franco Radichio,
Pickled Fennel, Sherry Vinaigrette
- Compressed Heirloom Melon 16**
Burrata Cheese, Jamon Ibérico,
Red Endive, Marcona Almonds,
Saffron Gastrique

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
- House-Made Berkshire Sausage 21**
Fontina Cheese, Broccolini, Gypsy Peppers,
Fennel and roasted Garlic
- The Farm 21**
Heirloom Tomatoes, Pistachio Pesto,
House Made Ricotta, Basil, Saba
- Mary's Buffalo Chicken 20**
Point Reyes Blue Cheese, Bacon,
Charred Green Onion, Celery

HOUSE-MADE PASTAS

- Wild Game Bolognese 36**
House Made Spaghetti, San Marzano Tomatoes,
Fresh Basil, Ricotta, Aged Parmesan
- Field Campanelle 36**
Charred Zucchini Pesto, Cherry Tomatoes,
Spinach, Local Beans, Tomato Jam, Aged Parmesan

ENTREES

- Summer Garden Bounty 27**
Cauliflower "Steak", Gary's Squash, Broccoli Rabe,
King Trumpet Mushrooms, Cauliflower Puree,
Local Wax Beans, Salsa Verde
- Mary's Fried Chicken Roulade 34**
Maple Waffle Spaetzle, Dino Kale,
Pickled Green Tomato, Farm Sauce
- Ernie's Line Caught Bodega Bay Salmon 38**
Quinoa Tabbouleh Salad, Romanesco,
Pistachio Pesto, Orange Butter
- Prime New York Steak 49**
Chanterelles, Cipollini Onions, Bourbon Carrots,
Duck Fat Potatoes, Moody's Steak sauce
- Bacon wrapped Berkshire Pork Tenderloin 44**
Smoked Peach Jam, Purple Potato Salad,
Tokyo Turnips
- Durham Ranch Hanger Steak Frites 35**
Hand Cut Kennebec Fries & Sauce Béarnaise
- Colorado Achiote Lamb Rack 48**
Yam Puree, Navy Beans, Broccoli Rabe,
Pineapple Chimichurri
- Maine Day Boat Scallops 42**
Bacon Marmalade, Harissa Carrot Puree,
Braised Romaine, Soft Herbs
- Niman Ranch Cheeseburger 22**
House Ground Chuck and Brisket, Gruyère Cheese,
Applewood Bacon & Fries *add Avocado or Egg \$2*

(Gluten Free Bun Available upon request \$2)

Executive Chef William Burns

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*