

# MOODY'S

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

**Wild Salmon Rilletes 19**  
Beet "Tartare", Crème Fraiche, Potato Chips

**Parmesan Truffle Fries 9**  
Arugula

## SALADS &

**Moody's French Onion Soup 10**  
Swiss cheese Puff pastry

**Maine Lobster Bisque 10**  
Meyer Lemon EVOO, Chives

**Caesar Salad 14**  
Classic Preparation

**Artisan Green Salad 13**  
Organic Mixed Greens, Watermelon  
Radish, English Cucumber, Cherry  
Tomatoes, Shallot Vinaigrette

**Roasted Baby Chioggia Beet 17**  
Honey Vinaigrette, Bibb Lettuce,  
Goat cheese, Shaved fennel, Candied  
Walnuts, Orange segments

## 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, spinach, Fresno Chiles,  
Fennel, roasted Garlic,

**The Farm 21**

Wild Mushrooms, Spinach, Butternut Squash,  
Goat Cheese, Hazelnuts, Bechamel

## HOUSE-MADE PASTA

**Garden Spaghetti 32**

Red Kuri Squash Puree, Cherry Tomatoes,  
Elephant Garlic, Calabrian Chiles, Spinach

## ENTREES

**Pan Roasted ½ Mary's Chicken 36**

Parmesan Garlic Puree, Brussels Sprouts,  
Pee Wee Potatoes, Wild Mushrooms, Chicken Jus

**Prime New York Steak 49**

Truffle Mashed Potatoes, Bourbon Carrots, Leeks  
Sautéed Spinach, Bordelaise

**Tomahawk Pork Chop 40**

Sweet Potato Gratin, Tokyo Turnips,  
Brussels Sprouts, Spiced Apple Butter

**Durham Ranch Hanger Steak Frites 35**

Hand Cut Kennebec Fries & Sauce Béarnaise

**Muscovy Duck Duo 44**

Celery Root Puree, Duck Fat Potatoes, Leeks,  
Brussels Sprouts, Pickled Blackberry

**Maine Day Boat Scallops 42**

Crispy Polenta, Salsify, Red Kuri Squash,  
Crispy Coppa, Romanesco, Blood Orange

**48 Hour Bone In Braised Short Rib**

Black Truffle Mashed Potatoes, Chefs Selection  
Wild Mushrooms, Sautéed kale, Braising Jus

**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)*

**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*