

MOODY'S

Winter Lunch 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

Salmon Rilletes 18

Crème Fraiche, Beet & Avocado "Tartare",
Organic Potato Chips

SALADS & SOUPS

Moody's French Onion Soup 10

Gruyere Puff Pastry

Maine Lobster Bisque 12

Lobster Salad, Lemon EVOO

Soup Du Jour 10

Roasted Chioggia Beet Salad 14

Laura Chenel Chevre, Bibb Lettuce,
Fennel, Candied Walnuts, Valencia
Orange and Honey Vinaigrette

Classic Caesar Salad 13

White Anchovy Filet, Parmesan Cheese,
Herb Crostini

*Add grilled Chicken or Steak
To Any Salad 7/9*

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

Chanterelles, Spinach, Butternut Squash,
Chevre Goat Cheese, Hazelnuts, Bechamel

SANDWICHES

*All sandwiches come with your choice of:
Hand cut Fries, Organic Green Salad, Soup*

Grilled Free Range Chicken Breast 17

Bartlet Pear-Cranberry Chutney, Brie Cheese,
Honey Mustard & Applewood smoked Bacon,
local Brioche Bun

House-ground NIMAN RANCH Burger 18

Cheddar Cheese and local Brioche Bun
add Bacon, Avocado or Fried Egg \$2

Maine Lobster BLTA 25

Maine Lobster Salad, Applewood smoked
Bacon, Avocado, Hot House Tomatoes, Bibb
Lettuce, Sourdough *Served with Truffle Fries*

House-made Pastrami Sandwich 20

Flemish Cabbage, House Pickles, Swiss
Cheese, Remoulade, Rye Bread

(Gluten free buns available upon request \$2)

SIDES

Hand cut Kennebec French Fries 7

Truffle & Parmesan Fries 9

Organic Green Salad 5

Sautéed Organic Spinach 7

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

