

live music thurs-sat

MOODY'S

BISTRO, BAR & BEATS

fall dinner menu

STARTERS

French Baguette 5
french plugra butter, sea salt

Ahi Poke 26
avocado, soy sauce, sesame oil,
sambal, wonton crisp

Duck Liver Paté 19
house pickles, crostini

Spanish Octopus 26
miso, pumpkin spiced curry,
crispy potato, celery, carrot

Mediterranean Mussels 25
"sailor style", house bacon, leeks,
piquillo peppers, crème fraîche,
grilled sourdough

Roasted Bone Marrow 24
pluot chutney, brioche, soft herbs,
pickled mustard seed

Cervena Venison Tartare 27
aged cheddar tater tots, juniper aioli,
quail egg, sauce americano

Hamachi Carpaccio 29
tomato water snow, pickled
fresno chili, cured cucumber,
avocado mousse

Tomato Soup 15
served en croûte

SALADS

Brussels Sprouts 23
manchego cheese, pomegranate,
dino kale, honeycrisp apple, kohlrabi,
apple cider vinaigrette

Artisan Greens 16
french radish, english cucumber,
cherry tomato, shallot vinaigrette

Burns Blossom Farm Beets 24
boston bibb lettuce, fennel,
valencia orange, whipped avocado,
aged bouchon goat cheese, hazelnut

Poached French Pear & Farro 24
delicata squash, endive, dried cherry,
aged cheddar cheese, candied walnut

HOUSE-MADE PASTA

Campanelle 40
pesto alla calabrese, cherry tomato,
spinach, tomato water, fall squash

Bucatini 47
iberian pork meatballs, san marzano
pomodoro, pistachio gremolata

ENTREES

Mary's Chicken Roulade 48
pancetta, apple and chestnut stuffing,
pommes puree, heirloom carrot,
leeks, artichoke, sherry-shallot jus

Wagyu Flat Iron Steak 63
red kuri squash, heirloom carrot, enoki,
anaheim, charred napa cabbage,
tomatillo sauce

Iberian Tomahawk Pork Chop 59
apple butter, maple-brussels sprouts,
tokyo turnip, pumpkin,
apple cider gastrique

Roasted Red Sea Bass 57
black garlic-sunchoke, miso-turnip,
escarole, beech, chickpea, pomegranate

Whole Roasted Branzino 59
cauliflower, brussels sprouts, potato,
lemon-tomato relish

Amish Duck "à l'orange" 59
celery root, duck confit crêpe, romanesco,
delicata squash, orange wine sauce

Durham Ranch Hanger Steak 49
fries, sauce béarnaise

Niman Ranch Burger 28
house ground chuck and brisket,
bacon, gruyere, fries
add avocado or egg +2

SIDES

seasonal roasted vegetables 12
truffle & parmesan fries 14
sautéed organic spinach 11

EXECUTIVE CHEF, WILLIAM BURNS

Serving organic, seasonal, local ingredients whenever possible. Please inform our staff of any and all food allergies.