

live music thurs-sat

MOODY'S

BISTRO, BAR & BEATS

Fall lunch menu

STARTERS

Truffled Deviled Eggs 13
mushroom duxelle, white truffle oil

Ahi Poke 26
wonton crisp

Beef Tartare 23
classic preparation

Duck Liver Paté 19
house-made pickles

SOUPS

Moody's Famous Tomato Soup 15
classic preparation, served en croûte

SALADS

*add grilled chicken 12 / fish 13 / steak 16
to any salad*

Wedge Salad..... 19
*blue cheese, carrots, tomatoes, bacon
lardon, radish, cucumber*

Roasted Chioggia Beet Salad 21
*laura chenel chevre, bibb lettuce, fennel,
marcona almonds, valencia orange and
honey vinaigrette*

Classic Caesar Salad 15
*spanish white anchovy filet, parmesan
cheese, herb crostini*

Artisan Green Salad 16
*organic mixed greens, watermelon radish,
english cucumber, cherry tomatoes and
shallot vinaigrette*

Seared Ahi Nicoise Salad 26
*pee wee potato, english cucumber, cherry
tomato, olive trio, egg, house vinaigrette*

SANDWICHES

*all sandwiches come with your choice of:
hand cut fries, organic green salad or soup
gluten free buns available upon request +2*

Roast Pork Sandwich 22
*roasted pork loin, Italian ham, provolone, pickled
salad, piquillo pepper jam, garlic aioli*

Mary's All Natural Chicken Sandwich..... 20
*peach-champagne chutney, camembert, bacon,
arugula, apple*

House-Ground Niman Ranch Burger 24
*cheddar cheese and local brioche bun
add bacon, avocado or fried egg +2*

Fresh Fish Sandwich 20
*market fish served blackened -or- grilled on a
local ciabatta bun with coleslaw and house
tartar sauce.*

Rabbit Pot Pie 21
*sherry, butternut squash, peas, leeks, puff
pastry, fines herbes*

SIDES

hand cut kennebec french fries 9

truffle & parmesan fries 13

organic green salad 7

sautéed organic spinach 8

EXECUTIVE CHEF, WILLIAM BURNS

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