

live music thurs.-sat

# MOODY'S

BISTRO, BAR & BEATS

spring lunch menu

## ~STARTERS~

### TRUFFLED DEVIL EGGS 13

mushroom duxelles,  
white truffle oil

### AHI POKE 26

avocado, soy sauce, sambal,  
sesame oil, wonton crisp

### BEEF TARTARE 23

dijon, shallot, cornichon, caper,  
egg yolk, parmesan cheese

### DUCK LIVER PATE 19

house-made pickles, crostini

### SOUP OF THE DAY 15

### TOMATO SOUP 15

served en croute

## ~SALADS~

ADD GRILLED CHICKEN BREAST 12  
MAHI MAHI 13 STEAK 16

### WEDGE 19

blue cheese, carrots, tomato,  
bacon, radish, cucumber

### CHIOGGIA BEET 21

laura chenel chevre, bibb lettuce,  
fennel, marcona almonds,  
valencia orange, honey vinaigrette

### CAESAR 15

spanish white anchovy filet,  
parmesan cheese, herb crostini

### ARTISAN GREENS 16

radish, cucumber, tomato,  
shallot vinaigrette

### NICOISE 26

seared ahi tuna, potato,  
cucumber, tomato, olive,  
egg, house vinaigrette

## ~SIDES~

kennebec fries 9

truffle & parmesan fries 13

organic green salad 7

sautéed organic spinach 8

## ~NEAPOLITAN PIZZAS~

### THE CLASSIC 27

Mozzarella cheese, basil, san  
marzano tomatoes, parmesan

### MUSHROOM & ASPARAGUS 30

king trumpet mushrooms, mornay  
sauce, spring onion, fontina cheese,  
balsamic reduction

### ARTISAN PEPPERONI 29

Jalapeños, red onion, mozzarella  
cheese, arugula

### HOUSE SAUSAGE 30

fennel pork sausage, caramelized  
onions, fontina cheese, confit garlic,  
spinach

## ~SANDWICHES~

CHOICE OF KENNEBEC FRIES, GREEN  
SALAD OR SOUP  
GLUTEN FREE BUNS AVAILABLE  
UPON REQUEST +2

### ROASTED PORK 22

italian ham, provolone, pickled salad,  
piquillo pepper jam, garlic aioli,  
brioche bun

### MARY'S CHICKEN BREAST 20

peach-champagne chutney,  
camembert, bacon, arugula, apple,  
brioche bun

### NIMAN RANCH

### CHEESEBURGER 24

house ground chuck & brisket,  
cheddar cheese, brioche bun  
add bacon, avocado or fried egg +2

### MAHI MAHI FISH SANDWICH 20

blackened -or- grilled, coleslaw,  
tartar sauce.

### RABBIT POT PIE 21

sherry, butternut squash, peas, leeks,  
puff pastry, herbs

EXECUTIVE CHEF, WILLIAM BURNS

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