

live music thurs-sat

# MOODY'S

BISTRO, BAR & BEATS

spring dinner menu

## ~APPETIZERS~

### Baguette & Butter 5

### Crispy Squash Blossoms 22

house ricotta, marinated cherry tomatoes, saba, purple basil

### Duck Liver Paté 19

house pickles, crostini

### Ahi Poke 26

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

### Crispy Spanish Octopus 26

sauce romesco, celery, potato, grilled lemon

### Bison Short Rib "Frites" 23

cola pickled onions, chipotle aioli, chili, espelette pepper

### Hamachi Crudo 25

purple snap peas, fresno chilies, avocado, preserved lemon, gazpacho, potato chips

## ~SOUPS~

### Soup of the Day 15

### Tomato 16

served en croute

## ~SALADS~

### California Asparagus 23

frisee, crispy farm egg, wild boar salame, pickled spring onions, ricotta salata

### Strawberry & Burrata 22

spiced hazelnuts, endive, red onion, torn bread, arugula

### Artisan Greens 16

french radish, english cucumber, cherry tomato, shallot vinaigrette

### Chioggia Beet Fattoush 22

pea pesto, pita chips, spring peas, feta cheese, persian cucumber, banyuls vinaigrette

## ~SIDES~

### Roasted Seasonal Vegetables 10

### Truffled Parmesan Fries 13

### Sauteed Bloomsdale Spinach 9

## ~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

## ~HOUSE-MADE PASTAS~

### Strozzapreti 39

green garlic, onion soubise, cherry tomato, english pea pesto, calabrian chili, arugula

### Rabbit Sugo Mafaldine 44

house lamb-pistachio merguez sausage, morels, english peas, mascarpone, soft herbs

## ~ENTREES~

### Mary's Chicken 48

basil pesto stuffed, mozzarella, artichoke hearts, celeriac, fava beans, summer squash, sauce diablo

### Lamb Shank "Al Pastor" 49

pearl cous cous, asparagus, cipollini onions, grilled pineapple salsa

### Tomahawk Iberico Pork Chop 57

pixie mandarin-whiskey glazed, grilled potato salad, green beans, cherry jus

### Alaskan Halibut 58

lobster brodo, fava, asparagus, snap peas, english peas, fiddlehead ferns, morels

### Ernie's Wild King Salmon 60

sauce romesco, wild ramps, spring peas, fava beans, fingerlings, salsa verde

### Prime New York Strip Steak 59

hasselback potato, asparagus, chestnut mushroom, spring onion-chimichurri

### Durham Ranch Hanger Steak 49

hand cut kennebec fries, bearnaise

### Niman Ranch Cheeseburger 28

house ground chuck & brisket, bacon, gruyere, fries

add ~ egg or avocado +2

EXECUTIVE CHEF, WILLIAM BURNS

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