

live music thurs-sat

MOODY'S

BISTRO, BAR & BEATS

summer dinner menu

~APPETIZERS~

Baguette & Butter 5

Fried Green Tomatoes 34

dungeness crab, sauce remoulade,
preserved meyer lemon

Duck Liver Paté 19

house pickles, crostini

Truffled Deviled Eggs 13

mushroom duxelles, white truffle oil

Ahi Poke 26

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

Crispy Octopus 25

kellogg's breakfast gazpacho,
celery-radish-soft herb salad

Superior Farms Lamb Ribs 24

charred cucumber, pickled green tomato,
olive relish, marcona almond, black garlic

Maine Lobster Ceviche 32

compressed melon, cured cucumber,
fresno chile, charred corn, avocado

Street Corn Croquettes 18

grilled lime, espelette-crème fraiche,
queso fresco

~SOUP~

Tomato 16

served en croute

~SALADS~

Watermelon and Snap Pea 23

pistachio pistou, french feta,
chardonnay vinaigrette, pea shoots

Tomato & Peach 22

burns blossom heirloom tomato, suncrest
peaches, burrata, pine nut streusel,
basil, sparrow lane balsamic

Artisan Greens 16

french radish, english cucumber,
cherry tomato, shallot vinaigrette

Chioggia Beet 22

humboldt fog goat cheese, candied
walnut, chicories, pickled fennel,
orange-banyuls

~SIDES~

Roasted Seasonal Vegetables 10

Truffled Parmesan Fries 13

Sauteed Bloomsdale Spinach 9

~PIZZAS~

Margherita 27

mozzarella cheese, basil,
san marzano tomatoes, parmesan

Mary's Chicken 30

peach bbq, watermelon radish, arugula,
local peaches, torpedo onion

Pepperoni 29

jalapeño, red onion, mozzarella, arugula

Heirloom Tomato 28

pistachio pesto, house ricotta,
mozzarella, balsamic reduction, basil

~HOUSE-MADE PASTAS~

Strozzapreti 39

sun-dried tomato pesto, snap peas,
cherry tomatoes, roasted squash, spinach

Mafaldine 44

house sausage ragu, heirloom tomato,
local peppers, ricotta salata

~ENTREES~

Mary's Chicken Duo 44

piri-piri sauce, pole beans,
english peas, romano beans, sherry-jus

Superior Farms Lamb Rack 61

red curry, roasted chickpea, broccolini,
cipollini onion, pickled grape

Iberico Pork Chop 57

peach bbq, braised pork belly-chard, yam,
honey-tokyo turnips, stone fruit jam

Alaskan Halibut 58

tasso ham, corn succotash,
roasted tomato, champagne-jus

Wild King Salmon 60

black rice, summer squash,
snap peas, citrus nage

Prime New York Strip Steak 59

heirloom carrot, shishito, salsa verde-
potato, chanterelle, sauce chasseur

C.A.B. Hanger Steak 49

fries, sauce 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.