

live music thurs.-sat

MOODY'S

BISTRO, BAR & BEATS

summer 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

TOMATO SOUP 15

served en crouete

~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

~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
cheese, arugula

HEIRLOOM TOMATO 28

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

~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 of any and all food allergies.