MOLTI ON MOODY

@moltionmoody

APPETIZERS

ROWE'S MINEST 11
pulled chicken - chicken broth - kale - pecorino - cabbage

SNAP PEA SALAD 11
ricotta - meyer lemon - zaatar pita - Boquerones - Mint

BABY GEM SALAD 11
avocado - sunflower seeds - Citrus - gorganzola picante- sourdough croutons

GRILLED ASPARAGUS 12
Local Burrata - crispy shallots - pickled cashews - radishes

ROASTED CARROT SALAD 11
hummus - pickled currants - sesame - ginger vinaigrette

LAMB MEATBALLS 14
harissa tomato sauce - mint dill yogurt - side of house made bread

NEW ENGLAND CHARCUTERIE + CHEESE BOARD 27
chef's selection of new england charcuterie meats + cheeses - pickles -

AVAILABLE WEDNESDAY TO SUNDAY - 11AM TO 8:30PM

PROUDLY SERVING
@newenglandcharcuterie @polloclubwaltham

*FACE COVERINGS REQUIRED ANY TIME YOU ARE NOT SEATED AT YOUR TABLE.
WE APPRECIATE YOUR COOPERATION IN KEEPING OUR GUESTS AND STAFF SAFE AND PROTECTED.
THANK YOU - MOLTI ON MOODY TEAM

DON'T FORGET

ALL ITEMS CAN BE ORDERED AS TAKEOUT!

*BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY.
*CONSUMING RAW OR UNDERCOOKED EGGS, MEAT, POULTRY, SEAFOOD, SHELLFISH AND/OR DAIRY PRODUCTS CAN INCREASE THE RISK OF FOOD BORNE ILLNESS.

ENTRÉES

BEEF BOLOGNESE 24
sofrito - pecorino - mafaldine

MUSHROOM FUSILLI 24
creminis - oyster mushrooms - pecorino

SLOW ROASTED SALMON 28
Fava Beans - Spring Onions - English Pea Puree - Braised Wheat Berries

WHOLE ROASTED BRANZINO 36
Whole Deboned Bronzino - Lemon Buerre Blanc - Snap Peas

SMOKED HALF CHICKEN 26
Chimmichurri - Green Beans - Cauliflower Puree - Turnips

WOOD FIRE CHEESE BURGER 18
8oz Grass Fed Beef - Comte - Special Sauce - LTO - Sesame Bun - Fries - Spicy Ketchup

BRAISED SHORT RIB 28
potato puree - baby carrots - gravy - roasted pearl onions

Wood Grill New York Strip 46
14oz Grass Fed Beef - Potato Gratin - Harissa - Baby Carrots - Asparagus

DESSERT

CHOCOLATE POT DE CREME 8
hazelnut praline - crispy crepes - sea salt

WINTER CITRUS 8
cara cara orange - grapefruit - creme fraiche ice cream - mint - white chocolate

POLLO CLUB

HALF FRIED CHICKEN 19
with a biscuit - choice of 2 sauces

CRISPY CHICKEN SANDWICH 14
crispy chicken thigh - pimento cheese - herb slaw - honey butter - hot sauce

FOUR PC. CHICKEN TENDERS 14
with a biscuit - choice of two sauces

LARGE WHITE 17
two breasts - one wing - biscuit - choice of two sauces

LARGE DARK 17
two thighs - one drumstick - biscuit - choice of two sauces

WHOLE BIRD 28
eight piece fried chicken - four biscuits - choice of two sauces

SAUCES
honey mustard - chipotle aioli - honey butter - #7 hot sauce

SIDES

MASHED POTATOES 6
chicken gravy

FOUR BISCUITS 6
honey butter

BROCCOLI SALAD 6
Cheddar – raisins - creamy vinaigrette

STOVE TOP MAC N CHEESE 6

HERBED COLESLAW 6

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COCKTAILS

SANGRIA 12
Wine - peach brandy - orange liqueur - cranberry juice - blood orange juice - lemon juice

BARREL-AGED WHITE NEGRONI 14
Gin - dry vermouth - cocchi americano - lillet

PLANE TO HAWAII 14
bourbon, aperol, montenegro, amaro, lime juice, pineapple juice, orgeat

THE GARDEN ROSE 13
milagro tequila, st germain, lemon juice, simple syrup, rose water, prosecco, muddled raspberries

DILL WITH THIS 13
dill infused gin - peach brandy - lemon juice - orgeat

PURPLE RAIN 13
butterfly pea tea infused gin – lillet - luxardo maraschino - lemon juice

MANHATTAN ON TAP 15
mad river rye - punt e mes - bitters

RUM OLD FASHIONED 14
flor de cana 7 - triple syrup - angostura bitters - mole bitters

MEXICAN BONFIRE 15
Mezcal – tequila – Cointreau - pineapple shrub - lemon juice - hellfire bitters - spicy salt rim

BEERS ON TAP

WORMTOWN BREWERY 'Be Hoppy' 9
ipa, worcester, ma

SAM ADAMS BREWING CO "COLD SNAP" 8
white ale – boston - ma

CASTLE ISLAND BREWING CO 9
lager – norwood - ma

PAULANER BREWERY 8
hefeweizen – munich - ge

CANS/BOTTLES

BANTAM CIDER CO "WUNDERKIND" 9
cider – somerville - ma

CARLSON ORCHARDS HONEY CRISP 9
hard cider – lafayette - ny

CASTLE ISLAND 'HI-DEF' 11
ipa, norwood, ma

UFO 'LIGHT FORCE' 6
white ale – windsor - vt

CHAMPAGNE + SPARKLING

NV	Chateau Langlois, Cremant Rose, Loire Valley, Fr	15 / 60
NV	Nicolas Feuillatte, Champagne, Fr	18 / 72
NV	Lacourte-Godbillon 'Terroirs d'Ecueil' Brut Premier Cru, Champagne, Fr	20 / 80
NV	Delamotte Brut, Champagne, Fr	80
NV	Pol Roger, Champagne, Fr	94
NV	Ruinart Blanc de Blancs, Champagne, Fr	120
NV	Ruinart Brut Rosé, Champagne, Fr	165
NV	Ca' del Bosco 'Cuvée Prestige' Brut, Franciacorta, It	64
2010	Louis Roederer Blanc de Blancs, Champagne, Fr	160

WHITE

2019	Ruffino, Pinot Grigio, It	12 / 48
2019	Paul Cherrier, Sancerre, Loire Valley, France	18 / 72
2020	White Haven, Sauvignon Blanc, Marlborough, Nz	14 / 56
2017	Illumination, Sauvignon Blanc, Sonoma/Napa, Ca	95
2017	Gaja 'Ca'marcanda Vistamare' Vermentino, Viogner, Fiano, Tuscany, It	125
2018	Francis Coppola, Chardonnay, Sonoma, Ca	15 / 60
2007	Peter Michael 'La Carriere' Chardonnay, Knight's Valley, Sonoma, Ca	120
2008	Peter Michael 'Mon Plaisir', Chardonnay, Knights Valley, Sonoma, Ca	120
2016	Philippe Colin, Chassagne-Montrachet, Burgundy, Fr	152
2015	Jean-Louis Chavy, Puligny Montrachet, Burgundy, Fr Puligny Montrachet, Burgundy, Fr	152

ROSÉ

2017	Chateau Ste. Michelle 'ANew', Columbia Valley, Wa	9 / 36
2019	Klinker Brick 'Bricks & Roses', Lodi, Ca	16/ 64
2013	Amuse Bouche 'Pret a Boire,' Grenache, Syrah, Napa, Ca	85

RED

2018	Banshee, Pinot Noir, Sonoma, Ca	13 / 52
2015	Ceritas 'Costalina', Pinot Noir, Sonoma, Ca	100
2014	Ceritas 'Hellenthal Vineyard', Pinot Noir, Ca	137
2016	Paul Hobbs 'Crossbarn', Pinot Noir, Sonoma, Ca	110
2017	Joseph Carr, Cabernet Sauvignon, Napa, Ca	16 / 64
2016	Adaptation by Odette ', Cabernet Sauvignon, Napa, Ca	105
2017	Honig, Cabernet Sauvignon, Napa, Ca	125
2017	Faust, Cabernet Sauvignon, Napa, Ca	28 / 115
2016	Domaine Aurélien Verdet 'Champs Perdrix', Marsannay	160
2016	Domaine des Comtes, 'Les Duresses' Premier Cru Monthélie, Fr	120
2019	Guidobono Langhe, Nebbiolo, Piedmont, It	15 / 60
2017	Villa Antinori, Sangiovese, Piedmont, It	18 / 72
2012	Salvioni 'La Cerbaiola,' Brunello di Montalcino, It	230

TAKE ME HOME

ASK YOUR SERVER ABOUT OUR TAKEOUT COCKTAILS + BEERS