

SNACKS

HOUSE FAVORITES

PACIFIC NW OYSTERS*

2 featured varieties
peated scotch mignonette & peri peri sauce
HALF-DOZEN/DOZEN

CORN FED BEEF TARTARE*

creekstone farms KS
shallots, parsley, shiso, crispy capers, gochujang dijonaise, egg yolk, rice crackers

FRIED CAULIFLOWER

lemon pepper tempura, white bean spread
shaved parmesan, aged balsamico

MWL SOURDOUGH BREAD

baked fresh in house daily served
with house cultured butter, *bitterman's* sea salt

SUMMER SALAD

arugula, shaved parmesan, seasonal fruit, chili roasted pecans,
lemon bourbon vinaigrette

MEAT & CHEESE BOARD*

selection of artisanal meats & cheeses, fruit preserves,
toasted nuts, *bee local* honey, pickles

ROASTED SUMMER VEGETABLES

pattypan squash, tomato, hazelnuts, cucumber, fine herbs,
smoked chili oil

SCOTCH DEILED EGGS

beet cured farm eggs, honey cured bacon, crispy andouille
crouton, pepperjelly

HAND CUT FRIES

kennebec potatoes, herbs
Portland ketchup, peri peri sauce

ROASTED OLIVES

orange & herbes de Provence, garlic,
sun dried tomatoes, and pepperocinis

CHARRED OCTOPUS

lemon & herb white bean puree, andouille,
marble potatoes, radish, and fennel, citrus saffron sauce

Automatic gratuity of 20% is added for parties of 6 or more.

**Hamburgers & Steaks are cooked to order
*Consuming raw or undercooked meats, poultry,
seafood, shellfish or eggs may increase your
risk of foodbourne illness*

*Our leather coasters are the property of MWL.
If you would like to purchase them, please let us know
and they will be added to your bill at \$12 per coaster.*

DINNER

SMOKED BONE-IN PORK CHOP

snake river farms ID
braised greens, brown butter sage
smashed sweet potatoes
orange bourbon *steens* glaze

VEGETABLE FARRO RISOTTO

pattypan squash, baby zucchini
cherry tomatoes, toasted hazelnuts
topped with shaved pecorino

40 DAY DRY-AGED RIBEYE*

st. helens ranch WA
3 lb steak, carved off the rack to
order with salad,
hand cut fries, smoked olive oil
please allow at least one hour for cook time

LIBRARY CHEESEBURGER*

nicky usa ground chuck OR
cave aged gruyere, honey cured
bacon, butter lettuce,
tomato & onion jam,
chimicurri aioli, with fries

BOURBON BRAISED SHORT RIB

st. helens ranch W
roasted heirloom carrots,
parmesan nocini gnocchi

BLACKENED SCALLOPS

diver scallops, cheddar grits
andouille, rapini
brown butter bourbon sauce

MAC & CHEESE

pasta al torchio, cave aged gruyere
aged cheddar, pecorino, rapini,
breadcrumbs

ADD BACON FOR 3

AFTER DINNER

FROMAGE BLANC CHEESECAKE

gluten free almond crust, seasonal fruit
lemon mousse, almond tuile

DARK CHOCOLATE RYE WHISKEY CAKE

hazelnut praline crunch, milk chocolate mousse
rye caramel, toasted meringue

ORANGE TART

brown butter crust, orange-vanilla chantilly
honeycomb toffee, candied orange peel

STICKY TOFFEE PUDDING

brown sugar sponge cake, medjool dates,
warm toffee sauce, vanilla whipped cream

CHEESE BOARD

selection of artisanal cheeses

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