

## SNACKS

### HOUSE FAVORITES

#### PACIFIC NW OYSTERS\*

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

#### GRASS FED BEEF SHORT RIB TARTARE\*

*Painted Hills, OR*  
pink peppercorn, pomegranate, smoked scallions and egg yolk, tangerine oil,  
chili threads, absinthe mustard, roe, cajun kettle chips

#### 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, *Jacobsen's* sea salt

#### LITTLE GEM SALAD <sup>GFO</sup>

fuji apple, shaved radish, pecans, herbed goat cheese croutons  
roasted beet and vermouth vinaigrette

#### MEAT & CHEESE BOARD\*

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

#### ROASTED TRI-COLOR BEETS <sup>GFO</sup>

dukkah spice, za'atar spiced lebnah, pita and cucumbers

#### SCOTCH DEVEILED EGGS <sup>GFO</sup>

beet cured farm eggs, honey cured bacon  
crispy andouille crouton, pepper jelly

#### HAND CUT FRIES <sup>V+</sup>

kennebec potatoes, herbs  
*Portland* ketchup, peri peri sauce

#### ROASTED OLIVES <sup>GF, V+</sup>

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

#### CHARRED OCTOPUS <sup>GF</sup>

lemon & herb white bean puree, andouille,  
marble potatoes, radish, 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

**PNW SALMON** <sup>GF</sup>  
roasted fall vegetable,  
miso mushroom glaze,  
blood orange and vermouth  
buerre rouge, herbs

**AUTUMN RISOTTO** <sup>GF, V+</sup>  
thai spiced butternut and acorn  
squash, locally foraged mushrooms  
coconut vegetable stock,  
maple spice pepitas

**BONE-IN RIBEYE** <sup>GFO\*</sup>  
*st. helens ranch WA*  
3 lb steak, carved off the rack,  
served with red wine demi, salad,  
hand-cut fries, smoked olive oil  
*please allow at least one hour for cook time*

**LIBRARY CHEESEBURGER\***  
*nicky usa chuck OR*  
cave aged gruyere, honey cured  
bacon, butter lettuce,  
tomato & onion jam,  
chimicurri aioli, fries

**BOURBON SHORT RIB** <sup>GF</sup>  
*Painted Hills, OR*  
roasted heirloom carrots,  
charred onion and celeriac soubise

**BLACKENED SCALLOPS** <sup>GF</sup>  
diver scallops, cheddar grits  
andouille, rapini  
brown butter bourbon sauce

**MAC & CHEESE**  
pasta al torchio, gruyere  
aged cheddar, pecorino, rapini,  
breadcrumbs

\*ADD BACON

## 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

**CHEESE BOARD**  
selection of artisanal cheeses

**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

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