

SNACKS

HOUSE FAVORITES

PACIFIC NW OYSTERS*

featured varieties barrel-aged shoyu mignonette & peri peri sauce HALF-DOZEN/DOZEN 24/34

THAI ALBACORE TUNA POKE

Oregon coast albacore tuna, toasted peanuts, avocado salad, pickled english cucumber, coconut sticky rice
18

MEAT & CHEESE BOARD* GFO

selection of artisanal meats & cheeses, seasonal mostarda toasted marcona almonds, pickles, toasted baguette

SOURDOUGH BREAD

traditional French sourdough served with kefir cultured butter Jacobsen's flake salt 10

DUNGENESS CRAB DEVILED EGGS GF

yellow curry and almond aioli roasted beet pickled farm eggs tumeric citrus oil

MOROCCAN SPICED DELICATA SQUASH GF, V+O

garam masala whipped goat cheese bourbon pomegranate vinaigrette spiced pepitas 14

SMOKED BABA GHANOUSH GFO

smoked eggplant, tahini, & preserved lemon, yogurt chili za'atar garbanzos, sumac grilled baguette 12

CAULIFLOWER CACIO E PEPE GF

lemon and herb tempura fried, pecorino and cracked black pepper cream toasted pinenuts, citrus herb oil

LITTLE GEM WEDGE GF, VO

marinated heirloom cherry tomatoes, honey bacon lardons, toasted seeds herb blue cheese dressing, fresh herbs

GRILLED OCTOPUS SALAD GF, V+O

mama's lil peppers, shaved red onion, spiced pistachios herb salad, charred corn & mezcal coconut crema aji amarillo vinaigrette

HAND CUT FRIES GF

kennebec potatoes lemon herb seasoned portland ketchup, perie peri sauce

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

Gf=gluten Free Gfo=Gluten Free Available VO= Vegan Available V+= Vegan

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

Est. 2013

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.



PORTLAND, MULTNOMAH COUNTY, OREGON • EST. 2013

SHARABLES

HOUSE FAVORITES

BONE-IN RIBEYE GF

st. helens ranch, WA 3 lb steak, carved off the rack served with red wine demi-glace, wedge salad hand-cut fries, Castilla d'Canena smoked olive oil please allow at least one hour for cook time 140

SEARED SCALLOP CAVATELLI GFO, VO

cajun spiced diver scallops smoked tomato & red wine sauce grilled autumn squash, toasted hazelnuts pecorino and toasted breadcrumb

POMEGRANATE & UNCLE NEAREST GLAZED QUAIL

maafe stuffed semi-boneless quail pomegranate, tamarind & whiskey glaze green rice pilaf, Angolan bouillabaise

> CHEF'S DAILY FISH GFO daily preparation of seafood MARKET PRICE

LIBRARY CHEESEBURGER* GFO

nicky farms, OR bacon and tomato jam brie, crispy onion strings, butter lettuce roasted garlic and bourbon aioli, fries

MOROCCAN VEGETABLE TAGINE GFO,V+O lentils, garbanzos, quinoa, vegetable ragu ras el hanout cous cous smoked buttermilk crema

HOT BROWN TORTEGF confit turkey breast, bacon tomato jam gruyere, arugula salad, parmesan preserved lemon, gin & sumac vinaigrette

AFTER DINNER

STICKY TOFFEE PUDDING

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

BUTTER "SCOTCHED" BUDINO

italian butterscotch pudding salted scotch caramel, caramel kettle corn bruleed banana, vanilla whipped cream 15

DARK CHOCOLATE RYE WHISKEY CAKE

hazelnut praline crunch, dark chocolate mousse rye caramel, candied hazelnuts

CHEESE BOARD GFO

selection of artisanal cheeses

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