

SNACKS

HOUSE FAVORITES

PACIFIC NW OYSTERS*

orange-bourbon mignonette & peri peri sauce
HALF-DOZEN/DOZEN
24/34

CAULIFLOWER CACIO E PEPE GF, VO

lemon and herb tempura fried, pecorino and cracked black pepper cream, to asted pinenuts, citrus herb oil 16

MEAT & CHEESE BOARD* GFO

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

SHRIMP COCKTAIL GF

Cajun poached jumbo shrimp, spicy horseradish cocktail sauce 26

HAND CUT FRIES GF, V+

kennebec potatoes, lemon herb seasoning, Portland ketchup, peri peri sauce

SOURDOUGH BREAD

Grand Central Bakery traditional sourdough, kefir cultured butter, Jacobsen's flake salt 10

CAESAR SALAD GFO, VO

anchovy caesar dressing, hearts of romaine, grated Parmigiano Reggiano , crispy parmesan and pink peppercorn tuile, sourdough croutons, Cantabrian boquerones, 10yr aged balsamic

ROASTED BARBEQUE CARROTS GF, V+

Roasted golden beet puree, grilled radicchio with balsamic vinaigrette, shaved breakfast radishes & toasted seeds

16

ROASTED OLIVES GF, V+

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

SCOTCH DEVILED EGGS GF

Trent Family Farms, OR
beet cured farm eggs, crispy andouille sausage,
dijonaisse, pickled mustard caviar

BRISKET AND ANDOUILLE GUMBO GF

Painted Hills, OR slow roasted beef brisket, house andouille, parsley and chive rice, HAB hot sauce cup 14 bowl 18

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.



SUPPER

HOUSE FAVORITES

BONE-IN RIBEYE GFO

St. Helens ranch, WA
3 lb steak, carved off the rack
served with red wine demi-glace, caesar salad
hand-cut fries, Castilla d'Canena smoked olive oil
please allow extra time for preparation
140

LIBRARY SMASHBURGER* GFO

micky farms, OR two quarter-pound patties, sun dried tomato & charred onion jam, Tillamook cheddar, Tails & Trotters bacon, bibb lettuce, roasted garlic & bourbon aioli, hand cut fries

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

WILD MUSHROOM & LENTIL RISOTTO GF,V+ roasted local foraged wild mushrooms, red lentils, and roasted cauliflower

STEVE'S SHORT RIB* GF

carman ranch, OR
36-hour braised wagyu short rib,
black garlic celery root puree,
orange & bourbon roasted broccolini,
marchand de vin sauce
MARKET PRICE

SEARED SCALLOP CARBONARA ^{6FO} tajin spiced seared diver scallops, spaghetti carbonara, n'duja sausage and local kale

toasted baguette, cajun roasted turkey breast, roma tomatoes, pecorino mornay,
Tails & Trotters bacon

AFTER DINNER

SEASONAL 'SHORT CAKE'

tres leches shortcake, seasonal fruit jam vanilla whipped sour cream frosting

BUTTER "SCOTCH" CREME BRULEE GF

brown butter, molasses, and Islay scotch custard, torched demerara sugar, fresh berries

15

DARK CHOCOLATE RYE WHISKEY CAKE

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

15

CHEESE BOARDGFO

selection of artisanal cheeses

18

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PORTLAND, MULTNOMAH COUNTY, OREGON • EST. 2013

VEGAN MENU

ROASTED CAULIFLOWER GF, V+

lemon and herb roasted, preserved lemon chimicurri toasted pinenuts

HAND CUT FRIES GF, V+

kennebec potatoes lemon herb seasoned Portland ketchup, peri peri sauce

CAESAR SALAD GFO, V+

lemon and whipped tahini dressing, hearts of romaine, sourdough croutons 10yr aged balsamic

ROASTED TOMATO AND MUSHROOM BRUSCHETTA V+

sun dried tomato and carmelized onion jam roasted wild mushrooms tumeric and herb oil 15

ROASTED OLIVES GF, V+

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

MIXED HOUSE PICKLES GF, V+

chef's assortment of mixed local, organic vegetables pickled in house

LEMON AND HERB POPCORN GF, V+

fresh popped to order lemon pepper & herb de provence

WILD MUSHROOM & LENTIL RISOTTO GFO, V+

roasted local foraged wild mushrooms, red lentils, and roasted cauliflower 26

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