

SNACKS

HOUSE FAVORITES

PACIFIC NW OYSTERS*

orange-fennel mignonette & peri peri sauce
HALF-DOZEN/DOZEN
24/36

MEAT & CHEESE BOARD* GFO

selection of artisanal meats & cheeses, seasonal mostardatoasted marcona almonds, pickles, toasted baguette 26

CAULIFLOWER CACIO E PEPE GF, VO

lemon and herb tempura fried,pecorino and cracked black pepper cream, golden raisins, lemon

WAGYU BEEF TARTARE* GFO

crispy capers, smoked aleppo pepper, HAB sweet soy aioli, chervil, shallot, grated horseradish, rye toast 22

SHRIMP COCKTAIL GF

cajun poached jumbo shrimp, horseradish cocktail sauce, freshly grated horseradish

ROASTED BEETS GFO, V+

roasted red and golden beets, candy stripe beet chips, pickled shallots, paprika crisp, lemon creme fraiche

ROASTED CORN BISQUE GF, V+

charred corn salsa, lime mezcal crema, blistered corn beignets, Persian lime cup 10 bowl 14

SOURDOUGH BREAD

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

HAND CUT FRIES GF, V+

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

SCOTCH DEVILED EGGS GF

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

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 OLIVES GF, V+

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

POPCORN GF

choice of rosemary parmesan, crispy bacon, or lemon and herb, salt & vinegar

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

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

nicky 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
25

KENTUCKY HOT BROWN ^{GFO} toasted baguette, cajun roasted turkey breast, roma tomatoes, pecorino mornay,
Tails & Trotters bacon
20

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

STEVE'S SHORT RIB* GF

carman ranch, OR
36-hour braised wagyu short rib,
black garlic celery root puree,
orange & bourbon roasted broccolini,
preserved lemon chimichurri
65

CLAMS AND CHORIZO GFO manila clams, Olympia Provisions chorizo, garbanzo beans, white wine and clam broth, red pepper romesco, garlic toasted baguette 34

ROASTED SUMMER SQUASHES GF, braised mixed greens, lentil grits, smoked tomato arrabbiata sauce

ACCOMPANIMENTS

HAND CUT FRIES GF

BRAISED GREENS GF

LENTIL GRITS GF

SUMMER SQUASH GF

CELERIAC PUREE GF

ROASTED BEETS GF

PASTA ARRABIATA

CREAMED GREENS GF

ROASTED CAULIFLOWER GF

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AFTER DINNER

DARK CHOCOLATE RYE WHISKEY CAKE

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

15

SEASONAL 'SHORT CAKE'

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

14

BUTTER "SCOTCH" CREME BRULEE GF

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

15

CHEESE BOARDGFO

selection of artisanal cheeses 18

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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

ROASTED SUMMER SQUASHES GF,V+

braised mixed greens, lentil grits, smoked tomato arrabbiata sauce

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