

LA MOULE



“Le Chef Recommande”

POUR LA TABLE

Pork Rinds

SMOKED PAPRIKA, MAPLE SYRUP

7

Chicken Liver Mousse

MUSTARD, PICKLES, BREAD

8

Foie Gras Torchon

ORANGE MARMALADE,
SPICED GASTRIQUE

13

Tartare & Bone Marrow*

QUAIL EGG, HORSERADISH, BAGUETTE

16

Cheese Board*

13

HORS D'OEUVRE

Butter Lettuce Salad

RADISH, AVOCADO, CROUTONS,
FINES HERBS, DIJON VINAIGRETTE

11

Seared Beets

MUSTARD GREENS, POMEGRANATE
VINAIGRETTE, CANDIED PISTACHIO,
LARK'S CHEDDAR*

13

Belgian Endive Caesar

SMOKED OYSTER DRESSING*,
CROUTONS, PECORINO

15

French Onion Soup

FOIE GRAS, PORCINI, SHERRY,
CROUTON, AGED GRUYÈRE*

16

Oysters on the Half*

LEMON & MIGNONETTE

SIX for 17 | DOZ for 32

GRAND PLATS

Whole Bronzino

GINGER, SEAWEED BUTTER,
FENNEL, BUDDHA'S HAND,
GARLIC CHIPS

29

Flat Iron Steak Frites*

WITH MAÎTRE D'HOTEL BUTTER

26

A LA DIANE + 5

Roasted Garlic Spätzle

YELLOWFOOT*, SWEET TOOTH*,
& MAITAKE MUSHROOMS,
BRAISED LEEKS, PINE NUTS, PARMESAN

22

Braised Beef Cheek

RED WINE ADOBO, TOSTONES,
WINTER VEGETABLES,
RADISH, CILANTRO, PEPITAS

26

Burger*

THICK BACON, BRIE, RED ONION
DIJON & KEN'S ARTISAN BRIOCHE
WITH POMMES FRITES & AIOLI*

16

MOULES

22

Marinière

GARLIC, SHALLOTS, CAPERS,
BUTTER, HERBS, CHILI FLAKE

Puttanesca

TOMATO SAUCE, ANCHOVY, CAPERS,
NIÇOISE OLIVES, LEMON ZEST, BASIL

Korean

MISO, WHITE KIMCHI,
PICKLED CHILES, SCALLION, MINT,
CILANTRO, SESAME

Au Safran

CREAM, GARLIC, DIJON,
THYME, FINES HERBS

SIDES

Baguette

EUROPEAN CULTURED BUTTER &
CONFITED GARLIC IN OLIVE OIL

4

Confited Parsnips

BRUSSELS SPROUTS,
DUCK & PORK FAT, APPLE CIDER
PICKLED MUSTARD SEED

9

Smashed Sunchokes

SOFRITO, CRÈME FRAÎCHE, HERBS

8

Frites

GREMOLATA & CHOICE OF AIOLI*,
TRUFFLE RANCH, DUKE'S MAYO,
SRIRACHA KEWPIE, OR CURRY KETCHUP

6

EXTRA SAUCE + 0.50

**oysters are raw, steak & burger are cooked to order. Lark's Cheddar is unpasteurized. tartare includes raw beef & egg, hollandaise, aioli & caesar include raw egg. yellowfoot & sweet tooth mushrooms are wild & not inspected products. consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*



UINS

Sherry

- La Cigarrera Manzanilla - 10
- Fernando de Castilla Oloroso - 8
- Hidalgo Pedro Ximenez - 13

Bubbles

- Brut | Lambert de Seyssel - 12
'petit royal,' savoie, france
- Sparkling Rosé | Cave de Bissey - 12
brut, crémant de bourgogne, fr, nv

Blanc & Rosé

- La Moule White - 9
- Vin d'Alsace | Valentin Zusslin - 13
*PINOT GRIS, GEWURZ, RIESLING, AUXERROIS
2015, sec, alsace, france*
- Etna Bianco | Biondi - 12
*CARRICANTE
2016, mt. etna, sicily*

- Chardonnay | Flâneur - 11
2017, willamette valley, oregon

- Rosé | Moulin de Gassac - 10
*SYRAH, CARRIGNAN
2017, 'guilhem,' pays d'hérault, france*

Rouge

- La Moule Red - 9
- Gamay Noir | Pierre-Olivier Bonhomme - 11
2017, 'le telquel,' loire valley, france
- Rosso Toscana | Bocelli - 12
*SANGIOVESE, CABERNET SAUVIGNON
2013, 'alcide,' italy*
- Cabernet Sauvignon | Macedon - 10
2015, tikveš, macedonia

NO PROOF

- Orange-Vanilla Soda - 5

- Root Beer Fizz - 6
*portland soda works root beer syrup,
lemon, cream of coconut, topo chico*

Glass-Bottled

- fentiman's ginger beer - 5
- sprite, coca-cola or fever tree tonic - 4
- diet coke - 3
- topo chico | 355 mL - 3
- lurisia | 500 mL - 4

BAR

"Le Bar Recommande"

Cocktails

Golden Girl - 11
reyka vodka, lime, ginger,
turmeric, seltzer

Pomme Pomme - 12
banhez mezcal, laird's applejack 86,
aval cider, lemon, orgeat*,
angostura bitters

Oh My God, Becky - 12
clear creek slivovitz, becherovka,
lime, bergamot, cinnamon,
orange zest

Night Market Sour - 12
evan williams bonded bourbon,
mulled wine, lemon & lime, egg white*

Gainsbourg - 10
beefeater gin, dolin dry vermouth,
cornichon brine, lemon zest

Bamboo Noir - 11
oloroso & amontillado dry sheries,
carpano antica, creme de violette,
angostura & orange bitters

Cognac Old Fashioned - 14
pierre ferrand 1840, black pepper demerara,
angostura & cardamom bitters

Wild Country - 12
pueblo viejo reposado tequila,
avèze, aperol, punt e mes,
whiskey barrel-aged bitters

BIÈRE

Draft

- Bavik - 7
pilsner | 5.2% abv | 18oz
- Crux Farmhouse - 7
saison | 6.6% abv
- Dirty Pretty Bira Bäs - 7
india pale ale | 7.5% abv
- Cascade Rose City Sour - 10
wheat & blonde ales w/ rose & hibiscus | 8% abv
- Ommegang Rosetta - 7
oud bruin/kriek | 5.6% abv
- Little Beast Pater Extra - 7
belgian-style abbey single | 6% abv
- Karmeliet - 9
belgian abbey tripel | 8.4% abv
- Delirium Tremens - 9
belgian strong ale | 8.5% abv
- Chimay Grand Réserve - 10
belgian strong dark | 9% abv
- St. Bernardus Abt. 12 - 8
belgian quadrupel | 10% abv
- Dragon's Head Manchurian - 8
dry apple cider | 6.8% abv

Bottled

- Rainier - 3
american lager, can | 4.6%
- Aval Cider - 7
apple cider made in bretagne, fr | 6%
- Stiegl Radler - 6
salzburg beer with grapefruit soda, can | 2.5%
- Westmalle Tripel - 10
abbey tripel | 9.5%
- Duvel - 9
strong golden ale | 8.5%
- Orval - 10
trappist ale | 6.9%
- Vanderghinste Oud Bruin - 8
west flanders sour ale | 5.5%
- Trappistes Rochefort 8 - 10
belgian strong dark | 9.2%
- La Trappe Quad - 9
belgian quadrupel | 10%

*Contains raw egg - consuming raw egg may
increase your risk of foodborne illness.

*Orgeat contains almond.