

# LA MOULE



*“Le Chef Recommande”*

## POUR LA TABLE

### **Chicken Liver Mousse**

MUSTARD, PICKLES, BREAD

8

### **Pork Rinds**

SMOKED PAPRIKA, MAPLE SYRUP

7

### **Steak Tartare\***

QUAIL EGG, ROASTED BONE MARROW,  
HORSERADISH, TOASTED BAGUETTE

16

### **Cheese Plate**

CHEF'S SELECTION OF  
ARTISAN CHEESES\*

13

## HORS D'OEUVRE

### **Butter Lettuce Salad**

RADISH, AVOCADO, CROUTONS,  
FINES HERBS, DIJON VINAIGRETTE

10

### **Belgian Endive Salad**

GRANNY SMITHS, CURRANTS,  
HERBS, HAZELNUTS, LARK'S CHEDDAR\*,  
'RANCHOVY' DRESSING, CHILI FLAKE

14

### **French Onion Soup**

FOIE GRAS, SHERRY, PORCINI,  
CROUTON, AGED GRUYÈRE

14

### **Oysters on the Half\***

LEMON & MIGNONETTE

SIX for 17 | DOZ for 32

## GRAND PLATS

### **Flat Iron Steak Frites\***

WITH MAÎTRE D'HOTEL BUTTER

24

A LA DIANE + 5

### **Duck\***

PEARL COUSCOUS, WILD ONION,  
PEA TENDRILS, CHERMOULA,  
APRICOT SAUCE, MINT

25

### **Lamb Shank**

PARSNIP MASH, CAULIFLOWER,  
ONION & RAISIN CHUTNEY, CILANTRO,  
WATERCRESS, CURRY SPICES

23

### **Fettuccine**

WILD MUSHROOMS\*, SNAP PEAS,  
MARSALA, CREAM, PECORINO,

22

### **Burger\***

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

15

## MOULES

20

LOCAL MUSSELS SERVED WITH  
KEN'S ARTISAN BAGUETTE

### **Marinière**

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

### **Alsatian**

APPLE CIDER, GRAINY MUSTARD,  
CREAM, CARAMELIZED ONION,  
BRAISED CABBAGE, TARRAGON

### **Puttanesca**

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

## SIDES

### **Chinese Greens**

SHIITAKE, DRIED SHRIMP XO SAUCE,  
GINGER, SCALLION, SESAME

9

### **Roasted Butternut Squash**

PICKLED APPLE, MINT SALSA VERDE,  
SIKIL P'AK, PECORINO, PIMENTÓN

10

### **Frites**

GREMOLATA AND CHOICE OF  
AIOLI\*, DUKE'S MAYO,  
SRIRACHA KEWPIE, OR CURRY KETCHUP

6

EXTRA SAUCE + 0.50



\* Oysters are raw, steak, duck & burger are cooked to order, mushrooms are wild and not an inspected food source. Lark's cheddar & rotating cheese board selections are unpasteurized, tartare includes raw beef & egg, aioli has raw egg. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



## VINS

PLEASE SEE BAR BOOK  
FOR WINE BOTTLE LIST



### Bubbles

**Crémant d'Alsace** | Valentin Zusslin - 14  
*brut zéro, alsace, fr, nv*

**Sparkling Rosé** | Cave de Bissey - 12  
*brut, crémant de bourgogne, fr, nv*

### Sherry

**César Florido Fino** - 9

**Gran Barquero Amontillado** - 11

**Hidalgo Pedro Ximenez** - 13

### Blanc & Rosé

**La Moule White** - 8

**Muscadet** | Pierre Henri Gadais - 9  
*2015, 'saint fiacre,' loire valley, fr*

**Grüner Veltliner** | Weingut Frank - 10  
*2016, weinviertel, austria*

**Oregon Rosé** | Day Wines - 11  
*2017, 'babycheeks,' applegate valley, or*

### Rouge

**La Moule Red** - 8

**Gamay Noir** | Domaine Bonhomme - 10  
*2016, 'le telquel,' loire valley, fr*

**Pinot Noir** | Flâneur - 14  
*2014, willamette valley, or*

**Côtes du Rhône** | Rabasse-Charavin - 11  
*2015, 'cuvee laure,' france*

## NO PROOF

**Housemade Sodas** - 6  
ginger, orange-vanilla,  
*or pineapple tiki\**

### Glass-Bottled

sprite, coca-cola *or* fever tree tonic - 4  
fentiman's ginger beer - 5  
diet coke - 3,5

### Mineral Water

topo chico | 355 mL | - 3  
lurisia | 500 mL | - 4

# BAR

*"Le Bar Recommande"*

## Cocktails

### Golden Girl - 10

reyka vodka, lime, ginger,  
turmeric, topo chico

### Prospector - 12

laird's straight applejack 86, batavia arrack,  
lemon, honey, bubbles, nutmeg

### Night Market Sour - 11

evan williams bourbon, mulled wine,  
lemon, lime, egg white\*

### Gainsbourg - 10

beefeater gin, dolin dry vermouth,  
cornichon brine, lemon zest

### Postcard from Prague - 12

pisco, becherovka, new deal pear brandy,  
cocchi americano, boker's bitters, rosemary

### Bamboo Noir - 10

oloroso & amontillado dry sherries,  
carpano antica, creme de violette,  
angostura & orange bitters

### Countess Christoforetti - 13

aria gin, green coffee campari, braulio,  
cocchi vermouth di torino, jacobson sea salt

### Cognac Old Fashioned - 14

pierre ferrand 1840, black pepper demerara,  
angostura & cardamom bitters

### Scotch Lodge - 14

bowmore 12 yr, combier roi rené rouge,  
cynar, punt e mes, orange bitters

## BIÈRE

### Draft

#### Bavik - 6

*pilsner | 5.2% abv | 18oz*

#### Cascade Midnight Bramble - 11

*barrel-aged sour with raspberry | 6.6% abv*

#### Ommegang Rosetta - 7

*oud bruin/kriek | 5.6% abv*

#### Little Beast Fera - 7

*brett saison | 6.25% abv*

#### Breakside Stay West - 6

*india pale ale | 7.3% abv*

#### Delirium Tremens - 9

*belgian strong ale | 8.5% abv*

#### Monkless Dubbel or Nothing - 8

*abbey-style dubbel | 7.2% abv*

#### Karmeliet - 9

*abbey tripel | 8.4% abv*

#### St. Bernardus Abt. 12 - 8

*belgian quadrupel | 10% abv*

#### Chimay Grand Réserve - 10

*belgian strong dark | 9% abv*

#### Dragon's Head Manchurian - 8

*dry apple cider | 6.9% abv*

### Bottled

#### Olympia - 3

*american lager, can | 4.78%*

#### Stiegl Radler - 6

*salzburg beer with grapefruit soda, can | 2.5%*

#### Aval Cider - 7

*apple cider made in bretagne, fr | 6%*

#### Westmalle Tripel - 10

*abbey tripel | 9.5%*

#### Duvel - 9

*strong golden ale | 8.5%*

#### Goose Island Matilda - 7

*belgian strong pale ale | 7%*

#### Orval - 10

*trappist ale | 6.9%*

#### Vanderghinste Oud Bruin - 8

*west flanders sour ale | 5.5%*

#### Little Beast Animal Family - 10

*foeder-aged farmhouse ale | 9%*

#### Lindemans / Mikkeller SpontanBasil - 45

*barrel-aged lambic, finished w/basil | 750mL | 9%*

#### Delirium Noël - 10

*belgian strong dark ale | 10%*

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

\*Oregat contains almond.