

LA MOULE



"Le Chef Recommande"

POUR LA TABLE

Chicken Liver Mousse

MUSTARD, PICKLES, BREAD

8

Reuben Poutine

HOUSE PASTRAMI, CARAWAY GRAVY,
PICKLED CABBAGE, CURDS, 1000 ISLAND

14

Crispy Pork Rinds

SMOKED PAPRIKA, MAPLE SYRUP

7

Steak Tartare*

QUAIL EGG, BONE MARROW,
HORSERADISH, TOAST

16

Coconut Shrimp

CUCUMBER, LIME, JALAPEÑO,
HERBS, FISH SAUCE CARAMEL

13

HORS D'OEUVRE

Roasted Asparagus

HARISSA HOLLANDAISE*,
POACHED EGG*, BLACK GARLIC TOAST

12

Dungeness Crab Salad

SNAP PEAS, SHAVED FENNEL,
RADISH, RED ONION, DILL,
TOBIKO, KEWPIE VINAIGRETTE

15

Butter Lettuce

FRENCH BREAKFAST RADISH, PEAS,
CROUTONS, GREEN GODDESS, HERBS

10

Farm Salad

PICKLED GREEN STRAWBERRY &
RHUBARB, FARM GREENS, SHISO,
PISTACHIO, FETA, SEVILLE VINAIGRETTE

11

West Coast Oysters*

LEMONS & MIGNONETTE

SIX for 15 | DOZ for 29

GRAND PLATS

NY Steak Frites*

WITH MAÎTRE D'HOTEL BUTTER

28

A LA DIANE + 5

Fettuccine

NETTLE PESTO, TENDER GREENS,
FRESH SHEEP'S CHEESE,
PINE NUTS, PECORINO ROMANO

22

Lamb T-Bone

NEW POTATOES, SEA LETTUCES,
SEA BEANS, KALE RAPINI, MINT,
CHARRED LEMON VINAIGRETTE

25

Half Chicken

SEARED BREAST, CONFIT LEG,
GARLIC SCAPE, MORELS*, FENNEL,
FIDDLEHEADS, WATERCRESS PISTOU

24

Burger*

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

15

MOULES

Marinière

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

18

Korean

MISO, GINGER, GOCHUJONG,
KIMCHI, SESAME OIL

19

Au Safran

CREAM, GARLIC, SHALLOT, DIJON,
SAFFRON, THYME, FINES HERBS

19

Mott Street

TOMATO SAUCE, MEATBALLS,
LEMON ZEST, BASIL

21

SIDES

Coconut Beets

SCALLION, CILANTRO, GINGER,
CUMIN, MUSTARD SEED,
FRIED CHICKPEAS

8

Duck Fat Hakurei Turnips

ROASTED TURNIPS & THEIR GREENS,
MUSTARD VINAIGRETTE

9

Tempura-Fried Broccolini

CHILI ARBOL HONEY,
PEPITAS, MANCHEGO*

10

Frites

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

6

EXTRA SAUCE + 0.50

* oysters are raw, steak and burger are cooked to order, tartare includes raw beef & egg, mushrooms are wild, aioli & hollandaise contain raw egg, poached egg is undercooked, manchego & fiore sardo are unpasteurized consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



BAR

"Le Bar Recommande"

VINS



PLEASE SEE BAR BOOK
FOR WINE BOTTLE LIST



Bubbles

Blanc de Noirs | Domaine Franck Besson - 12
"dentelle," beaujolais, fr, '15

Brut Rosé | Moncontour - 10
crémant de loire, fr, nv

Sherry

Hidalgo Manzanilla en Rama - 10

Gran Barquero Amontillado - 8

Fernando de Castilla Oloroso - 7

La Guita Manzanilla en Rama (375 mL) - 25

Blanc & Rosé

La Moule White - 8

Petillant Blanc | Avinyó - 9 / 24
'vi d'agulla,' penedès, sp, '16

Vermentino | Holden - 12
'layne vineyard,' applegate valley, or, '15

Garganega | Monte Tondo - 10
"casette foscarin," soave classico, it, '12

Rosé | Edmond Burle - 8 / 20
vdp de vacluse, rhone, fr, '15

Rouge

La Moule Red - 8

Pinot Noir | Loop de Loop - 13
willamette valley, or, '14

Marzemino d'Isera | deTarczal - 10
trentino superiore, it, '14

Grenache + Syrah | Jeff Carrel - 10

NO PROOF

Housemade Sodas

ginger, orange-vanilla,
or pineapple tiki* - 5
chocolate phosphate - 6

Glass-Bottled

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

Mineral Water

lurisia - 4 or topo chico - 3

Cocktails

Green Muse - 9

control c pisco, pastis prado, lime, bubbles

Golden Girl - 10

reyka vodka, ginger, lime,
turmeric, topo chico

Brazillionaire - 13

novo fogo silver, green chartreuse,
lime, pineapple, cream of coconut

Gin & Juice - 11

aria gin, grapefruit, white mulled wine

Modern Love* - 12

evan williams bourbon,
cocchi americano rosa, lemon,
strawberry, egg white

Gainsbourg - 10

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

Cognac Old Fashioned - 14

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

Curio Cocktail - 12

laird's apple brandy, del maguey mezcal,
px sherry, meletti amaro, walnut bitters

Scotch Lodge - 12

bowmore small batch, roi rene rouge, cynar,
punt e mes, orange bitters

BIÈRE

Draft

Bavik - 6

pilsner | 5.2% abv | 18oz

La Moule de L'Amour - 6

red brett saison w/ oyster shells | 7.5% abv
*Gilgamesh & Nicky Farms collaboration
benefitting The Portland Kitchen

Vander Ghinste Cuvée des Jacobins - 10

flanders red ale, sour | 6.6% abv

Breakside IPA - 6

india pale ale | 6.8% abv

Delirium Tremens - 9

belgian strong ale | 8.5% abv

pFriem Strong Blonde - 6

belgian style golden ale | 7.5% abv

Montavilla Brew Works Dubbel - 6

abbey-style dubbel ale | 7.3% abv

Karmeliet - 9

abbey tripel | 8.4% abv

Chimay Grand Réserve - 10

belgian strong dark | 9% abv

St. Bernardus Abt. 12 - 8

belgian quadrupel | 10% abv

Dragon's Head - 8

pippin cider | 6.9% abv

Featured Bottles

Please see Bar Book for full selection

Ommegang Rosetta - 7

belgian kriel | 5.6% abv

Logsdon Peche 'n Brett - 13

oak aged peach seizoen | 10% abv

New Belgium Anne Françoise - 9

spiced imperial dark ale | 9.5% abv

*eggs are raw - consuming raw eggs may
increase your risk of foodborne illness,
tiki bitters & orgeat contain almond

LA MOULE



**NOW SERVING
SUNDAY BRUNCH!**



10AM - 2PM

smaller

The Continental | \$15

ken's artisan pastries with whipped maple butter & preserves

Smoked Black Cod Schmearr | \$9

capers, red onion, pickles, everything spice, toasted baguette

Butter Lettuce | \$10

radish, avocado, croutons, dijon vinaigrette

Roasted Broccoli | \$10

soft-poached egg*, thyme croutons, mimolette cheese

West Coast Oysters*

lemons, mignonette

SIX for 16 | DOZ for 30

sides

pommes frites

gremolata & aioli | \$5

ellenos yogurt parfait

pecan & almond granola, bee local honey | \$5

individual pastry

whipped maple butter & preserves | \$5.5

thick bacon

maple syrup | \$6

bigger

Avocado & Crab Toast | \$14

shaved radish & kohlrabi, kewpie vinaigrette,
tobiko, dill, toasted pain de mie

Bacon & Mushroom Poutine | \$13

fries, porter gravy, cheese curds,
caramelized onions, sunny side up egg*

Kimchi Pozole | \$12

pork & hominy stew, shredded cabbage, crema,
tortilla strips, jalapeño, lime, cilantro

Classique Moules | \$13

penn cove mussels, white wine, butter, shallot,
garlic, dijon, fines herbs

Burger | \$12

thick bacon, brie, red onion, dijon, brioche
add sunny side up egg + \$2

Belgian Liege Waffle

chocolate & cream

or dulce de leche & cinnamon sugar

\$8

*consuming raw or undercooked eggs or shellfish
may increase your risk of foodborne illness.