

# LA MOULE



*"Le Chef Recommande"*

## POUR LA TABLE

### **Chicken Liver Mousse**

MUSTARD, PICKLES, BREAD

8

### **Crispy Pork Rinds**

SMOKED PAPRIKA, MAPLE SYRUP

7

### **West Coast Oysters\***

LEMONS & MIGNONETTE

SIX for 15 | DOZ for 29

### **Poutine a la Grecque**

FRITES, TZATZIKI, OLIVES, FETA,  
GRAVY, LAMB SAUSAGE, OREGANO

16

### **Steak Tartare\***

QUAIL EGG, BONE MARROW, BAGUETTE

16

## HORS D'OEUVRE

### **Roasted Asparagus**

HARISSA HOLLANDAISE\*,  
POACHED EGG\*, BLACK GARLIC TOAST

12

### **Dungeness Crab Salad**

SNAP PEAS, RED ONION, DILL,  
TOBIKO, KEWPIE VINAIGRETTE

15

### **Butter Lettuce**

RADISH, AVOCADO, CROUTONS,  
DIJON VINAIGRETTE

10

### **Kale Salad**

FARRO, APPLE, RAISINS,  
HAZELNUTS, FIORE SARDO CHEESE\*,  
SHERRY VINAIGRETTE

11

## GRAND PLATS

### **NY Steak Frites\***

WITH MAÎTRE D'HOTEL BUTTER

28

A LA DIANE + 5

### **Fettuccine**

NETTLE PESTO, PEA TENDRILS,

FRESH SHEEP'S CHEESE,

PINE NUTS, PECORINO ROMANO

22

### **Lamb T-Bone**

NEW POTATOES, SEA LETTUCES,  
SEA BEANS, SPRING GREENS, MINT,  
CHARRED LEMON VINAIGRETTE

25

### **Half Chicken**

SEARED BREAST, CONFIT LEG,  
MORELS\*, FENNEL, FIDDLEHEADS,  
WILD ONION, 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, GARLIC,  
GOCHUJONG, KIMCHI, SESAME OIL

19

### **Au Safran**

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

19

### **Mott Street**

TOMATO, GARLIC, MEATBALLS,  
WHITE WINE, 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 Broccoli**

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,  
aioli & hollandaise contain raw egg, poached egg is undercooked, brie, 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 | Agustí Torelló Mata - 12  
*trepat reserva, cava, penedes, sp, '14*

### 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

Chardonnay | Domaine Naudin-Ferrand - 12  
*hautes-côtes de beaune, bourgogne, fr, '13*

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

Rosé | Château Viranel - 9  
*"tradition," saint-chinian, languedoc, 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  
*"les darons," languedoc, fr, '15*

### Cidre

Dragon's Head Manchurian | draft - 8

Aval Cidre de Bretagne | 330 mL - 7

## Cocktails

### Green Muse - 9

control c pisco,  
pastis prado, lime, bubbles

### Cara Cara Mule - 10

reyka vodka, lime, cara cara orange,  
ginger, bergamot tea, topo chico

### Brazillionaire - 13

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

### Gainsbourg - 10

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

### Solera Fizz\* - 11

evan williams bourbon,  
amontillado sherry, lemon, cream,  
orgeat, egg white, topo chico

### Cognac Old Fashioned - 14

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

### Whiskied Away - 13

bull run single malt, vermut lustau,  
maraschino, bridge city tiki 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

### 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*

### Crooked Stave Wild Sage - 7

*farmhouse ale with white sage | 7.2% abv*

### 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*

## NO PROOF

### Ginger - 5

*lime, ginger, cane sugar*

### Orange Vanilla - 5

*orange, vanilla bean, citric acid*

### Pineapple Tiki - 5

*pineapple, lemon, orgeat, nutmeg*

### Chocolate - 6

*spiced cocoa, acid phosphate*

### Glass-Bottled Sodas - 4

*sprite, coca-cola, fever tree tonic,*  
*fentiman's ginger beer - 5, diet coke - 3.5*

### Mineral Water

*lurisia - 4 or topo chico - 3*

*\*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 Schmeat | \$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.