

Eastmoreland Market: The Next Generation

Step through the doors of the new Eastmoreland Market and Kitchen, and you will witness neighborhood folk chatting over Illy coffee and Voodoo doughnuts. Perhaps a father and son are peeking in the meat case, pondering whether freshly-butchered Carlton Farms pork chops or Draper Valley chicken quarters will be brought home for dinner. In one aisle, a young mother picks up Hershey's Chocolate Syrup and Kraft Singles. And the next, a budding gourmet contemplates the selection of imported Spanish cazuela dishes.

This is a place where Eastmoreland mothers have been sending their children for milk, bread, and eggs since 1924. Now the antique wooden shelves are lined with packets of squid ink, and sweet and creamy gigante beans—items not found in other specialty food stores in town. Since the new owners, Pat and Colleen Mendola, re-conceptualized the neighborhood market, rescuing it from a convenience store destiny, the vintage space has been given new life. After twelve years of running their Italian restaurant, Tuscany Grill, on the opposite side of town, the business brings them close to their home in this quaint neighborhood.

Drawing on his past lives as an Italian butcher in New York City and the chef at Tuscany Grill, Pat oversees the kitchen. Daily, he kneads fresh mozzarella, butchers local meats, prepares gourmet take-away meals, and runs one of the best chef-driven sandwich shops in town—an emerging trend in Portland. His take on Muffuletta means stacking layer upon layer of mortadella, provolone, and salami between a Grand Central ciabatta roll spread on both sides a pickled olive salad. He grills Cascade Natural Beef burgers to order, piling on crispy bacon, sautéed mushrooms and onions over melted Tillamook cheese. Another standout is his meltingly-intense Braised B.B.Q. Pork sandwich, with thinly sliced peperoncini and red onion tucked inside a sesame brioche.

On the market side, the fact that Colleen's family lived in Spain for nine years is reflected in the Euro-influenced selection of products. Her shelves are stocked with every ingredient needed for authentic paella, including the pan. A vibrant, seasonal bounty of fruits and vegetables are locally sourced. World wines to pair with the artisan cheeses are situated across from coolers filled with local microbrews and gourmet sodas. More prosaic domestic staples, from Heinz ketchup to canned soups, are here as well—providing a true one-stop shop.

Tucked away on a quiet tree-lined street in Southeast Portland near Reed College, Eastmoreland Market and Kitchen pampers to the gourmet with the convenience of a small, old-style local grocer. It's a place where lunch is served with a glass of wine, a gourmet dinner is planned during a walk down the aisles, and neighbors converge for a friendly exchange over coffee.

Eastmoreland Market and Kitchen
3616 SE Knapp
Portland, OR 97202
503-771-1186
eastmorelandmarket.com