

THE LIBRARY



BRUNCH

Brunch Board \$80

beef cheek benedict with tarragon caper cream, maple snickerdoodle pancakes, nutella french toast, smoked salmon dip, bacon, breakfast potatoes

BREAKFAST

Breakfast Bread griddled chocolate chip pound cake, sweet raspberry mascarpone \$10 lvgl

Smoked Gouda Grits crispy bacon, scallion, maple drizzle \$11 lgfl

Super Simple Sandwich eggs, cheese, bacon, toast \$15

Avocado Toast whipped feta, pepita crunch, meyer lemon relish, toasted multi-grain \$14 lvgl

Omelet roasted tomato, crispy bacon, spinach, avocado, herbed goat cheese \$20

Library Classic two eggs, bacon, crispy potatoes, toast \$17

Benedict braised beef cheek, arugula, roasted tomato, tarragon caper cream \$21

Breakfast Burrito scrambled eggs, chorizo, potatoes, pico de gallo, cilantro queso \$18

Maple Snickerdoodle Pancakes cinnamon streusel, sweet cream, strawberry compote, warm maple syrup \$18 lvgl

French Toast Stack warm nutella, maple syrup, fresh berries, sweet cream \$18 lvgl

Brunch Flatbread caramelized onions, crispy bacon, avocado, heirloom tomatoes, cheddar blend, eggs \$20 lgfl

SHAREABLES

Warm Burrata arugula pesto, tomato confit, buttered baguette \$16 lvgl

Crispy Brussels pimentón aioli, grana padano, meyer lemon relish \$16 lvgl

Smoked Salmon Dip crispy capers, pickled onion, tarragon caper aioli, house chips \$20

Avocado Deviled Eggs smoked tomatillo pico, crispy chorizo, micro cilantro \$14 lgfl

SALADS

Chicken Paillard shaved grana padano, arugula, roasted tomato, truffle vinaigrette \$24 lgfl

Black Garlic Caesar brick street farm greens, cured egg yolk, pancetta crisp, charred tomato, shaved pecorino, focaccia bread crumb \$17

Crispy Chicken Cobb mixed greens, crispy bacon, hard boiled egg, avocado, grape tomato, shredded cheddar, creamy dijon \$24

Roasted Beet Salad mint, toasted pistachio, quinoa, pickled onion, arugula, whipped goat cheese, orange balsamic \$18 lgfl

Add chicken \$8 | grilled shrimp \$12 | salmon \$11

SANDWICHES AND MORE

Turkey Club turkey, ham, swiss, bacon, tomato, bibb lettuce, avocado, garlic aioli \$20

Fried Chicken Sandwich buttermilk brine, dill pickle chips, garlic aioli, buttered potato roll \$19

Ham and Gruyere Melt ham, gruyere blend, caramelized onions, chives, garlic aioli \$18

Burger double patty, sliced american, lettuce, tomato, peabody sauce \$21

Blackened Fish Tacos chili glaze, napa slaw, pico, feta, cumin aioli \$24

SIDES

Mixed Fruit \$8 lv, gfl | House Salad \$8 lv, gfl | Bacon \$5 lgfl

Truffle Fries \$11 lvgl | Potatoes \$7 | Egg \$3 lgfl | Croissant \$6

lgfl = gluten free; lv = vegan; lvgl = vegetarian

Ask your server for gluten free and vegan modifications.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

Automatic gratuity of 20% will be added to parties of 6 or more.