

# THE LIBRARY



## DINNER

### ◆ SHAREABLES ◆

**Bread & Butter Board** rosemary shallot butter, honeycomb, maldon salt \$10 lvgl

**Wild Mushroom Arancini** smoked tomato, buffalo milk ricotta, micro arugula \$17

**Benne Cauliflower** crispy garlic, scallion, spices, thai chili sauce, sambal ginger aioli \$16

**Seared Octopus** fregola, blistered tomato, cipollini onion, huancaína \$20

**Crispy Pork Belly** shiitake mousse, charred kohlrabi, peanut crunch, chili garlic hoisin \$18 lgfl

**Poached Pear** brûléed fig, creamy cambozola, charred radicchio, pomegranate molasses, toasted walnut \$16 lgfl

**Meat and Cheese** whipped feta, sliced capocollo, cambozola, fennel salami, rosemary focaccia, seasonal jam \$25

### ◆ SALADS ◆

#### Mixed Greens

grilled artichoke, shredded carrot, drop peppers, heirloom tomato, house balsamic vinaigrette \$14 ldfl

#### Grilled Peach

heirloom tomato, burrata, mint, crushed pistachio, pomegranate molasses \$17

#### Black Garlic Caesar

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

#### Roasted Beet

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

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

### ◆ ENTRÉES ◆

**Prime Burger** sliced american cheese, bacon, red onion relish, red gem lettuce, garlic aioli, truffle fries \$25

**Roasted Chicken** adobo marinade, sweet plantain hash, mojo rojo \$28

**Mushroom Orecchiette** charred broccolini, lacinato kale, roasted shallot, drop pepper, buffalo milk ricotta \$27

**Beef Cheek Pappardelle** tomato bordelaise, burrata, aleppo chili, pistu, grated pecorino \$28

**Salmon** charred scallion gnocchi, rainbow chard, apricot mostarda \$34

**Roasted Squash** turmeric ginger fried rice, swiss chard, toasted almonds, roasted shallots, maple gochujang glaze \$26 lv

**Jumbo Sea Scallops** smoked gouda grits, applewood bacon, brussels, corn pureé \$42 lgfl

**Berkshire Pork Shank** asiago polenta, charred broccolini, confit tomato \$38 lgfl

### ◆ PRIME STEAK ◆

#### 12 oz NY Strip

rosemary shallot butter \$42

#### 8 oz Filet

béarnaise \$48

#### 10 oz Hanger

romesco sauce \$38

### ◆ SIDES ◆

**Truffle Fries** garlic aioli \$10

**Sautéed Spinach** lemon \$9

**Truffle Mac 'n' Cheese** focaccia bread crumb \$13

**Crispy Potatoes** pearl onion \$9

**Crispy Brussels** pomegranate molasses \$11

**CHEF DE CUISINE** Louis Meyer

**JOHNS HOPKINS ALL CHILDREN'S HOSPITAL | ST. PETERSBURG, FLORIDA**

lgfl = gluten free; lv = vegan; lvgl = vegetarian, ldfl = dairy free | Ask your server about our gluten free options.

\*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..