

THE LIBRARY

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DINNER

SMALL PLATES

- Beef Tartar** crispy carrots, cured egg yolk, toasted ciabatta \$15
Burrata arugula pesto, confit tomato, grilled sourdough \$13 lvgl
Benne Cauliflower crispy garlic, scallion, spices, chile sauce \$12 lv
Hickory Salmon herb crème fraiche, meyer lemon relish, toast points \$12
Cheese & Charcuterie artisan cheeses, charcuterie, local pickles & jams \$19
Fried Brussels Sprouts ricotta salata, capers, chile flake, lemon pepper aioli \$13

SALADS

- Roasted Vegetable** root vegetables, arugula, candied pecans,
goat cheese, honey pepper vinaigrette \$14 lvgl
Mediterranean spinach, artichoke, chickpea, quinoa, sweet peppers,
ricotta salata, balsamic herb vinaigrette \$14 lgf, vgl
Bibb Spinach radish, carrot ribbons, pumpkin seed, shallot lemon vinaigrette \$14
Add chicken \$6, grilled shrimp \$8, hickory salmon \$8, grilled salmon \$10, steak \$10

ENTRÉES

- Branzino** tomato, herbed couscous, charred broccolini \$28
Spaghetti Bolognese sausage, veal, fresh herbs, grana Padano \$23
Roasted Chicken lemon butter, crispy garlic potatoes, heirloom tomato & arugula salad \$26
Burger double patty, sliced American, lettuce, tomato, Peabody sauce, fries \$15
Grilled Salmon lemon butter, sautéed spinach, mushroom tomato farro \$23
Filet Mignon garlic butter, charred scallion béarnaise, patatas bravas, grilled asparagus \$36 lgfl
Steak Frites chimichurri, roasted tomato, garlic aioli, arugula salad, parmesan truffle frites \$27 lgfl

DESSERTS

- Espresso Brownie** with milk \$6 lgfl
Peanut Butter S'mores Bar house marshmallows, graham cracker, ice cream \$8

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

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

EXECUTIVE CHEF
Rachel Bennett