

THE LIBRARY



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 lvi
- Hickory Salmon** herb crème fraiche, meyer lemon relish, toast points \$14
- 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

ENTREÉS

- 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; lvi = 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.