

THE LIBRARY



DINNER

SMALL PLATES

- Mussels** house chorizo, fennel, leeks, bouillabaisse broth, grilled baguette \$18
Hand Cut Beef Tartare crispy carrots, cured egg yolk, toasted ciabatta \$16
Burrata arugula pesto, confit tomato, grilled sourdough \$13 lvgl
Benne Cauliflower crispy garlic, scallion, spices, chile sauce \$13 lvl
Cheese & Charcuterie artisan cheeses, charcuterie, house pickled vegetables & jams \$19
Fried Brussels Sprouts ricotta salata, capers, chile flake, lemon pepper aioli \$14
Grilled Oysters garlic butter, spicy parmesan crumble, fresh herbs, grilled bread *served as half dozen* \$18

SALADS

- Caesar** romaine, marinated olives, tomatoes, pancetta, parmesan crisps, fried anchovy \$18
Roasted Beet seasonal beets, arugula, citrus, whipped chèvre, candied pecans, pomegranate molasses \$17 lvgl
Mediterranean spinach, artichoke, chickpea, quinoa, sweet peppers, ricotta salata, balsamic herb vinaigrette \$18 lgf, vgl

ENTREÉS

- Spaghetti Bolognese** house sausage, veal, grana Padano, fried basil \$25
Mushroom Pasta spaghetti, seasonal mushrooms, parmesan cream, fresh herbs \$23
Cauliflower Steak quinoa, portobellos, spinach, Romesco sauce \$25
Roasted Chicken lemon butter, crispy garlic fingerling potatoes, heirloom tomato & arugula salad \$27
Branzino tomato, fennel, herbed couscous, broccolini gratin \$28
Salmon sautéed spinach, mushroom tomato farro, sun-dried tomato beurre blanc \$28
Lime Crusted Halibut black coconut sticky rice, red curry, grilled bok choy \$34
Jumbo Sea Scallops gouda grits, pork belly brussels sprouts, corn purée \$34
Filet Mignon garlic butter, charred scallion bearnaise, crispy garlic fingerling potatoes, grilled asparagus \$39
USDA Prime NY Strip whipped potatoes, garlic cippolini onions, roasted carrots, truffle demi-glace \$45

SIDES

- Balsamic Grilled Asparagus** \$11
Baked Truffle Mac and Cheese \$12
Sweet Potato Wedges with Coffee Aioli \$11
Roasted Root Vegetables \$11
House Salad \$8

lgf = gluten free; lvl = 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.