

THE LIBRARY



DINNER

SMALL PLATES

- Mussels** house made nduja sausage, 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
- New York Strip** whipped potatoes, garlic cippolini onions, roasted carrots, truffle demi-glace \$38

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.