

THE LIBRARY



DINNER

SHAREABLES

- Warm Burrata** arugula pesto, tomato confit, grilled sourdough \$13 lvgl
Benne Cauliflower crispy garlic, scallion, spices, chile sauce \$13
Steak Tacos Korean barbeque, pickled onions, slaw, fresno relish, cumin aioli \$12
House Meatballs tomato, garlic ricotta, warm baguette \$14
Fried Brussels Sprouts ricotta salata, lemon agrodolcé, lemon pepper aioli \$13 lvgl
Mediterranean Plate whipped feta, hummus, marinated olives, grilled naan \$14
Cheese Board three artisan cheeses, pickled vegetables, accoutrements \$17 lvgl

À La Carte

Duck Prosciutto \$7 | Bresaola \$6 | Spicy Chorizo \$6 | Salami Tartufo \$7

SALADS

- Caesar*** romaine, parmesan, tomato, cured egg yolk, pancetta, garlic crostini \$12
Black Pepper Burrata arugula, tomato, shaved almonds, charred broccolini, pesto, balsamic glaze \$14 lvgl
Spinach arugula, romaine, carrots, dried cherries, goat cheese, pumpkin seeds, lemon shallot vinaigrette \$12 lvgl
Arugula apples, strawberries, crispy quinoa, pecans, gorgonzola, pickled onions, white balsamic vinaigrette \$13 lvgl

ENTREÉS

- Burger** double patty, sliced American, lettuce, tomato, Peabody sauce, truffle fries \$17
Veggie Burger mixed beans, chia seeds, tomato, arugula, goat cheese, pesto aioli, truffle fries \$17 lvgl
Grilled Cauliflower Steak chimmichurri, red pepper hummus, quinoa, spinach, tomato \$20 lvl
Spaghetti Bolognese sausage, veal, grana Padano, fried basil \$24
Mushroom Pasta fettucini, seasonal mushrooms, parmesan cream, fresh herbs \$23 lvgl
Roasted Chicken Calabrian herb butter, roasted potatoes, truffled salad \$28
Jumbo Sea Scallops gouda grits, pork belly Brussels, corn purée \$32 lgfl

SIMPLY PROTEIN

- 8 oz. Filet Mignon** with Bearnaise \$34
12 oz. Prime New York Strip with Chimichurri \$33
7 oz. Crispy Skin Snapper with Ginger Miso Broth \$18
7 oz. Crispy Skin Salmon with Tomato Caponata \$18

SIDES

- Gouda Bacon Grits \$9 | Baked Truffle Mac and Cheese \$11 lvgl | Bacon Maple Brussels Sprouts \$10
Truffle Fries \$8 lvgl | Roasted Potatoes \$9 lvgl | Grilled Broccolini \$11 lvgl
Sautéed Mushrooms \$11 lvgl | Sautéed Spinach \$9 lvl

lgfl = 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.

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

EXECUTIVE CHEF
Rachel Bennett