

# THE LIBRARY



## LUNCH

### SMALL PLATES

- Benne Cauliflower** crispy garlic, scallion, spices, chile sauce \$13  
**Hickory Salmon** herb cream, lemon relish, house potato chips \$14  
**Fried Brussels Sprouts** ricotta salata, capers, chile flake, lemon pepper aioli \$14 lgfl  
**Crispy Avocado Wedges** sambal ginger aioli, micro cilantro, smoked salt \$12 lgfl

### SANDWICHES & MORE

- BLT** fried green tomato, bacon, arugula, garlic aioli \$14  
**Vegetarian Chili** mixed beans, sweet potato, hemp seeds, avocado mash, grilled bread \$13 lvl  
**Chicken Club** chicken, ham, Swiss, bacon, tomato, bibb lettuce, avocado, garlic aioli \$16  
**Curry Chicken Salad Sandwich** arugula, tomato, pumpkin seeds, dried cherries \$13  
**Fried Chicken Sandwich** buttermilk brine, dill pickle chips, garlic aioli, buttered potato roll, served with slaw \$16  
**Grilled Cheese** spicy tomato aioli, three cheese blend, roasted tomatoes, pesto, served with tomato Arrabiata soup \$14 lgfl  
**Steak Sandwich** shaved sirloin, roasted peppers, cheese, crispy onions, Peabody sauce \$15  
**Burger** double patty, sliced American, lettuce, tomato, Peabody sauce \$15  
**Veggie Burger** mixed beans, chia seeds, crispy onions, tomato, arugula, goat cheese, pesto aioli \$16 lgfl  
**Blackened Fish Tacos** chile glaze, kale slaw, pico, feta, cumin aioli \$17  
**Chicken Ricotta Flatbread** grilled chicken, ricotta, cheddar, parmesan, mushrooms, pesto, truffled arugula \$17 lgfl  
**Tomato Prosciutto Flatbread** mozzarella, parmesan, tomato, prosciutto, basil, arugula pesto \$16

### SALADS

- Spinach** chicken, arugula, romaine, carrots, dates, apples, goat cheese, pumpkin seeds, lemon poppy seed vinaigrette \$15 lgfl  
**Arugula** chicken, romaine, pickled onion, hard-boiled egg, cucumber, bacon, tomato, gorgonzola crumbles, herbed buttermilk dressing \$15 lgfl  
**Kale** chicken, romaine, grape tomatoes, marinated olives, pickled onions, ricotta salata, croutons, house caesar \$15  
**Noodle** grilled shrimp, red cabbage, bok choy, sweet potato noodles, shredded carrot, kimchi, cashews, red curry coconut dressing \$17

### CUSTOM SALADS

#### Base Choose Two

kale, arugula, romaine, spinach, mixed greens, sweet potato noodles, quinoa \$6

#### Mixers Choose Three

tomato, shredded carrot, cucumbers, pickled onions, bacon, hard boiled egg, kimchi, goat cheese, gorgonzola, ricotta salata, dried cherries, dried dates, apple, cashews, pumpkin seed, bok choy, avocado, roasted cauliflower, roasted brussels \$4

#### Proteins

chicken \$6, grilled shrimp \$10, salmon \$10, hickory smoked salmon \$10

#### Dressings

truffle vinaigrette | red curry coconut dressing | caesar  
lemon poppy seed vinaigrette | house dressing | herbed buttermilk dressing  
balsamic glaze | arugula pesto

### SIDES

- House Salad \$6  
Sautéed Spinach \$6 | Truffle Fries \$7

### PASTRIES

- Espresso Brownie with Milk \$6 lgfl  
Seasonal Scone \$5

lgfl = gluten free; lvl = vegan; lgvl = vegetarian  
Ask your server about our gluten free options