

# THE LIBRARY



## LUNCH

### SMALL PLATES

- Grouper Bites** key lime aioli, fresno chile \$12  
**Burrata** arugula pesto, confit tomato, grilled sourdough \$13 lvgl  
**Crispy Avocado Wedges** sambal cream, micro cilantro, smoked salt \$12 lvgl  
**Hickory Salmon** herb crème fraiche, meyer lemon relish, toast points \$12  
**Cheese & Charcuterie** artisan cheeses, charcuterie, local pickles & jams \$18

### SANDWICHES & MORE

Sandwiches served with chips

- BLT** fried green tomato, bacon, watercress, garlic aioli \$13  
**Club** ham, turkey, gruyère, bacon, tomato, bibb lettuce, avocado, garlic aioli \$14  
**Curry Chicken Salad Sandwich** arugula, tomato, pistachios, dried cherries \$12  
**Grilled Cheese** provonello, burrata, bacon, spicy tomato aioli, red pepper sourdough \$12  
**Veggie Sandwich** spinach, kale, grilled onion, pico, avocado, pesto \$13 lvgl  
**Steak Sandwich** shaved sirloin, roasted peppers, cheese, crispy onions, peabody sauce \$15  
**Burger** double patty, sliced American, lettuce, tomato, Peabody sauce, fries \$15  
**Black Bean Burger** crispy onions, tomato poblano spread, feta aioli, watercress, fries \$16 lvgl  
**Veggie Chili** sweet potato, mixed bean, hemp seeds, avocado mash, grilled sourdough \$9 lv, gfl  
**Blackened Fish Tacos** chile glaze, kale slaw, pico, feta, cumin aioli, tortilla, fries \$16  
**Harvest Tacos** crispy avocado, charred corn salsa, brussels slaw, chipotle crema, fries \$15 lvgl  
**Spinach Flatbread** garlic ricotta, provonello, sundried tomatoes, spinach, pesto, red chile flake \$15 lgf, vgl  
**Burrata Flatbread** burrata, provonello, tomato, prosciutto, basil, arugula pesto \$15

### SALADS

- Spinach** arugula, romaine, carrots, chicken, dates, apples, goat cheese, pumpkin seeds, lemon poppy seed vinaigrette \$15 lgfl  
**Arugula** romaine, chicken, pickled onion, hard-boiled egg, cucumber, bacon, tomato, gorgonzola crumbles, herbed buttermilk dressing \$15 lgfl  
**Kale** chicken, mixed greens, grape tomatoes, marinated olives, pickled onions, ricotta salata, croutons, house caesar \$15  
**Noodle** sweet potato noodle, grilled shrimp, watercress, cilantro, kimchee, pickled ginger, cashews, shoyu peanut 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 ginger, pickled onions, bacon, hard boiled egg, kimchee, goat cheese, gorgonzola, ricotta salata, dried cherries, dried dates, apple, cashews, pumpkin seed, broccolini, avocado, sweet potato, roasted cauliflower, roasted brussels \$4

#### Proteins

chicken \$6, grilled shrimp \$8, grilled salmon \$10, hickory smoked salmon \$8, steak \$10

#### Dressings

truffle vinaigrette | shoyu peanut dressing | red wine vinaigrette  
lemon poppy seed vinaigrette | caesar | house dressing | herbed buttermilk dressing  
balsamic glaze | arugula pesto

### SIDES

- House Salad \$6 | Slaw \$5  
Sautéed Spinach \$6 | Fries with Aioli \$5

### PASTRIES

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

lgfl = gluten free; lv = vegan; lvgl = vegetarian  
Ask your server about our gluten free options