

THE LIBRARY



LUNCH

SMALL PLATES

- Conch Fritters** fresno chile aioli, lime, charred honey \$13
Burrata arugula pesto, confit tomato, grilled sourdough \$13 lvgl
Crispy Avocado Wedges sambal ginger aioli, micro cilantro, smoked salt \$12 lvgl
Avocado Toast whipped avocado, everything spice, sourdough toast \$10
Hickory Salmon herb cream, meyer lemon relish, toast points \$14
Cheese & Charcuterie artisan cheeses, charcuterie, house pickles & jams \$19
Fried Green Tomatoes paprika aioli, pickled onion, arugula \$13

SANDWICHES & MORE

- Açaí Bowl** bananas, strawberries, pineapple, granola, hemp seeds, coconut flakes, cashew butter \$13 lv
BLT fried green tomato, bacon, watercress, garlic aioli \$14
Chicken Club chicken, ham, Swiss, bacon, tomato, bibb lettuce, avocado, garlic aioli \$15
Curry Chicken Salad Sandwich arugula, tomato, pistachios, dried cherries \$12
Grilled Cheese provonello, burrata, bacon, spicy tomato aioli, red pepper sourdough \$13
Portobello Sandwich grilled onion, portobellos, spinach, tomato, pesto, sourdough \$14 lvgl
Steak Sandwich shaved sirloin, roasted peppers, cheese, crispy onions, peabody sauce \$15
Burger double patty, sliced American, lettuce, tomato, Peabody sauce \$15
Turkey Burger arugula, marinated tomatoes, grilled poblanos, herb aioli \$15
Black Bean Burger crispy onions, tomato poblano spread, feta aioli, watercress \$16 lvgl
Veggie Chili sweet potato, mixed bean, hemp seeds, cilantro cream, grilled sourdough \$9 lv, gfl
Blackened Fish Tacos chile glaze, kale slaw, pico, feta, cumin aioli \$17
Harvest Tacos crispy cauliflower, corn salsa, cabbage slaw, chipotle cream \$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 \$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, kimchee, cashews, cilantro lime 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, kimchee, goat cheese, gorgonzola, ricotta salata, dried cherries, dried dates, apple, cashews, pumpkin seed, bok choy, 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 | cilantro lime dressing | honey pepper vinaigrette
lemon poppy seed vinaigrette | caesar | house dressing | herbed buttermilk dressing
balsamic glaze | arugula pesto

SIDES

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

PASTRIES

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

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