

THE LIBRARY



LUNCH

SMALL PLATES

- Cup of Soup** Arrabbiata soup, basil oil \$7
- Benne Cauliflower** crispy garlic, scallion, spices, chile sauce \$13
- Hickory Salmon** citrus relish, house chips, herb cream \$15
- Mediterranean Plate** whipped feta, hummus, marinated olives, grilled naan \$14
- Fried Brussels Sprouts** ricotta salata, lemon agrodolce, lemon pepper aioli \$13 lvgl
- Crispy Avocado Wedges** micro cilantro, smoked sea salt, sambal ginger aioli \$12 lvgl

SANDWICHES & MORE

- BLT** fried green tomato, bacon, arugula, garlic aioli \$15
- Vegetarian Chili** mixed beans, corn, hemp seeds, whipped avocado, scallions, grilled sourdough \$11 lvgl
- Turkey Club** turkey, ham, Swiss, bacon, tomato, bibb lettuce, avocado, garlic aioli \$17
- Buffalo Chicken Salad Sandwich** arugula, bacon, tomato, Swiss cheese \$13
- Fried Chicken Sandwich** buttermilk brine, dill pickle chips, garlic aioli, buttered potato roll, served with slaw \$16
- Grilled Cheese** three cheese blend, roasted tomatoes, pesto, served with tomato Arrabbiata soup \$14 lvgl
- Steak Sandwich** shaved sirloin, roasted peppers, cheese, crispy onions, Peabody sauce \$17
- Burger** double patty, sliced American, lettuce, tomato, Peabody sauce \$17
- Blackened Fish Tacos** chile glaze, napa slaw, pico, feta, cumin aioli \$17
- Veggie Burger** mixed beans, chia seeds, tomato, arugula, goat cheese, pesto aioli \$15 lvgl
- Tomato Basil Flatbread** mozzarella, parmesan, tomato, basil, arugula pesto \$15 lvgl

SALADS

- Spinach** chicken, arugula, romaine, carrots, dried cherries, apples, goat cheese, pumpkin seeds, lemon poppy seed vinaigrette \$15 lgfl
- Chicken Cobb** arugula, romaine, pickled onion, chopped egg, cucumber, bacon, tomato, gorgonzola, herbed buttermilk \$15 lgfl
- Shrimp Caesar** romaine, parmesan, tomato, chopped egg, marinated olives, pancetta, garlic crostini, house caesar \$17
- Add** chicken \$6, grilled shrimp \$10, hickory salmon \$10, salmon \$10

CUSTOM SALADS

Base Choose Two

arugula, romaine, spinach, mixed greens, napa slaw, quinoa

Mixers Choose Three

tomato, shredded carrot, cucumbers, pickled onions, bacon, pancetta, marinated olives, pumpkin seeds, shaved almonds, candied pecans, chopped egg, dried cherries, cashews, charred broccolini, goat cheese, gorgonzola, parmesan, feta cheese, ricotta salata, burrata, roasted cauliflower, roasted Brussels, avocado

Proteins

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

Dressings

truffle vinaigrette | pesto | caesar | lemon poppy seed vinaigrette | house dressing | herbed buttermilk dressing
balsamic glaze | white balsamic vinaigrette | gorgonzola crema | lemon shallot vinaigrette

SIDES

- House Salad \$6 | Sautéed Spinach \$9 lvl
Truffle Fries \$8 | Mixed Fruit \$6 | House Chips \$5

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