

# FOOD

## OYSTERS \*

two featured varieties, assorted accoutrements

1/2 DOZEN / DOZEN  
24 / 36

## MEAT & CHEESE BOARD\* GFO

selection of artisanal meats & cheeses,  
toasted marcona almonds, pickles, toasted baguette  
26

## CAULIFLOWER CACIO E PEPE GF

pecorino and cracked black pepper cream,  
lemon and herb tempura, golden raisins  
16

## WAGYU BEEF TARTARE

crispy capers, smoked aleppo pepper, HAB sweet soy aioli,  
chervil, shallot, grated horseradish, rye toast  
22

## SHRIMP COCKTAIL GF

cajun poached jumbo shrimp,  
horseradish cocktail sauce, grated horseradish  
24

## DEVEILED EGGS GF

beet cured farm eggs, andouille sausage, dijonnaise,  
pickled mustard caviar  
16

## ROASTED BEETS GFO

roasted beets, pickled shallots,  
paprika crisp, house crème fraîche  
16

## CAESAR SALAD GFO

anchovy caesar dressing, hearts of romaine,  
grated parmigiano reggiano, parmesan and pink peppercorn  
tuile, sourdough croutons, cantabrian boquerones,  
10yr aged balsamic  
15

## BREAD BASKET

hand-cut sourdough & campagnolo,  
kefir cultured butter, Jacobsen flake salt  
10

## HAND-CUT FRIES GF

kennebec potatoes, lemon herb seasoning,  
Portland ketchup, whole grain mustard aioli  
8

## ROASTED OLIVES GF

herbes de provence, garlic,  
sun dried tomatoes, pepperoncini  
9

## POPCORN GF

choice of rosemary-parmesan, crispy bacon,  
lemon & herb, or salt & vinegar  
8

\*Consuming raw or undercooked meats, poultry, seafood,  
shellfish or eggs may increase your risk of foodborne illness.

## FOOD

### BONE-IN RIBEYE\* GFO

3lb steak carved off the rack, served with red wine demi-glace,  
caesar salad, hand-cut fries, Castilla d'Canena smoked olive oil  
140

### STEVE'S SHORT RIB\* GF

36-hour braised wagyu short rib, cauliflower puree, orange &  
bourbon roasted broccolini, preserved lemon chimichurri  
65

### LIBRARY BURGER GFO

two quarter-pound patties, sun dried tomato & charred onion  
jam, Tillamook cheddar, Tails & Trotters bacon, bibb lettuce,  
roasted garlic & bourbon aioli, hand-cut fries  
25

### KENTUCKY HOT BROWN GFO

toasted baguette, cajun roasted turkey breast, heirloom  
tomatoes, pecorino mornay, Tails & Trotters Bacon  
20

### CHEF'S DAILY FISH

daily preparation of seafood  
MARKET PRICE

### PASTA PRIMAVERA GFO, V+

campanelle pasta, heirloom tomatoes, summer squash, broc-  
colini, Mama Lil's peppers, pecorino  
24

### SIDES GF

summer squash / cauliflower puree /  
roasted beets / roasted cauliflower / hand-cut fries  
8

## DESSERT

### DARK CHOCOLATE WHISKEY CAKE

hazelnut praline crunch, dark chocolate mousse,  
rye caramel, candied hazelnuts  
15

### SEASONAL SHORT CAKE

housemade buttermilk biscuit, seasonal fruit,  
vanilla whipped cream  
14

### BUTTER"SCOTCH" CREME BRULEE GF

brown butter, molasses and Islay scotch custard, torched  
demerara sugar, fresh berries  
15

### CHEESE BOARD GFO

selection of artisanal cheeses  
8

We proudly source from Cascade Organics,  
Carman Ranch, Trent Family Farms, Bee's Custom  
Cakes, Nicky Farms, Painted Hills Ranch

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