

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
30

CAULIFLOWER CACIO E PEPE GF

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

BEEF CARPACCIO

amarillo pepper crusted beef, horseradish aioli, watercress,
lemon, crostini
21

SHRIMP COCKTAIL GF

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

DEVEILED EGGS GF

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

BRUSSELS SPROUTS GFO

crispy brussels sprouts, Freddy Guys hazelnuts, sourdough
breadcrumbs, fresh herbs
12

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

POACHED PEAR SALAD

honey-poached pears, spicy grapes, Oregonzola cheese, toasted
hazelnuts, mixed bitter greens, hazelnut pear vinaigrette
18

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

FOOD

BONE-IN RIBEYE* GFO

3lb steak carved off the rack, red wine demi-glace, caesar salad, marble potatoes, Castilla d'Canena smoked olive oil
140

STEVE'S SHORT RIB* GF

6-hour braised wagyu short rib, cauliflower puree, bourbon glazed sunchokes, 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

MUSHROOM RISOTTO GF, VO

wild foraged mushrooms, caramelized brussels sprouts, brown butter, parmeggiano reggiano, aleppo pepper
32

PASTA PRIMAVERA GFO, VO

campanelle pasta, rotating seasonal vegetables, Mama Lil's peppers, pecorino
24

SIDES GF

marble potatoes / cauliflower puree /
delicata squash & brussels sprouts / roasted cauliflower /
hand-cut fries 8
roasted wild mushrooms with fresh herbs 12

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
16

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