

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

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, dijonnaise,
pickled mustard caviar

16

FRENCH BEANS GFO, V+

sautéed french beans, garlic, shallot rings,
roasted red pepper romesco, sourdough gremolata

12

CAESAR SALAD GFO

anchovy caesar dressing, hearts of romaine,
grated parmigiano reggiano, sourdough croutons,
cantabrian boquerones, 10yr aged balsamic

15

ROASTED ROOT VEGETABLE SALAD

roasted baby chiodga beets, carrots & turnips, mixed chico-
ries, orange infused crème fraîche, basil citrus vinaigrette

17

BREAD BASKET

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

10

CAULIFLOWER FRENCH ONION SOUP

carmelized onion & cauliflower, fresh thyme, baguette crou-
ton, gruyère cheese

16

ROASTED OLIVES GFO

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

9

POPCORN GF

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

8

FOOD

LIBRARY BURGER ^{GFO}

two quarter-pound patties, tomato & onion jam, Tillamook cheddar, 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

SEARED SCALLOPS ^{GF}

brown butter seared scallops, spring pea purée, pickled corn relish, roasted red pepper romesco, prosciutto crisp

36

RISOTTO ^{GF, VO}

creamy arborio rice, charred artichokes, cypress grove goat cheese, preserved lemon chimichurri, garlic chips

30

HERBED SPAETZLE ^{GF}

housemade lemon herb spaetzle, hen of the woods mushrooms, spring onions, asparagus, crushed marcona almonds

26

SIDES ^{GF}

marble potatoes / roasted cauliflower / hand-cut fries 8
roasted hen of the woods mushrooms / potato gratin 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

MAPLE BOURBON CREME BRULEE ^{GF}

old forester bourbon and maple custard, torched demerara sugar, fresh berries

15

STICKY TOFFEE PUDDING

spiced date cake, sticky toffee sauce, house-made vanilla ice cream

12

SORBET TRIO ^{V+,GF}

rotating seasonal flavors

8

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, & Grand Central Bakery

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