



THE OLD
LIBRARY
RESTAURANT

— OLEAN · NY —

Chapter I- Appetizers

BAKED FRENCH ONION	9
Garlic crostini, gruyère cheese, crispy onions	
SMOKED BEEF TARTARE	19
Crispy capers, poached egg yolk, garlic crostini	
RED SNAPPER CEVICHE	19
Roasted corn, sweet potato, jalapeno	
FENNEL SAFFRON MUSSELS	17
Chorizo, garlic, fennel, tomato saffron broth	
CRISPY BRUSSEL SPROUTS	15
Crispy pancetta, gruyere cheese, garlic aioli	
SOUP OF THE DAY	7
Ask your server for the soup of the day	
BEEF ANN	15
Beef, cream cheese, toasted points	
SHRIMP COCKTAIL	17

Chapter II- Salads

ROASTED BEET AND GORGONZOLA SALAD	19
Crispy pancetta, candied walnuts, fresh herbs, champagne vinaigrette	
GRILLED CAESAR SALAD	18
Grilled heart of romaine, house-made croutons, caesar dressing, shaved parmesan	
THE LIBRARY HOUSE GREENS	17
Mixed greens, tomato, carrot, cucumber, radish - dressings champagne vinaigrette, lemon dill, caesar	

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Chapter III- Steaks

served with roasted garlic yukon mash, grilled asparagus, house steak sauce

FILET 8 OZ 45

STRIP 12 OZ 41

RIBEYE 16 OZ 53

LIBRARY STEAK AL FORNE 37

Roasted garlic, gruyère cheese, crispy onions

ADD SAUTEED ONIONS 3

ADD SAUTEED MUSHROOMS 3

Chapter IV- Seafood

PAN SEARED SEA BASS 41

Butternut squash, fennel blood orange salad, charred lemon beurre blanc

HERB CRUSTED SALMON 37

Lemon thyme reduction, herb couscous, heirloom carrots

Chapter V- Pork, Chicken, Veal

PORK CHOP 31

Caramelized apples, cider reduction, fennel orange salad

MAPLE DIJON CORNISH HEN 29

brussel sprouts, sweet potato puree

PARMESAN CRUSTED VEAL CHOP 57

Herb couscous, spicy kale, charred tomato coulis

Chapter VI- Pasta

PAN FRIED GARLIC GNOCHI 27

Pancetta, roasted mushrooms, rosemary cream sauce, fresh herbs

ROASTED MUSHROOM RAVIOLI 27

Charred tomato, roasted garlic butter sauce, crispy basil

BRAISED RABBIT RAGU 29

Roasted mushrooms, fresh herbs, parmesan, house-made pappardelle

PASTA LUCA 25

spiral macaroni, Italian sausage, bacon, green peppers, onions, and tomatoes; sauteed in garlic butter and topped with mozzarella cheese

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Preface - Cocktails & Wine

Cocktails

FLEMING'S MARTINI.....	14
Ketel One vodka or Bombay Sapphire gin, house-made olive brine, dry vermouth	
NEVERLAND NECTAR.....	12
Melon liqueur, Cointreau, lemon	
HERMIONE'S ELIXIR.....	13
Swedish Aquavit, Aperol, Elderflower liqueur, muddled basil, lime	
DAISY'S REVERIE.....	12
Pearl vanilla vodka, Chinola passionfruit liqueur, lime with a prosecco sidecar	
AHAB'S RESERVE.....	13
Dos Maderas aged rum, Cruzan light rum, cointreau, orgeat, lime	
WHARTON AFTER DARK.....	14
Highwest Double Rye, Cynar, Maraschino liqueur, dry vermouth	
HEMINGWAY IN PARIS.....	12
Gunpowder gin, liqueur de violettes, Maschio prosecco, lemon, simple syrup	
ICE & FIRE.....	13
Viamundi mezcal, Maestro Dobel Anejo tequila, burnt sugar simple syrup, bitters	
HEATHCLIFF'S LAMENT.....	12
Disaronno, brown sugar simple syrup, lemon, egg white	

Mocktails (Non-Alcoholic)

ONE SOUR TO RULE THEM ALL.....	9
strawberry, basil, sour mix, egg white	
THE TAMING OF THE SPRITZ.....	9
peach puree, sparkling grape juice, lime, soda water	
IT STARTS WITH BASIL.....	9
basil, lemon, cranberry, soda water	
IT ENDS WITH CHAI.....	9
chai, lemon, simple syrup, ginger beer	

Red

CABERNET SAUVIGNON, ANGELINE.....	11
Sonoma, California	
PINOT NOIR, MARK WEST.....	11
Sonoma, California	
MERLOT, 14 HANDS.....	11
Columbia Valley, Washington	
CABERNET SAUVIGNON, THE STAG.....	14
Paso Robles, California	
MALBEC, LUIGI BOSCA.....	14
Mendoza, Argentina	
RED BLEND, ANGELS & COWBYS.....	14
Sonoma County, California	

White

CHARDONNAY, BLACK STALLION.....	11
Napa Valley, California	
SAUVIGNON BLANC, SQUEALING PIG.....	11
Marlborough, New Zealand	
PINOT GRIGIO, CA'BOLANI.....	11
Friuli, Italy	
MOSCATO, MIRRASOU.....	11
Modesto, California	
CHARDONNAY, KENDALL JACKSON.....	14
Santa Rosa, California	
SAUVIGNON BLANC, KIM CRAWFORD.....	14
Marlborough, New Zealand	
PINOT GRIGIO, BOTTEGA VINAIA.....	14
Trentino, Italy	
ROSE, AIME ROQUESANTE.....	14
Massif des Maures, France	
PROSECCO, MASCHIO.....	11
Veneto, Italy	

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Preface - Wine by the Bottle

Red

ZINFANDEL, METTLER OLD VINE (2021)	58
Lodi, California	
GAMAY, ALBERT BICHOT (2023)	48
Beaujolais, France	
BLAUFANKISCH, PAUL ACHS (2021)	48
Burgenland, Austria	
BORDEAUX, CHATEAU LA GRAVIERE (2022)	48
Bordeaux, France	
RED BLEND, BLACK STALLION (2022)	48
California	
PINOT NOIR, DIORA (2023)	54
Monterey, California	
MERLOT, DECOY (2023)	60
Sonoma, California	
ZINFANDEL, ORIN SWIFT 8 YEARS IN THE DESERT (2023)	78
California	
CABERNET SAUVIGNON, LOUIS MARTINI (2022)	78
Napa Valley, California	
CABERNET SAUVIGNON, CAYMUS (2021)	175
nappa valley, california	

By-the-glass wines on the back page are also available by the bottle

White & Sparkling

GRUNER VELTLINER, DR. KONSTANTIN FRANK (2024)	48
Finger Lakes, New York	
BORDEAUX BLANC, VILLA PEREIRE (2021)	48
Bordeaux, France	
CHARDONNAY, STAG'S LEAP (2023)	58
Nappa Valley, California	
VERMENTINO, RIVA DE LA ROSA (2023)	48
Vermentino, Italy	
CHAMPAGNE, MOET & CHANDON IMPERIAL	122
Champagne, France	
MOSCATO D'ASTI, SORACCO (2024)	24
Castiglione Tinella, Italy (375mL bottle)	

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Epilogue 8-10 pm only

BAKED FRENCH ONION	9
Garlic crostini, gruyère cheese, crispy onions	
SPINACH ARTICHOKE DIP	12
served with house chips	
SPICY SOY CHICKEN WINGS	15
served with house chips	
PHILLY CHEESESTEAK	17
steak and cheese on a hoagie roll, with side of chips	
CRISPY BRUSSEL SPROUTS	15
Crispy pancetta, gruyere cheese, garlic aioli	
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Children's Book 12 and under only

KID'S STEAK 15
house steak served with fries

PASTA 11
pasta tossed in choice of sauce: butter, alfredo or marinara with a side of fries

CHICKEN FINGERS 13
chicken fingers and fries

PRE-READER
"Did you ever fly a kite in bed?
Did you ever walk with ten cats on your head?
Did you ever milk this kind of cow?
Well, we can do it. We know how.
If you never did, you should.
These things are fun and fun is good."

BEGINNING READER
The bus wasn't like my daddy's car at all. It was very big inside. And the seats didn't have any cloth on them.
The little curly girl was sitting near the front. And so I tapped on her.
"Guess what?" I said. "Mother said for me to sit here."
"No!" she said. "I'm saving this seat for my best friend, Mary Ruth Marble!"
Then she put her little white purse on the place where I was going to sit.
And so I made a face at her.
"Hurry up and find a seat, young lady," said Mr. Woo.
And so I quick sat down across from the curly mean girl. And Mr. Woo shut the door.
It wasn't a regular kind of door, though. It folded in half. And when it closed, it made a whishy sound.
I don't like that kind of door. If it closes on you by accident, it will cut you in half, and you will make a squishy sound.

INTERMEDIATE READER
There will be no foolish wand-waving or silly incantations in this class. As such, I don't expect many of you to appreciate the subtle science and exact art that is potion-making. However, for those select few who possess the predisposition, I can teach you how to bewitch the mind and ensnare the senses. I can tell you how to bottle fame, brew glory, and even put a stopper in death. Then again, maybe some of you have come to Hogwarts in possession of abilities so formidable that you feel confident enough to not pay attention!

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