



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

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 spouts, sweet potato puree

PARMESAN CRUSTED VEAL CHOP. 57
Herb couscous, spicy kale, charred tomato coulis

Chapter VI- Pasta

PAN FRIED GARLIC GNOCCHI. 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



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	

If you have a food allergy or special dietary requirement please inform
a member of our staff before placing your order.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs
may increase your risk of foodborne illness



Preface - Wine by the Bottle

Red

ZINFANDEL, METTLER OLD VINE (2021).....	58
Lodi, California	
GAMAY, ALBERT BICHOT (2023).....	48
Beaujolais, France	
BLAUFRANKISCH, 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)	

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

If you have a food allergy or special dietary requirement please inform
a member of our staff before placing your order.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs
may increase your risk of foodborne illness



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	
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
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	

If you have a food allergy or special dietary requirement please inform a member of our staff before placing your order.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness



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!

If you have a food allergy or special dietary requirement please inform a member of our staff before placing your order.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness