

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 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

Signature Cocktails

NEVERLAND NECTAR	11
Melon liqueur, Cointreau, lemon	
DAISY'S REVERIE	11
Pearl vanilla vodka, Chinola passionfruit liqueur, lime with a prosecco sidecar	
AHAB'S RESERVE	12
Dos Maderas aged rum, Cruzan light rum, cointreau, orgeat, lime	
WHARTON AFTER DARK	13
Highwest Double Rye, Cynar, Maraschino liqueur, dry vermouth	
HEMINGWAY IN PARIS	11
Gunpowder gin, liqueur de violettes, Maschio prosecco, lemon, simple syrup	

Seasonal Cocktails

PASSIONRITA	11
Lalo tequila, Cointreau, Chinola passionfruit liqueur, lime	
SUNRISE ON THE BEACH	11
Titos vodka, Pearl blueberry vodka, pineapple, lime, cherry	
CUCUMBER SPRITZ	11
Pearl cucumber vodka, Botanika elderflower liqueur, lime, basil	
NORDIC SUMMER	11
Aquavit, Aperol, lime, orange bitters	
LAVENDER GIN SOUR	11
Bombay Sapphire gin, lavender, 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, CANNONBALL	11
Alexander & Nappa Valley, 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	

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	
PINOT NOIR, GREENWING (2024).....	54
Willamette Valley, Oregon	
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	

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

White & Sparkling

MOSCATO D'ASTI, SORACCO (2024).....	24
Castiglione Tinella, Italy (375mL bottle)	
GRUNER VELTLINER, DR. KONSTANTIN FRANK (2024).....	48
Finger Lakes, New York	
BORDEAUX BLANC, VILLA PEREIRE (2021).....	48
Bordeaux, France	
CHARDONNAY, MARTIN RAY (2022).....	52
Sonoma, California	
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	



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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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
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