

THE OLD LIBRARY RESTAURANT

— EST. 1983 —

APPETIZERS

A beginning worth gathering around



BAKED FRENCH ONION.....9
WAGYU BEEF BASE, ONIONS, CROSTINI, MELTED GRUYERE, CRISPY ONIONS

CRISPY BRUSSELS SPROUTS.....15
BRUSSELS SPROUTS, WHIPPED FETA, HOT HONEY, CANDIED WALNUTS

CARAMELIZED ONION & BACON DIP 15
CARAMELIZED ONION, CREAM CHEESE, BACON, CROSTINI

STEAK TARTARE.....19
SHALLOT, CHIVE, EGG YOLK, PICKLED APPLE, CAPER, CRISPY POTATO,
ROASTED MUSHROOM, MAPLE BOURBON MUSTARD

MEATBALL POUTINE.....17
MEATBALLS, RED WINE DEMI-GLACE, GRUYERE CHEESE CURD, CRISPY POTATO NEST

SHRIMP COCKTAIL.....19
SHRIMP, COCKTAIL SAUCE, LEMONS

SCALLOP FRITTERS.....17
PAN FRIED SCALLOP FRITTER, SWEET POTATO PUREE, APPLE CIDER REDUCTION, PICKLED
APPLES, PANCETTA



SALADS

The garden chapter

ROASTED SWEET POTATO AND KALE.....17
BABY KALE, ROASTED SWEET POTATO, PUMPKIN SEEDS, DRIED
CRANBERRIES, FETA CHEESE, MAPLE DIJON VINAIGRETTE
ADD CHICKEN +5 STEAK +11 SALMON +9

BACON AND BRUSSELS SPROUT SALAD.....17
SHAVED BRUSSELS SPROUTS, PICKLED APPLES, WALNUTS,
WARM BACON DRESSING
ADD CHICKEN +5 STEAK +11 SALMON +9

GRILLED CAESAR.....17
HEART OF ROMAINE, CROUTONS, CAESAR DRESSING,
SHAVED PARMESAN
ADD CHICKEN +5 STEAK +11 SALMON +9

FROM THE HEARTH STEAKS

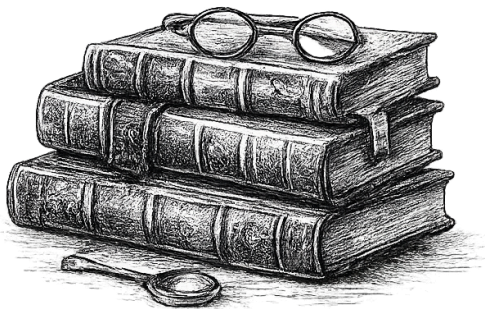
FILET 8OZ.....	45
GARLIC MASHED POTATOES, SEASONAL VEGGIES	
NY STRIP 12 OZ.....	41
BONE IN, 60 DAY DRY AGED, GARLIC MASHED POTATOES, SEASONAL VEGGIES (WE DO NOT RECOMMEND ANY TEMPS OVER MEDIUM DUE TO THE DRY AGING PROCESS)	
PRIME RIB 16 OZ (FRIDAY AND SATURDAY ONLY).....	33
TWICE BAKED POTATO, SEASONAL VEGGIES	
ADD SAUTÉED MUSHROOMS & ONIONS....	3
ADD AL FORNO- GRUYERE CHEESE, CRISPY ONIONS.....	7
ADD LOBSTER TAIL.....	18



FROM THE SEA SEAFOOD

SHRIMP AND GRITS.....	31
CHEDDAR GRITS, SHRIMP, BOURBON BROWN BUTTER, APPLE SLAW	
CIDER GLAZED SALMON.....	33
WILD RICE PILAF, SALMON, APPLE CIDER DIJON GLAZE, CRISPY BRUSSELS SPROUTS	
SEAFOOD POTPIE	37
SHRIMP, SCALLOP, HALIBUT, CARROTS, POTATO, SHERRY CREAM SAUCE, PUFF PASTRY	

ALL ENTREES SERVED WITH
BREAD AND SALAD



ITALIAN CLASSICS PASTA

WILD MUSHROOM MARSALA	23
HOUSE MADE PAPPARDELLE, WILD MUSHROOMS, MARSALA SAUCE, PARMESAN	
ADD CHICKEN +5 STEAK +11 SALMON +9	
DUCK RAVIOLI.....	33
HOUSE MADE RAVIOLI, CHERRY PORT DEMI-GLACE, CRISPY SAGE, CANDY WALNUT, WHIPPED CHÈVRE CHEESE	
SPINACH ARTICHOKE GNOCCHI.....	26
HOUSE MADE SWEET POTATO GNOCCHI, SPINACH, ARTICHOKE, ROASTED GARLIC CREAM SAUCE, TOASTED BREAD CRUMBS	
ADD CHICKEN +5 STEAK +11 SALMON +9	
SHORT RIB BOLOGNESE.....	33
HOUSE MADE PASTA, WAGYU SHORT RIBS, SHAVED PARMESAN	
RAMEN (THURSDAY ONLY).....	27
BUILD YOUR OWN BOWL INCLUDES 3 TOPPINGS AND PROTEIN	



HOUSE SPECIALITIES

APPLE E BOURBON PORK CHOP.....	31
APPLE BOURBON GLAZE PORK CHOP, MASHED SWEET POTATO, CRISPY BRUSSELS SPROUTS	
CHICKEN PARMESAN.....	29
PARMESAN POLENTA, CHICKEN PARMESAN, FRESH MOZZARELLA, BASIL OIL	
SMOKED GOUDA BURGER.....	21
HOUSE GRIND PATTY, SMOKED GOUDA, BOURBON APPLE BACON JAM, PICKLED JALAPEÑOS, MAPLE DIJON AIOLI, WAGYU TALLOW FRIES	

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RESTAURANT

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Signature Cocktails

- ESPRESSO MARTINI.....II
ESPRESSO, TITOS, VANILLA VODKA, SIMPLE SYRUP
- OLD FASHIONED.....II
FOUR ROSE BOURBON, SIMPLE SYRUP, BITTERS, CHERRY JUICE
- DAISY'S REVERIE.....II
VANILLA VODKA, PASSION FRUIT LIQUEUR, LIME JUICE, PROSECCO SIDECAR
- STEINBECK SUNSET.....II
REPOSADO TEQUILA, ANEJO TEQUILA, CINNAMON AGAVE SYRUP, CHOCOLATE BITTERS
- HEMINGWAY IN PARIS.....II
BOWLING AND BURCH GIN, LIQUEUR DE VIOLETTE, PROSECCO, LEMON JUICE, SIMPLE SYRUP

Mocktails

- AUTUMN MULE 8
APPLE CIDER, LEMON JUICE, BROWN SUGAR SYRUP, CRANBERRY JUICE, GINGER BEER
- PEAR SPRITZ,.....8
PEAR PUREE, AGAVE CINNAMON SYRUP, LEMON, SODA WATER
- PUMPKIN CRAN COOLER.....8
PUMPKIN SHRUB, CRANBERRY JUICE, LEMON, SODA WATER

Seasonal Cocktails

- CHAI ESPRESSO MARTINI.....II
ESPRESSO, CHAI SYRUP, VANILLA VODKA, VODKA
- CARAMEL APPLE MULE.....II
CARAMEL VODKA, APPLE CIDER, LIME JUICE, GINGER BEER
- PUMPKIN SHRUB SPRITZ II
PUMPKIN SHRUB, LEMON JUICE, CRANBERRY, PROSECCO, SODA WATER
- PUMPKIN OLD FASHIONED.....II
PUMPKIN SPICE SYRUP, FOUR ROSES, CHERRY JUICE, WALNUT BITTERS; SUGAR RIM
- PEAR GIN FIZ II
GIN, PEAR PUREE, LEMON JUICE, SIMPLE SYRUP, SODA WATER

Bottle Beer

-196, BUDWEISER, BUD LIGHT, BLUE LIGHT, CORONA, MICHELOB ULTRA, MILLER LITE, 1911 HARD CIDER

NA- DOWN SHIFT IPA, STELLA

Draft

ASK YOUR SERVER WHAT IS AVAILABLE



White & Sparkling Bottle

BORDEAUX BLANC, VILLA PEREIRE	37
BORDEAUX, FRANCE	
CHAMPAGNE, MOET & CHANDON IMPERIAL.....	121
CHAMPAGNE, FRANCE	
CHARDONNAY, STAG'S LEAP	57
NAPPA, CALIFORNIA	
GRUNER VETLINER, DR. FRANK	31
FINGER LAKES, NEW YORK	
MOSCATO D'ASTI, SARACCO- 375 ML.....	23
CASTIGLIONE TINELLA, ITALY	
PINO GRIGIO, JOSH CELLERS	24
CALIFORNIA	
VERMENTINO, RIVA DE LA ROSA.....	32
VENETO, ITALY	

White Glass

CHARDONNAY, KENDALL JACKSON.	14
SANTA ROSA, CALIFORNIA	
MOSCATO, CRANE LAKE.....	9
NAPA VALLEY, CALIFORNIA	
PINOT GRIGIO, CESARI.....	9
VENETO, ITALY	
SAUVIGNON BLANC, GIESEN	9
MARLBOROUGH, NEW ZEALAND	

Red Bottle

BLAUFRANKISCH, PAUL ACHS.....	41
BURGENLAND, AUSTRIA	
BORDEAUX, GRAND VIN CHATEAU DES GRAVIERES....	48
BORDEAUX, FRANCE - 2022	
CABERNET SAUVIGNON, CARMENET RESERVE 2023.....	29
NAPA VALLEY, CALIFORNIA-2023	
CABERNET SAUVIGNON, CAYMUS 375 ML BOTTLE.....	55
NAPA VALLEY, CALIFORNIA	
CHIANTI, LAMOLE DI LAMOLE.....	67
CHIANTI, ITALY	
GAMAY, ALBERT BICHOT.....	49
BEAUJOLAIS, FRANCE	
MALBEC, LUIGI BOSCA.....	29
MENDOZA, ARGENTINA	
MERLOT, DECOY.....	47
SONOMA, CALIFORNIA	
PINOT NOIR, BELLE GLOS.....	71
MONTEREY, CALIFORNIA	
ZINFANDEL, NEYERS.....	54
VISTA NOTRE, CALIFORNIA	
ZINFANDEL, ORIN SWIFT 8 YEARS DESSERT.....	79
NAPA VALLEY, CALIFORNIA	

Red Glass

CABERNET SAUVIGNON, CANNONBALL.....	11
NAPA VALLEY, CALIFORNIA	
MERLOT, 14 HANDS.....	11
COLUMBIA VALLEY, WASHINGTON	
PINOT NOIR, MARK WEST.....	11
SONOMA, CALIFORNIA	
RED BLEND, ANGELS AND COWBOYS.....	13
SONOMA, CALIFORNIA	