

BIBLIOTHEQUE SHORT STORIES

Wines By The Glass

By the glass selections, something easy to sip through, much like a short story.

SPARKLING

BISOL DESIDERIO, Jeio, Prosecco, Brut, Veneto	NV	16
SCHRAMSBERG, Mirabelle, Brut Rosé, North Coast	NV	24
CHAMPAGNE GROGNET, Blanc de Blanc, Brut	NV	29

ROSÉ AND ORANGE

GRENACHE BLEND, Peyrassol, Rosé, Reserve Des Templiers, Provence	2023	17
PINOT GRIS BLEND, Stolpman, Orange, Love You Bunches, Santa Barbara	2023	19

WHITE

RIESLING, Pierre Sparr, Alsace	2022	15
CHENIN BLANC, Damien Pinon, Tuffo, Vouvray, Loire Valley	2022	16
PINOT BIANCO, Cantina Terlano, Alto Adige	2023	18
SAUVIGNON BLANC, Domaine Trottereau, Quincy, Loire Valley	2022	24
TREIXADURA, Dominio do Bibei, Lalume, Ribeira Sacra	2020	20
CHARDONNAY, Pride Mountain, Napa Valley	2023	23

RED

FRAPPATO, Valle Dell'Acate, Il Frappato, Sicily (served chilled)	2023	16
PINOT NOIR, Domaine Faiveley, Bourgogne Rouge, Burgundy	2022	26
CABERNET FRANC, Arnaud Lambert, Clos Mazurique, Loire Valley	2022	18
SANGIOVESE, Arnaldo Caprai, Montefalco Rosso, Umbria	2021	18
MALBEC, Escorihuela Gascon, Single Vineyard, Mendoza	2023	19
TEMPRANILLO, La Rioja Alta, Viña Alberdi, Reserva, Rioja	2019	20
CABERNET SAUVIGNON/MERLOT, Margaux de Brane, Bordeaux	2020	24

BEER AND CIDER

JACK'S ABBY BREWING	House Lager	12 oz. can	10
TRANSMITTER	NY6 New York, Pilsner	16 oz. can	15
REISSDORF	Kölsch	12 oz btl	12
BIRRFICIO BALADIN	Nazionale, Blonde Ale	11.2 oz. btl	16
BOULEVARD BREWING	Tank 7, Saison	12 oz. btl	12
SLOOP BREWING CO.	Juice Bomb, IPA	12. oz. can	10
WOLFFER ESTATE	No. 139 Dry Cider	12 oz btl	13
GRAFT CIDER	Farm Flor	12 oz. can	12

ZERO-PROOF

ATHLETIC BREWING	Upside Dawn, Golden Ale	9
DUCHÉ DE LONGUEVILLE	French Sparkling Cider	12
FREE AF	Paloma	12
MOCKTAIL CLUB	Bombay Fire	14
ST. AGRESTIS	Phony Negroni	11
GHIA LE SPRITZ	Lime and Salt	13

WINE-BASED COCKTAILS

CAPPELLETTI SPRITZ	17
SMOKEY THE BEAR- Y	18
Cardamaro, Pasubio, Angostura	
ANGO FLIP **	19
Angoustura, espresso, egg	

A 20% GRATUITY IS APPLIED TO PARTIES OF 6 OR MORE

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

BIBLIOTHEQUE FOOD

SALADS/SMALL BITES

C-SALAD FLIGHT- Three individual salads:	16
Carrot and mustard vinaigrette, Cucumber banchan, Chickpeas with feta (V)	
SHROOM BOARD- Mushroom miso pâté, marinated mushrooms, truffle chips (Vg, Nt)	18
PROSCIUTTO E MELONE- Prosciutto di Parma, cantaloupe, tomato, walnuts, arugula (Nt)	17

SANDWICHES

Served with chips (substitute chickpea salad for \$3)

CAPRESE- Tomato, buffalo mozzarella, basil, balsamic glaze on baguette (V)	17
FORAGER- Portabella mushroom, basil pesto on a baguette (V, Nt)	16
PROSCIUTTO BURRO- Prosciutto cotto, butter, gruyère on baguette	18
FRENCH BOURDAIN- Mortadella, gruyère, dijon mustard, kewpie mayo on brioche (Nt)	18

MEZZE BOARD (Vg, Nt)

hummus, muhammara, mana'esh, and crudite---Pita Refills +\$4

CHEESE AND CHARCUTERIE BOARD (Nt)

Bread Refills +\$4

small board 35	large board 54
chef's selection (no substitutions)	tasting of four cheeses and four meats

FROMAGE

MARIEKE AGED GOUDA- Raw Cow, Wisconsin	10	HOT CHORIZO	14
HIGH PLAINS CHEDDAR- Pasturized Cow, Iowa	10	MORTADELLA (Nt)	13
HOCH YBRIG- Raw Cow, Switzerland	12	BEEF BRESAOLA	15
BREBIROUSSE D'ARGENTAL- Bloomy Pasturized Sheep, France	12	DUCK SALAMI	17
VON TRAPP MAD RIVER BLUE- Pasturized Cow, Vermont	13	FINOCCHIONA	14

CHARCUTERIE

COMPOSED CHEESE PLATE (V, NT) 38

All five cheeses above served with condiment pairings

TINNED SEAFOOD-CONSERVAS SERVICE (Nt)

All tinned fish are served with toasted bread and accoutrements (Nt)

Bread Refills +\$4

TOUCHSTONES

TUNA- **NOT** YOUR TYPICAL CAN OF BUMBLE BEE

Yellow Fin Tuna Belly in EVOO, José Gourmet, Portugal	26
Tuna Loin with Sun Dried Tomatoes, Olasagasti, Spain	21
Albacore Tuna in Spicy Olive Oil, Fishwife	19
Bonito in Abuela's Tomato Sauce, Alalunga, Spain	23
Grilled Tuna Neck in EVOO, Güeyu Mar, Spain	69

TENTACLES

OCTOPUS AND SQUID

Octopus in Galician Sauce, Cambados, Spain	22
Octopus in Paprika, Ramon Peña, Spain	42
Grilled Octopus in EVOO, Güeyu Mar, Spain	30
Spiced Calamari in Ragout, José Gourmet, Spain	21

APPROACHABLE

TROUT, SALMON, AND WHITE FISH

Trout in EVOO and Lemon, ABC+, Portugal	26
Skate in Olive Oil & Curry, ABC+, Portugal	26
Codfish in Olive Oil & Garlic, José Gourmet, Portugal	20
Smoked Cod Liver, Fangst, Denmark	19
Salmon in Lemon Verbena, Fangst, Denmark	20
Smoked Salmon with Sichuan Chili Crisp, Fishwife, Norway	29
Smoked Coho Salmon, Ekone, Washington	21
European Hake in Green Sauce, Alalunga, Spain	27
Sea Bass in Pesto, Alalunga, Spain	35

V=Vegetarian, Vg=Vegan, Nt=Contains nuts

ADVENTUROUS

ANCHOVIES, MACKEREL AND SARDINES

White Anchovies à la Basque, Olasagasti, Spain	19
Mackerel in Moqueca Sauce, ABC+, Portugal	26
Mackerel in Muscadet and Herbs, Mouettes, France	17
Sardines with Preserved Lemon, Fishwife, Spain	19
Sardines in Brava Sauce, ABC+, Portugal	26

SHELLS

MUSSELS, OYSTERS, AND SCALLOPS

Mussels in Lemon & Herbs, Patagonia, Spain	19
Cockles in Rapeseed Oil, Fangst, Denmark	21
Smoked Oysters, Ekone, Washington	20
Scallops in Caldeirada Sauce, Ati Manel, Portugal	20
Scallops in Galician Sauce, Cambados, Spain	19

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