

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, California	NV	25
CHAMPAGNE GROGNET, Blanc de Blanc, Brut, Champagne	NV	30

WHITE

RIESLING, Pierre Sparr, Alsace	2023	16
GRÜNER VELTLINER, Bernhard Ott, Fass 4, Wagram, Austria	2024	19
CHENIN BLANC, Kloof Street, Old Vine, Swartland	2024	17
LISTÁN BLANCO, Suertes del Marques, Trenzado, Canary Islands	2024	21
SAUVIGNON BLANC, Peter Dipoli, Voglar, Alto Adige	2017	24
CHARDONNAY, Patrick Sullivan, South East Australia	2023	22
SÉMILLON BLEND, Château Closiot, Barsac, Bordeaux	2023	20

ROSÉ AND ORANGE

GRENACHE BLEND, Peyrassol, Rosé, Reserve Des Templiers, Provence	2024	17
PINOT GRIS BLEND, Stolpman, Orange, Love You Bunches, Santa Barbara	2023	19
PINOT GRIGIO, Marjan Simčič, Ramato Cru Selection, Primorska, Slovenia	2023	22

RED

GAMAY, Domaine de la Jobeline, Mâcon-Verzé, Burgundy (chilled red)	2022	17
PINOT NOIR, Domaine Faiveley, Bourgogne Rouge, Burgundy	2022	27
CABERNET FRANC, Arnaud Lambert, Clos Mazurique, Loire Valley	2023	18
MALBEC, Escorihuela Gascon, Single Vineyard, Mendoza	2023	19
TEMPRANILLO, La Rioja Alta, Viña Alberdi, Reserva, Rioja	2020	20
NEBBIOLO, Elvio Cogno, Montegrilli, Langhe, Piedmont	2023	24
MERLOT/CABERNET SAUVIGNON, Château Fontenil, Fronsac, Bordeaux	2015	25

RESERVE WHITE POUR (REQUEST TO SEE ADDITIONAL CORAVIN POURS)

TREBBIANO, Valentini, Abruzzo 2017 37 (3oz) 59 (6oz)

RESERVE RED POUR (REQUEST TO SEE ADDITIONAL CORAVIN POURS)

PINOT NOIR, Bruno Clair, Gevrey Chambertin, Burgundy 2019 36 (3oz) 58 (6oz)

BEER AND CIDER

JACK'S ABBY BREWING	House Lager	12 oz. can	10
TRANSMITTER	L1, Bohemian Pilsner	16 oz. can	15
REISSDORF	Kölsch	12 oz. btl	12
BOULEVARD BREWING	Tank 7, Saison	12 oz. btl	12
SLOOP BREWING CO.	Juice Bomb, IPA	12 oz. can	10
KILLS BORO BREWING	Heavy Handed, Schwarzbier	16 oz. can	15
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
SHACKSBURY CIDER	Mountain Tonic Blood Orange	10
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
Negroni Sbagliato	18
BRAVE NEW MULE	17
Cardamaro, Pasubio, ginger beer	
THE BELL JAR FLIP **	19
Angoustura, espresso, egg	
ESTUFAGEM (served hot)	19
Madeira, butter, nutmeg	

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

SMALL BITES

NOSH BOARD- House spiced corn nuts, Festive olives, and Torres potato chips (Vg)	10
SHROOM BOARD- Mushroom miso pâté, marinated mushrooms, truffle chips (Vg, Nt)	18
PROSCIUTTO E PERA- Prosciutto di Parma, Bosc pear, walnuts, citrus rice vinaigrette (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 (Vg, Nt)	17
PROSCIUTTO BURRO- Prosciutto cotto, gruyère, butter 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 36	LARGE BOARD 54
chef's selection (no substitutions) tasting of four cheeses and four meats	

COMPOSED CHEESE BOARD (V, NT)	38
Five cheeses below served with condiment pairings	

FROMAGE

TWO SISTERS ISABELLA AGED GOUDA- Raw Cow, Holland	10
HIGH PLAINS CHEDDAR- Pasturized Cow, Iowa	10
CYPRESS GROVE HUMBOLDT FOG- Pasturized Goat, California	13
ALP BLOSSOM- Raw Cow, Germany	12
BREBIROUSSE D'ARGENTAL- Bloomy Pasturized Sheep, France	12
VON TRAPP MAD RIVER BLUE- Pasturized Cow, Vermont	13

CHARCUTERIE

HOT CHORIZO	14
MORTADELLA (Nt)	13
BEEF BRESAOLA	15
DUCK SALAMI	17
FINOCCHIONA	14

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	28
Tuna Loin with Sun Dried Tomatoes, Olasagasti, Spain	23
Albacore Tuna in Spicy Olive Oil, Fishwife	20
Grilled Tuna Neck in EVOO, Güeyu Mar, Spain	69

SHELLS

MUSSELS, OYSTERS AND SCALLOPS

Mussels in Lemon & Herbs, Patagonia, Spain	19
Habanero Smoked Oysters, Ekone, Washington	22
Scallops in Caldeirada Sauce, Ati Manel, Portugal	21
Small Scallops in Galician Sauce, Cambados, Spain	19

APPROACHABLE TROUT, SALMON, AND WHITE FISH

Trout in EVOO and Lemon, ABC+, Portugal	27
Codfish in Olive Oil & Garlic, José Gourmet, Portugal	22
Salmon in Lemon Verbena, Fangst, Denmark	21
Smoked Coho Salmon, Ekone, Washington	22
Sea Bass in Garlic and Cayenne, Alalunga, Spain	37

ADVENTUROUS

ANCHOVIES, MACKEREL AND SARDINES

White Anchovies à la Basque, Olasagasti, Spain	21
Spicy White Anchovies, Patagonia, Spain	19
Mackerel Fillets in Curry, José Gourmet, Portugal	22
Mackerel in Mustard & Crème Fraîche, Mouettes, FR	18
Sardines with Preserved Lemon, Fishwife, Spain	19
Sardines in Brava Sauce, ABC+, Portugal	27

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	35
Spiced Calamari in Ragout, José Gourmet, Spain	21

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

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