

BIBLIOTHEQUE SHORT STORIES

Wines By The Glass

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
CARRICANTE, Murgo, Etna, Sicily	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	2024	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, Domaine Le Petite Saint Vincent, Loire Valley	2022	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	2024	24
CABERNET SAUVIGNON/MERLOT, Tenuta Sette Cieli, Yantra, Tuscany	2023	22

BOOKMARKS WINE FLIGHT 45 (three 3 oz pours, 3 excerpts)

INSPIRED BY MOMENTS IN LITERATURE – WHERE EMOTION, NOT PLOT, LEADS THE PAIRING.

HEATED RIVALRY EDITION: A FLIGHT ABOUT WANTING SOMETHING YOU SHOULDN'T.

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
ZERO GRAVITY	Conehead, IPA	12 oz. can	11
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
ST. AGRESTIS	Phony Negroni	11
GHIA LE SPRITZ	Lime and Salt	13
UNIFIED FERMENTS	Wen Shan Bao Zhong	16
UNIFIED FERMENTS	Rhododendron	17

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

BIBLIOTHEQUE FOOD

SMALL BITES

SHROOM BOARD- Mushroom miso pâté, marinated mushrooms, truffle chips (Vg, Nt)	19
PROSCIUTTO E PERA- Prosciutto di Parma, Bosc pear, walnuts, citrus 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'eesh, 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)

Five cheeses below served with condiment pairings

BURRATA (V, NT)

Roasted red pepper spread, arugula mint, pomegranate seeds (V, Nt)

FROMAGE

5 SPOKE CREAMERY HARVEST MOON- Raw Cow, New York	11
HIGH PLAINS CHEDDAR- Pasturized Cow, Iowa	11
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	26
Albacore Tuna in Spicy Olive Oil, Fishwife, Spain	20
Grilled Tuna Neck in EVOO, Güeyu Mar, Spain	69

TENTACLES

OCTOPUS AND SQUID

Octopus in Galician Sauce, Cambados, Spain	25
Octopus in Paprika, Ramon Peña, Spain	46
Grilled Octopus in EVOO, Güeyu Mar, Spain	40
Spiced Calamari in Ragout, José Gourmet, Spain	23

APPROACHABLE

TROUT, SALMON, AND WHITE FISH

Trout in EVOO and Lemon, ABC+, Portugal	27
Skate in Olive Oil & Curry, ABC+, Portugal	27
Smoked Salmon with Sichuan Chili Crisp, Fishwife, Norway	29
Codfish in Olive Oil & Garlic, José Gourmet, Portugal	27
Sea Bass in Pesto, Alalunga, Spain	29

ADVENTUROUS

ANCHOVIES, MACKEREL AND SARDINES

Spicy White Anchovies, Patagonia, Spain	19
Mackerel Fillets in Curry, José Gourmet, Portugal	24
Sardines with Preserved Lemon, Fishwife, Spain	19
Sardines in Brava Sauce, ABC+, Portugal	28

SHELLS

OYSTERS AND SCALLOPS

Habanero Smoked Oysters, Ekone, Washington	24
Scallops in Caldeirada Sauce, Ati Manel, Portugal	21
Small Scallops in Galician Sauce, Cambados, Spain	21

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

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