

BIBLIOTHEQUE SHORT STORIES

Wines By The Glass

SPARKLING

| | | |
|--|----|----|
| BISOL DESIDERIO, Jeio, Prosecco, Brut, Veneto | NV | 17 |
| 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, AM Berg, Wagram, Austria | 2025 | 19 |
| CARRICANTE, Murgo, Etna, Sicily | 2025 | 17 |
| CHENIN BLANC, Kloof Street, Old Vine, Swartland | 2024 | 17 |
| SAUVIGNON BLANC, Domaine Trotereau, Quincy, Loire Valley | 2023 | 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 |
| HONDARABBI ZURI/BELTZA, Ameztoi Rubentis, Rosé, Txakolina | 2025 | 18 |
| PINOT GRIS BLEND, Stolpman, Orange, Love You Bunches, Santa Barbara | 2024 | 19 |

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 Petit Saint Vincent, Loire Valley | 2023 | 18 |
| SYRAH, Presqu'île, Santa Barbara, California | 2022 | 19 |
| MALBEC, Escorihuela Gascon, Single Vineyard, Mendoza | 2024 | 19 |
| NEBBIOLO, Elvio Cogno, Montegrilli, Langhe, Piedmont | 2024 | 24 |
| CABERNET SAUVIGNON/MERLOT, Tenuta Sette Cieli, Yantra, Tuscany | 2024 | 22 |

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

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

BRONTË SISTERS EDITION: A FLIGHT ABOUT CONTROL, RESTRAINT, AND WHAT HAPPENS WHEN IT BREAKS.

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 |
| KILLS BORO | Chelita, Lime Lager | 12 oz. can | 11 |
| 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

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|-------------------------------------|----|
| CAPPELLETTI | |
| Spritz | 17 |
| Negroni Sbagliato | 18 |
| BRAVE NEW MULE | 17 |
| Cardamaro, Pasubio, ginger beer | |
| A STRAWBERRY NIGHT'S DREAM | 19 |
| White Port, strawberry, mint, tonic | |
| THE BELL JAR FLIP ** | 19 |
| Angostura, espresso, egg | |

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

BIBLIOTHEQUE LOUNGE FOOD

SMALL BITES

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|---|----|
| 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)

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| CAPRESE- Tomato, buffalo mozzarella, basil, balsamic glaze on baguette (V) | 17 |
| BRESAOLA & SHROOM- Beef, gruyère, mushroom pâté, truffle crisps on foccacia (Nt) | 18 |

ENTRÉES

HUDSON VALLEY DUCK

| | |
|---|----|
| DUCK LEG CONFIT- Roasted potatoes, Mediterranean mushrooms, orange demi-glace | 35 |
|---|----|

GRANDAISY FOCCACIA FLATBREADS

| | |
|---|----|
| MARGHERITA- Tomato, mozzarella, basil, balsamic (V) | 27 |
| HOT HONEY SALAMI- Finocchiona, mozzarella, arugula, pepperoncini, pesto | 30 |

CHEESE AND CHARCUTERIE BOARD (Nt)

Bread Refills +\$4

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| 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

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|---|
| BURRATA (V, NT) 22 |
| Roasted red pepper spread, arugula, mint, pomegranate seeds (V, Nt) add Prosciutto di Parma +6 |

MEZZE BOARD (VG, NT) 27

Hummus, muhammara, mana'esh, and crudite---Pita Refills +\$4 (Vg, Nt)

FROMAGE

| | | | |
|---|----|---------------------|----|
| 5 SPOKE CREAMERY HARVEST MOON- Raw Cow, New York | 11 | HOT CHORIZO | 14 |
| HIGH PLAINS CHEDDAR- Pasturized Cow, Iowa | 11 | MORTADELLA (Nt) | 13 |
| CYPRESS GROVE HUMBOLDT FOG- Pasturized Goat, California | 13 | BEEF BRESAOLA | 15 |
| ALP BLOSSOM- Raw Cow, Germany | 12 | DUCK SALAMI | 17 |
| BREBIROUSSE D'ARGENTAL- Bloomy Pasturized Sheep, France | 12 | FINOCCHIONA | 14 |
| VON TRAPP MAD RIVER BLUE- Pasturized Cow, Vermont | 13 | PROSCIUTTO DI PARMA | 16 |

CHARCUTERIE



TINNED SEAFOOD-CONSERVAS (Nt)

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

Bread Refills +\$4

TUNA

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|---|----|
| 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 |

MUSSELS, OYSTERS AND SCALLOPS

| | |
|---|----|
| Mussels in Lemon & Herbs, Patagonia, Spain | 20 |
| Habanero Smoked Oysters, Ekone, Washington | 24 |
| Scallops in Caldeirada Sauce, Ati Manel, Portugal | 21 |
| Small Scallops in Galician Sauce, Cambados, Spain | 21 |

TROUT, SALMON, AND WHITE FISH

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| Trout in "Aglío e Olio", ABC+, Portugal | 27 |
| Skate in Olive Oil & Curry, ABC+, Portugal | 27 |
| Salmon in Lemon Verbena, Fangst, Denmark | 23 |
| Smoked Salmon with Sichuan Chili Crisp, Fishwife, Norway | 29 |
| Codfish in Olive Oil & Garlic, José Gourmet, Portugal | 27 |
| Smoked Coho Salmon, Ekone, Washington | 23 |
| Sea Bass in Pesto, Alalunga, Spain | 29 |

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

ANCHOVIES, MACKEREL AND SARDINES

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|---|----|
| White Anchovies à la Basque, Olasagasti, Spain | 24 |
| Spicy White Anchovies, Patagonia, Spain | 20 |
| Mackerel Fillets in Curry, José Gourmet, Portugal | 24 |
| Mackerel in Mustard & Crème Fraîche, Mouettes, FR | 21 |
| Sardines with Preserved Lemon, Fishwife, Spain | 19 |
| Sardines in Brava Sauce, ABC+, Portugal | 28 |
| Sardines in Coconut Curry, Patagonia, Spain | 20 |

OCTOPUS AND SQUID

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|--|----|
| Octopus in Galician Sauce, Cambados, Spain | 25 |
| Octopus in Paprika, Ramon Peña, Spain | 46 |
| Grilled Octopus in EVOO, Güeyu Mar, Spain | 40 |

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