

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	2025	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)	2023	17
PINOT NOIR, Domaine Faiveley, Bourgogne Rouge, Burgundy	2022	27
CABERNET FRANC, Le Petit Saint Vincent, Saumur-Champigny, Loire Valley	2023	18
SYRAH, Presqu'île, Santa Barbara, California	2022	19
NEBBIOLO, Elvio Cogno, Montegrilli, Langhe, Piedmont	2024	24
MALBEC, Escorihuela Gascon, Single Vineyard, Mendoza	2024	19
CABERNET SAUVIGNON/MERLOT, Moulin de La Lagune, Bordeaux	2019	21

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)
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RESERVE RED POUR (REQUEST TO SEE ADDITIONAL CORAVIN POURS)

PINOT NOIR, Bruno Clair, Gevrey Chambertin, Burgundy 2019	36 (3oz)	58 (6oz)
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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	Ripe Pursuit, Lemon Radler	9
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	Shagliato 18
BRAVE NEW MULE	17
Cardamaro, Pasubio, ginger beer	
A STRAWBERRY NIGHT'S DREAM	19
White Port, strawberry, mint, tonic	
OLD MAN AND THE BEAN **	19
Espresso-infused Cocchi,	
East India Sherry, sea salt, egg white	

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

BIBLIOTHEQUE LOUNGE FOOD

SALADS AND APPETIZERS

SHROOM BOARD- Mushroom miso pâté, marinated mushrooms, truffle chips (Vg, Nt)	19
PROSCIUTTO E PESCA INSALATA- Prosciutto di Parma, peach, poppy seed vinaigrette	23
DUCK LIVER PORT PÂTÉ- Tarragon brown butter, pickled red onions, and crudité	25

SANDWICHES

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

CAPRESE- Tomato, buffalo mozzarella, basil, balsamic glaze on baguette (V)	17
BRESAOLA & SHROOM- Beef, gruyère, mushroom pâté, truffle crisps on foccacia (Nt)	19

ENTRÉES

HUDSON VALLEY DUCK

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

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	

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 crudité---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	FINOCCHIONA	14
BREBIROUSSE D'ARGENTAL- Bloomy Pasturized Sheep, France	12	PROSCIUTTO DI PARMA	16
VON TRAPP MAD RIVER BLUE- Pasturized Cow, Vermont	13		

CHARCUTERIE

TINNED SEAFOOD-CONSERVAS (Nt)

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

TUNA

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

Bread Refills +\$4

TROUT, SALMON, AND WHITE FISH

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

ANCHOVIES, MACKEREL AND SARDINES

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

OCTOPUS AND SQUID

Octopus in Olive Oil, Espinaler, Spain	34
Grilled Octopus in EVOO, Güeyu Mar, Spain	40
Spiced Calamari in Ragout, José Gourmet, Spain	23

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

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