

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
SAUVIGNON BLANC, Vincent Gaudry, Gaudry'Olle, Loire Valley	2025	23
CHARDONNAY, Verget, Terres de Pierres, Mâcon-Villages, Burgundy	2024	22
GODELLO, Bodegas Avancia, Cuvee de O, Valdeorras, Galicia	2024	19

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
SANGIOVESE, Monte Bernardi, Retromarcia, Chianti Classico, Tuscany	2024	21
MALBEC, Escorihuela Gascon, Single Vineyard, Mendoza	2024	19
CABERNET SAUVIGNON/MERLOT, Moulin de La Lagune, Bordeaux	2019	22

BOOKMARKS WINE FLIGHT 45 (three 3 oz pours paired with 3 author excerpts)

ANTHONY BOURDAIN • WILL GUIDARA • KEITH MCNALLY

LIFE IN SERVICE AND HOSPITALITY: A FLIGHT ABOUT CRAFT, GENEROSITY, AND THE PURSUIT OF SUCCESS.

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
TRANSMITTER	L1, Bohemian Pilsner	16 oz. can	15
TRANSMITTER	PH4 Raspberry Sour	16 oz. can	16
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	
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
BÛCHERON SALAD- Semi-aged goat cheese, fried shallots, white balsamic vinaigrette (V)	23
DUCK LIVER PORT PÂTÉ- Tarragon brown butter, pickled red onions, and crudité	25

SANDWICHES

Served with chips (substitute side 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	35
DUCK LEG CONFIT- Roasted potatoes, Mediterranean mushrooms, orange demi-glaze	

BOUDIN BLANC	29
WHITE SAUSAGE- Sauerkraut, pineapple chutney, cornichons	

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
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
FINOCCHIONA	14
PROSCIUTTO DI PARMA	16

TINNED SEAFOOD-CONSERVAS (Nt)

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

TUNA

Yellow Fin Tuna Belly in EVOO, Espinaler, Spain	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

Bread Refills +\$4

TROUT, SALMON, AND WHITE FISH

Trout in "Aglio 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

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

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

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