Bibliotheque Short Stories

Wines By The Glass

Sparkling

BISOL DESIDERIO, Jeio, Prosecco, Brut, Veneto, Italy	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, France	2023	16
GRÜNER VELTLINER, Bernhard Ott, AM Berg, Wagram, Austria	2025	18
CARRICANTE, Murgo, Etna, Sicily, Italy	2025	17
CHENIN BLANC, Kloof Street, Old Vine, Swartland, South Africa	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, France	2025	17
HONDARABBI ZURI/BELTZA, Ameztoi Rubentis, Rosé, Txakolina, Spain	2025	18
PINOT GRIS BLEND, Stolpman, Orange, Love You Bunches, Santa Barbara	2024	19

Red

GRENACHE BLEND, Château Des Tourettes, Tinus Rouge, VdF (chilled red)	2024	18
PINOT NOIR, Domaine Faiveley, Bourgogne Rouge, Burgundy, France	2022	27
CABERNET FRANC, Le Petit Saint Vincent, Saumur-Champigny, Loire Valley	2023	18
SYRAH, Presqu'ile, Santa Barbara, California	2022	19
SANGIOVESE, Monte Bernardi, Retromarcia, Chianti Classico, Tuscany, Italy	2024	21
MALBEC, Escorihuela Gascon, Single Vineyard, Mendoza, Argentina	2024	19
CABERNET SAUVIGNON/MERLOT, Moulin de La Lagune, Bordeaux, France	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)

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
TRANSMITTER	PH4 Raspberry Sour	16 oz. can	16
REISSDORF	Kölsch	12 oz btl	12
ZERO GRAVITY	Conehead, IPA	12 oz. can	11
BOULEVARD BREWING	Tank 7, Saison	12 oz. btl	12
GRAFT CIDER	Imperial Dry Cider	12 oz. can	12
LEMORTON	'Poire' Pear Cider	6 oz glass	13

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	14
UNIFIED FERMENTS	Wen Shan Bao Zhong	16
UNIFIED FERMENTS	Rhododendron	17

A 20% Gratuity Is Applied To Parties Of 6 Or More

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

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-glace

BOUDIN BLANC 29

WHITE SAUSAGE- Sauerkrat, pineapple chutney, cornichons

GRANDAISY FOCCACIA FLATBREADS

MARGHERITA- Tomato, mozzarella, basil, balsamic (V) 27

HOT HONEY SALAMI- Finocchiona, mozzarella, arugula, pepperoncini, pesto (Nt) 30

Cheese and Charcuterie Board (Nt)

Bread Refills +$4

SMALL BOARD 36 — Chef's selection (no substitutions)

LARGE BOARD 54 — 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'eesh, and crudité---Pita Refills +$4 (Vg, Nt)

Fromage

5 SPOKE CREAMERY HARVEST MOON- Raw Cow, New York 11

ROOMANO EXTRA AGED GOUDA- Pasturized Cow, Netherlands 11

WOOLY WOOLY HONEY OREGANO- Raw Sheep, Spain 12

WEINKÄSE LAGREIN- Pasturized Cow, Alto Adige, Italy 12

BREBIROUSSE D'ARGENTAL- Bloomy Pasturized Sheep, France 12

JASPER HILL BAYLEY HAZEN BLUE- Raw 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) Bread Refills +$4

Tuna

Yellow Fin Tuna Belly in EVOO, Jose Gourmet, Portugal 28

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 Galician Sauce, Ramon Peña, Spain 34

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

Sardines with Preserved Lemon, Fishwife, Spain 19

Sardines in Brava Sauce, ABC+, Portugal 28

Octopus

Octopus in Olive Oil, Espinaler, Spain 34

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

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