
Small Plates

Jumbo Wings | (10) \$16.00 (5) \$8.50

Choose from Buffalo, BBQ, or Caribbean jerk. Served with carrot and celery sticks, and your choice of ranch or bleu cheese dressing

Grilled Chicken Quesadilla | \$12.00

Grilled chicken breast, roasted peppers and onions with Cheddar and mozzarella cheese served with sour cream and salsa

Crispy Sweet Chili Shrimp | \$12.00

Roasted Brussel Sprouts | \$9.00

Fresh roasted brussels, parmesan cheese, garlic and mustard aioli

Flatbread Pizzas

Pepperoni | \$12.00

Buffalo Chicken | \$12.00

Cheese | \$10.00

Burgers

Half pound burger on a toasted bun with lettuce, tomato, onion and pickles served with french fries or creamy coleslaw

Old Fashioned Hamburger | \$12.00

Cheeseburger | \$13.00

Choice of Cheddar, Swiss, bleu cheese or smoked gouda

Farmhouse Stack Burger | \$14.50

Creamy whole grain mustard sauce, onion, smoked bacon, Cheddar cheese and a fried egg

Sandwiches

Served with french fries or creamy coleslaw

Southern Chicken Salad Croissant | \$12.50

with lettuce and tomato

Classic Turkey Club | \$12.50

Shaved turkey breast, Swiss, smoked bacon, lettuce, tomato and pickles on a toasted bun

Grilled Chicken Sandwich | \$13.00

Smoked gouda, bacon, lettuce, tomato and pickles on a toasted bun

Grilled Reuben | \$12.50

Shaved corned beef, sauerkraut, Swiss and thousand island on rye bread

Salads & Soup

Classic Caesar | \$7.50

Hearts of Romaine, shaved parmesan and herbed croutons

House Salad | \$7.50

Mixed greens, English cucumbers, grape tomatoes, red onion and croutons

+ Grilled Chicken | \$11.00

+ Library Burger Patty | \$11.00

+ Grilled Salmon | \$12.50

+ Chicken Salad | \$7.50

Cobb Salad | \$14.50

Mixed greens topped with grilled chicken, English cucumbers, grape tomatoes, hard boiled egg, red onion, smoked bacon bits, sliced avocado and crumbled bleu cheese

Choice of Dressings

ranch, bleu cheese, thousand island, honey mustard or balsamic vinaigrette

Cup of Today's Soup | \$6.50

Entrées

Grilled 6 oz Filet Mignon | \$28.00

Red wine demi-glace, creamy mashed potatoes and fresh asparagus

Seared Salmon Filet | \$26.00

Old Bay and honey glaze, creamy mashed potatoes and fresh asparagus

"Rattlesnake" Chicken Penne | \$22.00

Penne pasta tossed with a Cajun cream sauce, grilled chicken breast and fresh broccoli

Grilled Teriyaki Chicken | \$23.00

Sweet and savory teriyaki glazed chicken breast served with creamy mashed potatoes and fresh broccoli

Desserts

Tennessee Cheesecake | \$7.50

Locally produced and served with fresh strawberries

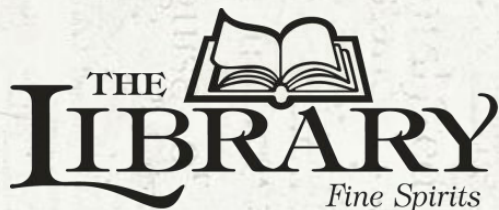
Flourless Chocolate Cake | \$7.00

Gluten free and served with whipped cream and chocolate sauce

White Chocolate Bread Pudding | \$7.00

Served with caramel sauce

Vanilla or Chocolate Ice Cream | \$5.00



THE LIBRARY
Fine Spirits

Cocktails

Crowne Jewel Mule | \$12

Ketel One vodka, ginger beer, cranberry juice, orange bitters, fresh lime juice

Margarita | \$10

Corazón Blanco tequila, Cointreau, fresh lime juice, housemade simple syrup

Bulleit Rye Old Fashioned | \$12

Bulleit Rye, housemade simple syrup, orange bitters

Perfect Rose Manhattan | \$12

Four Roses bourbon, M&R sweet vermouth, Angostura bitters

Bloody Maria | \$10

Corazón Blanco tequila, housemade Bloody Mary mix

Bloody Mary (Classic or Spicy) | \$10

Hanson of Sonoma Organic Original vodka (OR) Habañero vodka, housemade Bloody Mary mix

Jackuri | \$12

Jack Daniel's Tennessee whiskey, Aperol, housemade simple syrup, fresh lime juice

Island Breeze | \$10

RumHaven coconut rum, Absolut Citron vodka, cranberry juice, triple sec, fresh lime juice

Bottled Beers

Budweiser	\$5.00
Bud Light	\$5.00
Michelob Ultra	\$5.00
Miller Lite	\$5.00
Yuengling	\$5.00
New Belgium Fat Tire	\$5.75
Samuel Adams Seasonal	\$5.75
Lagunitas IPA	\$5.75
Blue Moon Belgian White	\$5.75
Stella Artois	\$5.75
Heineken	\$5.75
Corona Premier	\$5.75
Guinness Draught Can	\$6.25
Heineken 0.0 (non alcoholic)	\$5.75
Angry Orchard Hard Cider	\$5.75
White Claw Hard Seltzer	\$5.00

Zero Proof Cocktails

Blueberry Nojito | \$9.50

Fresh lime juice, muddled fresh blueberries, fresh mint, housemade simple syrup, Fever-Tree club soda

Cucumber Gimlet | \$9.50

Fresh lime juice, muddled fresh cucumber, housemade simple syrup, Fever Tree club soda

Wines

Whites

	Glass / Bottle
Clean Slate (Riesling) Mosel, Germany	\$9.00 \$32.00
Masi Masianco (Pinot Grigio) Venezia, Italy	\$10.00 \$36.00
Emmolo (Sauvignon Blanc) Napa, CA	\$9.50 \$34.00
30 Degrees (Chardonnay) Monterey, CA	\$8.50 \$31.00

Bubbles & Rosés

LaMarca (Prosecco) Prosecco, Italy	\$10.00 \$36.00
Piper Sonoma Brut NV (Sparkling) Prosecco, Italy	\$49.00
Piper Heidsieck NV (Champagne) Champagne, France	\$125.00
Elouan (Rosé) Oregon	\$10.00 \$36.00

Reds

Meiomi (Pinot Noir) California	\$11.50 \$37.00
Murphy Goode (Red Blend) California	\$9.50 \$34.00
Banfi Centine Toscana IGT (Wordly Red) Tuscany, Italy	\$9.50 \$34.00
Decoy by Duckhorn (Merlot) California	\$10.50 \$36.00
30 Degrees (Cabernet Sauvignon) Paso Robles, CA	\$9.50 \$34.00
Starmont (Cabernet Sauvignon) North Coast, CA	\$14.50 \$53.00