

THE BOOKSTORE

DINNER

served monday through friday 2 pm to 10 pm,
saturday 1pm to 10pm and sunday 1pm to 9pm

|appetizers|

SPICED ROASTED NUTS 4

MARINATED COUNTRY OLIVES 4

BLUE FRIES

golden shoestrings, bacon, blue cheese 6

THREE CHEESE MAC

herbed bread crumbs 7.5
(add bacon 1.5 chicken 2.5 crab 3.5*)

PULLED PORK BITES

house BBQ sauce, cucumber salad 9

MEZZA PLATTER

hummus, marinated olives, feta, dolmas, warm pita 12

BEEF CARPACCIO*

arugula, truffle vinaigrette, shaved parmesan 12

TUNA TATAKI*

rare seared ahi, sesame seeds, chef's jade salad, miso sauce 14

MUSSELS*

saffron broth, spanish chorizo, garlic, herbs 11

DUNGENESS CRAB CAKES*

avocado, red pepper aioli 14

|soup & salad|

SEASONAL SOUP

cup 4.5/bowl 6

CLAM CHOWDER*

fresh clams in shell, honey-cured bacon 7.5

BISTRO SALAD

mixed greens, herbs, cherry tomatoes, champagne vinaigrette 7

QUINOA & HEARTS OF PALM

avocado, arugula, radish, agave nectar vinaigrette 8.5

ROASTED BEETS

chevre, dates, watercress, walnuts 8.5

COBB SALAD*

chicken, bacon, blue cheese, avocado, tomato, egg,
white balsamic vinaigrette 13.5

CAESAR*

whole leaf romaine, parmesan, herbed croutons 11
add grilled chicken* 3.5 white anchovy* 2.5

|off the grill|

LIBRARY BISTRO BURGER*

lettuce, tomato, caramelized onions, shoestring fries 12
(add cheddar, swiss, blue cheese, bacon, or mushrooms 1 ea)

BOOKSTORE VEGGIE BURGER

tofu, mushrooms, ginger, green onion, miso sauce, avocado,
shoestring fries 14

|entrees|

CAPPELLINI POMODORO

san marzano tomatoes, basil, garlic 12

PACIFIC SOLE FISH & CHIPS*

frisée and fennel salad, tartar sauce, fries 15

SIMPLE ROASTED CHICKEN

sautéed fiddleheads, roasted garlic, wild mushrooms, natural
butter sauce 19

BRAISED OXTAIL STEW

caramelized root vegetables, brussel sprout leaves, herbs 18

PAN SEARED ALASKAN HALIBUT*

fava beans, jamon, saffron butter sauce 23

GRILLED NY STEAK*

whipped potatoes, sautéed greens, black trumpet & garlic butter,
veal reduction 25

|sides|

BLASTED BRUSSEL SPROUTS herbed bread crumbs 4

CARAMELIZED ROOT VEGETABLES 4

FIDDLEHEADS sautéed with garlic, thai chilies, sesame-soy 5

SAUTÉED SEASONAL MUSHROOMS 5

|cheese flight|

one cheese 6
three cheeses 15
five cheeses 24

LE SOMPORT |FR| cow
MONTCABRER |SP| pasteurized goat
LA TUR |IT| pasteurized goat, sheep, cow
SAINT MAURE |BEL| pasteurized goat
PT. REYES BLUE |USA| raw cow

|dessert|

EARL GREY POT DE CRÈME

hazelnut cookies 8

ALMOND & GINGER CARROT CAKE

caramel sauce, buttermilk ice cream 8

RHUBARB EGG*

crème fraîche mousse filled with rhubarb, crème anglaise 8

“PROFITEROLES”

croissant filled with white chocolate ice cream, chocolate sauce,
toasted almonds 8

HOUSE-MADE ICE CREAMS & SORBETS 7

TIFFANY LAYCO
EXECUTIVE CHEF

*The Washington State Department of Health wants you to know that meats that are undercooked to your specification may increase your risk of food-borne illness, especially if you have certain medical conditions.