

THE BOOKSTORE

DINNER

served daily 2 pm to 10 pm

|appetizers|

SPICED ROASTED NUTS 4

MARINATED COUNTRY OLIVES 4

BLUE FRIES

golden shoestrings, bacon, bleu 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 8.5

MEZZA PLATTER

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

TUNA TATAKI*

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

MUSSELS

saffron broth, spanish chorizo, garlic, herbs 9

DUNGENESS CRAB CAKES

avocado, red pepper aioli 14

|soup & salad|

SEASONAL SOUP

cup 4.5/bowl 6

CIAM 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

DUCK CONFIT & BLOOD ORANGE

fennel, frisee, chicory, toasted hazelnuts 9

COBB SALAD

chicken, bacon, bleu 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

frisee and fennel salad, tartar sauce, fries 15

ROASTED HERB CHICKEN

savory bread pudding, black trumpet mushrooms, natural jus 19

BRAISED OXTAIL STEW

caramelized root vegetables, brussel sprout leaves, herbs 18

SEARED WILD BLACK COD

kabocha squash, brussel sprouts, green beans, miso butter sauce, vanilla-pickled beet 23

GRILLED NY STEAK*

horseradish potatoes, spinach, herbed butter, bordelaise 25

|sides|

BLASTED BRUSSEL SPROUTS herbed bread crumbs 4

ROASTED SWEET POTATOES citrus gremolata 4

CARAMELIZED ROOT VEGETABLES 4

KABOCHA SQUASH 4

SAVORY BREAD PUDDING sautéed trumpet mushrooms 5

|cheese flight|

one cheese 6

three cheeses 12

five cheeses 20

LE SOMPORT [FR] raw cow

MONTCABRER [SP] pasteurized goat

LA TUR [IT] pasteurized goat, sheep, cow

CANA DE CABRA [SP] pasteurized goat

TOMA BLU [IT] pasteurized cow

|dessert|

CINNAMON POT DE CREME

hazelnut cookies 8

APPLE GINGERBREAD CAKE

calvados caramel sauce, chantilly cream 8

PEAR CROSTADA

house-made vanilla bean ice cream 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.