

THE BOOKSTORE

DINNER

served daily 2 pm to 10 pm

|appetizers|

SPICED ROASTED NUTS 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

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

MUSSELS

saffron broth, spanish chorizo, garlic, herbs 12

DUNGENESS CRAB CAKES

avocado, red pepper aioli 14

CHARCUTERIE

cured meats, stone ground mustard, cornichon, preserved fruit 12

|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

GRILLED ASPARAGUS

maitake mushrooms, shallot and fine herb vinaigrette 7.5

SPRING SALAD

young greens, edible flowers, jicama, cucumber, grapefruit, toasted almonds and coconut 7.5

ROASTED BEETS

chevre, dates, watercress, walnuts 8.5

COBB SALAD

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

*CAESAR

whole leaf romaine, parmesano-reggiano, 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

PACIFIC SOLE FISH & CHIPS

frisee and fennel salad, tartar sauce, fries 15

*STEAK & POTATOES

grilled top round, roasted herbed potatoes, caramelized onions, red wine jus, arugula salad 32

|entrees|

ROASTED CHICKEN

caramelized spring vegetables, tarragon butter sauce 19

RAINBOW TROUT

pan-broiled whole fish, roasted red pepper-tomato sauce, jamon, grilled endive, lemon, fine herbs 25

PORK & BEANS

roasted top round, cannellini, lardons, braised kale, verjus 21

THE VEGETARIAN

harissa marinated tofu, bulgur wheat pilaf, grilled asparagus, honeyed orange sauce 21

|cheese flight|

one cheese 6

three cheeses 12

five cheeses 24

ZAMORANO | SP | sheep

COULOMMIERS | FR | triple cream, cow

LA TUR | IT | pasteurized goat, sheep, cow

PURPLE HAZE | USA | pasteurized goat

POINT REYES BLUE | USA | gluten-free, raw cow

“part of the secret of success in life is to eat what
you like and let the food fight it out inside.”

Mark Twain

|dessert|

CHOCOLATE POT DE CREME

hazelnut cookies 8

*RHUBARB EGG

rhubarb filled crème fraiche mousse, crème anglaise 8

SAVORY CITRUS CAKE

meyer lemon, rosemary, cup of green tea 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.