

THE BOOKSTORE

LUNCH

served monday through friday
11:30 am to 2 pm

|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)

MEZZA PLATTER

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

MUSSELS *

saffron broth, spanish chorizo, garlic, herbs 11

TUNA TATAKI *

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

CAESAR*

whole leaf romaine, parmesan, herbed croutons 11

add grilled chicken 3.5 white anchovy 2.5

COBB SALAD*

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

GRILLED FLANK STEAK SALAD*

blue cheese, arugula, balsamic vinaigrette, caramelized onions,
red wine jus 17

|cheese flight|

one cheese 6

three cheeses 15

five cheeses 24

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

|sandwiches & wraps|

DAILY SANDWICH & SOUP SPECIAL*

chef's daily inspiration 12

TURKEY CLUB WRAP

turkey, ham, swiss, bacon, tomato, greens, spinach tortilla 13

THE CUBAN

ham, pulled pork, swiss, spiced mustard, pickles 14

MUFFALETTA

salami, hot coppa, ham, fontina, olive tapenade, side of mixed greens 15

TUNA NIÇOISE TARTINE*

classic French open-faced sandwich of albacore, capers, olives,
fine herbs, hard-boiled egg, radish (choice of salad or fries) 15

FRESH DUNGENESS CRAB HOAGIE*

bell peppers, celery, cilantro, avocado, watercress, on toasted
hoagie, side of mixed greens 18

PULLED PORK

house BBQ sauce, cucumber salad, shoestring fries 12

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

SIMPLE ROASTED CHICKEN

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

|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.