

# THE BOOKSTORE

## LUNCH

served monday through friday  
11:30 am until 2 pm

### |appetizers|

#### 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

#### MEZZA PLATTER

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

#### MUSSELS

saffron broth, spanish chorizo, garlic, herbs 9

#### \*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, Mexican radish 8.5

#### DUCK CONFIT & BLOOD ORANGES

fennel, frisee, chicory, toasted hazelnuts 9

#### 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, bleu cheese, avocado, tomato, egg, white balsamic vinaigrette 13.5

#### GRILLED FLANK STEAK SALAD\*

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

### |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

#### 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 11.5

#### \*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

### |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.