



## BRUNCH

menu served saturday and sunday from 8:00 am until 1:00 pm

### |light affairs|

**STEEL-CUT OATMEAL** 7.5  
served with brown sugar and currants  
(add berries for 1.)

**GENERAL MILLS™ WHOLE GRAIN CEREAL** 6  
(total, raisin bran, cheerios, honey nut cheerios,  
cinnamon toast crunch)

**HOUSE-MADE GRANOLA AND YOGURT** 8  
(add berries for 1.)

**\*LOX AND BAGEL PLATE** 12  
bagel with cured salmon, herbed cream cheese,  
seasonal greens, sliced tomato, red onion, and capers

**SEASONAL FRUIT PLATE** 6.5

**CHEESE AND FRUIT PLATE** 12  
choice of three artisanal cheeses paired with fresh and  
preserved fruit, nuts, and crackers  
(each additional cheese 6.)

**ZAMORANO**|SP|sheep  
**PORT TOWNSEND CIRRUS**|USA| cow  
**LA TUR**|IT|pasteurized goat, sheep, cow  
**PURPLE HAZE**|USA|pasteurized goat  
**POINT REYES BLUE**|USA|gluten-free, raw cow

**ALEXIS CONTINENTAL** 11  
freshly baked pastry or toast, Caffe Vita coffee  
or Mighty Leaf tea, and choice of fresh juice  
  
\*If using a Continental Breakfast Voucher restrictions  
may apply.

### |sweet notes|

**BUTTERMILK PANCAKES** 11  
(add blueberries 1.)

**BRIOCHE FRENCH TOAST** 11  
topped with a caramel, walnut and banana sauce

### |beverages|

**CRANBERRY or TOMATO JUICE** 3.25  
**MILK** skim, 2%, whole, or soy 3.5  
**FRESH JUICE** orange, grapefruit, apple 4  
**LEMONADE** traditional, rhubarb 4  
**CAFFE VITA COFFEE** regular, decaf 4  
**ESPRESSO** 4  
**MIGHTY LEAF TEA** (black, green, herbal) 4  
**LATTE, CAPPUCCINO, MOCHA** 4.75

### |eggs|

(substitute fresh fruit for house potatoes for an  
additional 2.5)

**\*THE BISTRO SCRAMBLE** 12  
eggs, ham, roasted red bell peppers, chèvre and fresh  
herbs, with house potatoes and toast

**\*EGGS DELUXE** 10.5  
two eggs any style, bacon or pork sausage, house  
potatoes and toast  
(substitute chicken sausage for 1.)

**EGGS BENEDICT** 15  
two soft poached eggs with hollandaise, over canadian  
bacon  
substitute **fresh crab** 5 **lox** 3 \*

**MUSHROOM FRITTATA** 13  
crimini and shiitake mushrooms, arugula pesto, house  
potatoes and toast

**\*CORNED BEEF HASH AND EGGS** 14  
two eggs any style over corned beef and house  
potatoes, with stone mustard sauce and toast

**\*THE ALEXIS OMELETTE** 12  
choose three ingredients:

ham, pork or chicken sausage, bacon, roasted  
chicken, salmon, tomatoes, spinach, roasted bell  
peppers, onions, mushrooms, chèvre, cheddar,  
swiss  
(each additional choice .50)

### |lunch|

**COBB SALAD** 13.5  
with herbed-roasted chicken, bacon, bleu cheese,  
avocado, tomato and egg with white balsamic  
vinaigrette

**DUNGENESS CRAB SANDWICH** 18  
bell peppers, celery, cilantro, avocado, on toasted  
brioche, organic field greens

**\*LIBRARY BISTRO BURGER** 12  
lettuce, tomato and balsamic onions, with fries  
(add swiss, cheddar, blue cheese, bacon, or  
mushrooms 1 ea)

**BOOKSTORE VEGGIE BURGER** 14  
tofu, mushrooms, ginger, green onion, miso sauce,  
avocado, fries

**TURKEY CLUB WRAP** 13  
turkey, ham, swiss, bacon, tomato, and organic field  
greens in a tortilla wrap

TIFFANY LAYCO, EXECUTIVE CHEF

The Library Bistro & Bookstore Bar support local and organic products.

No Trans Fats are used in the creation of any dishes.

\*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. Prices do not include tax or gratuity; parties of 6 or more may have 20% gratuity added.

