

# Library Lounge

## Snacks

Chicken Wings 16

*Traditional Buffalo or Korean BBQ, Celery, Blue Cheese Dressing*

Hand-Cut Truffle Fries 8

*Truffle Salt, Parmesan, Roasted Garlic Aioli*

Shrimp Cocktail 14

*Cocktail Sauce, Lemon Wedge*

Pretzel 12

*Lusty Monk Mustard, Smoked Gouda Fondue*

Hummus Plate 14

*Petite Vegetables, Fried Chickpeas, Chive Oil, Pita*

Warm Marinated Olives 18

*Three Graces Chevre, Roasted Tomatoes and Garlic, Pita*

Artisan Cheese Plate 26

*Chef's Seasonal Choice of Cow, Goat, and Blue Cheeses with Almonds & Seasonal Accompaniments*

Charcuterie Board 28

*A Selection of Four Artisanal Sausages and Whole Cut Meats, Lusty Monk Mustard, Seasonal Pickled Vegetables*

Fall Succotash 12

*Turnip, Carrot, Fennel, Cherry Tomato, Sea Island Red Peas, Pickled Red Onion, Sage Butter*

## Soup

French Onion Soup            *cup*    10

*Gruyere, Croutons*            *bowl*    13

Soup of the Day                *cup*    8

*Chef's Selection of Soup*       *bowl*    11

*\*All items are prepared to order and consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness\**