

For the Table

Bruschetta / 9

toasted parisian bread, vine ripened tomatoes, fresh garlic, basil, balsamic vinegar, shaved parmesan cheese

Artisan Cheese Board / 19

Cabot Clothbound cheddar, Nancy's Camembert, Bayley Hazen blue, Jasper Hill oma, local honey, raisins on the vine, grapes, lavash crackers

Guacamole / 12

roasted tomato salsa & warm tortilla chips

Hummus / 11

za'atar, market vegetables & lavash crackers

Burrata / 12

pistou, tomato confit & toast

Soup & Salads

Tomato Soup / 7

Chicken Escarole Soup / 7

Soup & ½ Salad Combo / 13

Available with either soup and Kale or Caesar Salad

Kale Salad / 13

apple, raisins, almonds, cotija & apple cider vinaigrette

Chopped Vegetable Salad / 15

carrots, green beans, avocado, roasted beets, cauliflower, feta, pepitas and herbs, served with green goddess dressing

Shrimp Avocado Salad / 16

steamed shrimp, avocado, Cherry tomatoes, red onion, and cucumber on a bed of romaine lettuce & kale vinaigrette

Caesar Salad / 12

crisp romaine, croutons, Parmesan & roasted garlic dressing

*add Chicken to any Entrée salad / 4

*add Salmon to any Entrée salad / 7

Breakfast - Served Until Noon

Lemon-Ricotta Pancakes / 11

Breakfast Sandwich / 9

served on a brioche roll with eggs, shoulder bacon, boursin and cheddar cheese, tomatoes & chives

Avocado Toast / 13
with soft scrambled egg
(Available All Day)

Sandwiches & Entrées

Grilled Cheese / 14

tomato soup

Mac 'n' Cheese / 13

smoked bacon crumble

BLTA / 14

apple wood smoked bacon, ripe tomato, avocado, shaved onion, mayo & arugula

Pasta Primavera / 15

ragu with fresh garlic, asparagus, string beans, lemon & herbs, served with lemon ricotta

Brisket Burger / 16

cheddar, lettuce, onion and mmpk
crispy potatoes

Ultimate Backyard Burger / 17

house BBQ sauce, cheddar cheese crispy onion rings, guacamole, butter lettuce

Open Face Steak Sandwich / 18

Flat Iron Steak, Boursin Cheese, fresh bruschetta, arugula, onions, on grilled sourdough toast

Brick-Cooked Chicken / 17

potato purée, tarragon butter & watercress

Plancha-Cooked Salmon / 23

whole grain tabbouleh salad &
basil dressing

Sides

Sautéed Broccolini / 6

Potato Purée / 5

Crispy Potatoes / 5

Whole Grain Tabbouleh Salad / 5

Mac 'n' Cheese / 7

smoked bacon crumble

Homemade BBQ Potato Chips / 4

cracked pepper, chives

Barnes & Noble Members receive a 10% discount! • Proudly present your membership card to your server
(excludes beer & wine)

Please notify your server of any allergies.

Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of foodborne illness.

Wine

BY THE GLASS | BOTTLE

BUBBLES

LE COLTURE *Valdobbiadene*
Fagher Brut Prosecco, Veneto, Italy

9 34

SCHRAMSBERG *Mirabelle*
Rosé '92, California

10 38

WHITE

SEAGLASS
Sauvignon Blanc '17, Napa Valley

11 38

PIERREMARTIN *Les Monts Dames*
Sancerre '14, Loire, France

14 52

MER SOLEIL *Reserve*
Chardonnay '14, Santa Lucia Highlands

12 42

Z.D. Chardonnay '14, California

14 48

HERMANN J. WIEMER, *Kabinett*
Riesling '15, Finger Lakes, NY

10 36

GAROFOLI ROSÈ
Rose Marche '14, Italy

10 36

BENVOLIO
Pinot Grigio '16, Friuli Grave, Italy

9 34

MUGA
White Blend '17

10 36

KENDAL JACKSON
Chardonnay '17

12 42

MATANZAS CREEK WINERY
Sauvignon Blanc '16

11 38

RED

ST. INNOCENT *Temperance Hill*
Pinot Noir '14, Willamette, OR

14 54

FLORA SPRINGS
Merlot '14, Napa Valley

11 40

ARUMA
Malbec '15, Mendoza, Argentina

9 32

LAGONE
Toscana Blend '15, Tuscany, Italy

13 44

DOLCETTO D'ALBA
Dolcetto '16, Pietmont, Italy

14 50

SILVER PALM
Cabernet Sauvignon '14, North Coast, California

13 46

ROBERT MONDAVI (private selection)
Cabernet Sauvignon, '17, Costal California

12 44

ZACCAGNINI
Montepulciano, '15, Abruzzo, Italy

11 40

COSTE DI BRENTA
Montepulciano, Abruzzo, Italy

9 32

CHIANTI CLASSICO
Tenuta Di Arceno '15, Italy

11 40

Draft Beer

Broken Red Ale
Broken Bow Brewery
5.5% abv | 7

Spirit '76 Pilsner
Gun Hill Brewing
4.5% abv | 6

60 minute IPA
Dogfish Head
4.8% abv | 7

Brooklyn Lager
Brooklyn Brewery
5.2% abv | 6

Nirvana IPA
Omega
6.5% abv | 7

Stella Artois
5% abv | 6

Canned Beer

Old Split-Foot Belgian Ale, Broken Bow Brewery | 10% abv | 9

Broken Heart Stout, Broken Bow Brewery | 6.4% abv | 6

HOT

Drinks

COLD

Espresso Doppio / 2³⁵

Coffee or Decaf / 2⁴⁵

Latté / 3⁹⁵

Hot Tea / 2⁶⁵

Cappuccino / 3⁹⁵

- English Breakfast
- Green Tea Blend
- Mint
- African Autumn

Mocha / 4⁵⁵

- Earl Grey

Caramel Macchiato / 4⁸⁵



Cold Brew Coffee / 3⁷⁵

Iced Tea / 3³⁵

Coca-Cola / 3

- Black
- Passion
- Green
- White

Diet Coke / 3

Sprite / 3

Root Beer / 3

Ginger Ale / 3

Orange Juice / 4

Artisan Water (1L) / 3²⁵

Lemonade / 4

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