

BARNES & NOBLE Kitchen

Menu

Mon-Sat • 9am-9pm

Sun • 10am-8pm

CAFÉ
RESTAURANT
BAR

Breakfast - Served Until Noon

Classic "French Style" Omelette / 11
boursin cheese, chevre & fine herbs

Breakfast Sandwich / 9
served on a croissant with eggs, shoulder bacon, boursin and cheddar cheese, tomatoes, chives, and onion

Lemon-Ricotta Pancakes / 10

Avocado Toast / 12
*with soft scrambled egg
(Available All Day)*

For the Table

Artisan Cheese Board / 15
changing assortment of artisan cheeses, nuts, berries, and lavash crackers

Guacamole / 10
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

Soup Du Jour / 7

Soup & ½ Salad / 13
Available with either soup and Kale or Caesar Salad

Kale Salad / 13
*apple, raisins, almonds, cotija
Served with apple cider vinaigrette*

Chopped Vegetable Salad / 15
*carrots, green beans, roasted beets, cauliflower, feta, pepitas and herbs
Served with green goddess dressing*

Caesar Salad / 12
*crisp romaine, croutons, parmesan
Served with roasted garlic dressing*

*add Chicken to any salad / 4
*add Salmon to any salad / 7

Sandwiches & Entrées

Grilled Cheese / 14
aged cheddar & havarti with tomato soup

BLTA / 13
bacon, vine ripened tomatoes, fresh avocado mash, lettuce, mayo

Classic Reuben / 14
house made Corned Beef topped with sauerkraut and swiss cheese on Pumpernickel Bread, served with crispy potatoes and a side of Russian Dressing

Edina Cheesesteak / 17
sliced beef tenderloin, sautéed onions and red peppers, melted aged cheddar and horseradish sauce with crispy potatoes

Brisket Burger / 16
cheddar, lettuce, onion, mustard, mayo, pickles, ketchup & crispy potatoes

Ultimate Mushroom Bacon Burger / 17
griddled mushrooms, bacon, swiss cheese, lettuce, griddled onion

Heirloom Tomato Provencal / 13
*spaghetti with heirloom tomatoes, garlic, white wine, basil and onion & topped with parmesan cheese
*add Airline Chicken Breast / 6
add Salmon / 7

Herb-Roasted Chicken / 19
potato purée, tarragon butter

Pan-Roasted Salmon / 22
whole grain tabbouleh salad & basil dressing

Sides

Sautéed Broccoli / 5

Brussel Sprouts / 6
with bacon, shallots, and bread crumbs

Crispy Potatoes / 5

Potato Purée / 5

Whole Grain Tabbouleh Salad / 4

Mac 'n' Cheese / 7
smoked bacon crumble

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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