

# BARNES & NOBLE kitchen

Menu

11 AM - CLOSE

CAFÉ  
RESTAURANT  
BAR

## Breakfast – Served All Day

Avocado Toast / 14  
soft scrambled egg

Breakfast Sandwich / 9  
served on a croissant with scrambled eggs, white cheddar, avocado spread, caramelized peppers and onions, side of seasonal fruit

Quiche / 5.5  
ham and cheese

Chicken and Waffles / 16  
Texas sized waffle, Texas sized chicken fried chicken, warm maple syrup, country gravy

## For the Table

Deviled Eggs / 8  
crispy prosciutto, Aleppo pepper

"Craft" Style Mac & Cheese / 7  
roasted garlic bread crumbs, Applewood smoked bacon

Guacamole / 11  
salsa and warm tortilla chips

Artisan Cheese Board / 14  
selection of locally made seasonal cheeses

Hummus / 11  
za'atar, market vegetables & lavash crackers

Burrata / 12  
soft Italian cheese, pistou, tomato confit, sourdough toast

## Soup & Salad

Tomato Soup / 6.5

Chicken Tortilla Soup / 6.5

Soup & ½ Salad or ½ Sandwich Combo / 13  
Available with either soup and any salad option  
Available with BLTA, Turkey Panini, Portobella

Mixed Field Green Salad / 11  
candied Texas pecans, pure luck goat cheese, honey crisp apple, fried parsnip, champagne vinaigrette

Little Gem Caesar / 12  
Parmesan, croûton crumble, original Caesar dressing

Kale Salad / 13  
apple, raisins, almonds, Cotija cheese, and apple cider vinaigrette

\*add Chicken to any salad / 4

\*add Salmon to any salad / 8

## Sandwiches & Entrées

BLTA / 13  
smoked shoulder bacon, ripe tomato, avocado, mayo, arugula on toasted country white

Smoked Turkey Panini / 13  
avocado, mushrooms, melted Gruyère, mustard-mayo on toasted country white, grilled onions & peppers

Grilled Cheese / 14  
tomato soup

Roasted Portobella Sandwich / 14  
spinach, tomato confit, roasted bell peppers, chipotle mayo, served on sourdough and a side spring salad

Brisket Hickory Burger / 15  
melted cheddar, lettuce, onion, hickory pickle relish, pulled crispy potatoes, mayo

Ultimate Mushroom Bacon Burger / 16  
griddled mushrooms, shoulder bacon, sharp cheddar, lettuce, griddled onion, mayo

B&N Backyard Burger / 16  
house BBQ sauce, crispy onion rings, guacamole, butter lettuce

Pasta Jardinière / 17  
spaghetti, heirloom cherry tomatoes, fresh English peas, asparagus tossed in a citrus cream sauce topped with fresh arugula

Brick-Cooked Chicken / 17  
potato purée, tarragon butter & watercress

Pan Roasted Salmon / 21  
whole grain tabbouleh salad, basil dressing

## Sides

Sautéed Broccoli / 6

Sautéed Asparagus / 6

Potato Purée / 6

Crispy Potatoes / 5

Whole Grain Tabbouleh Salad / 5

**Barnes & Noble Members receive a 10% discount!** Proudly present 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.

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-  
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## Wine ON TAP

<b>GAZERRA</b> Pinot Grigio '17, Sicily	10	<b>TABLAS CREEK</b> Red Blend '16, Paso Robles	12
<b>LA VIELLE FERME</b> Rosé '17, Côtes du Rhône	8	<b>SWASHBUCKLER</b> Red Sangria, Spain	7

## BY THE GLASS | BOTTLE

### WHITE

<b>HARTFORD COURT</b> Chardonnay '16, Russian River Valley	12   42
<b>MATANZAS CREEK</b> Sauvignon Blanc '17 Sonoma County	9   34
<b>STARK-CONDÈ</b> Field Blend '16 South Africa	13   48
<b>LOOSEN BROS.</b> Riesling (sweet) '17, Mosel	8   32
<b>DIATOM</b> Chardonnay (unoaked) '18, Santa Barbara	15   58

### RED

<b>ALCANCE</b> Merlot '14, Chile	11   40
<b>LA CREMA</b> Pinot Noir '15, Sonoma Cost	12   42
<b>SILVER PALM</b> Cabernet Sauvignon '14, California	11   38
<b>TINTO NEGRO</b> Malbec '16, Mendoza	9   34
<b>JACKSON ESTATE</b> Cabernet Sauvignon '14, Alexander Valley	15   58

### SPARKLING

**BENVOLIO**  
Prosecco, Italy  
9 | 34

**SCHRAMSBERG**  
Brut Rosé, California  
13 | 48

**MIMOSAS**  
Classic, Pomegranate, Cranberry  
7

## Beer & Cider | TX

### ON DRAFT

**AUSTIN EASTCIDERS**  
Watermelon Cider  
5% abv | 6

**SHINER**  
Bock  
4.4% abv | 6

**ARMADILLO ALEWORKS**  
Honey Please! Blonde Ale  
5.3% abv | 6

**FOUR CORNERS**  
El Chingón IPA  
7.8% abv | 7

**LAKEWOOD**  
Temptress Milk Stout  
9.1% abv | 7

**REVOLVER**  
Long-Range Pils  
4.8% abv | 7

### BY THE TIN | 5

**REVOLVER**  
Blood & Honey Wheat Ale | 7% abv  
Full Tang IPA | 7.2% abv

**RAHR & SONS**  
Adiós Pantalones Mexican Lager | 4.5% abv  
Texas Red Amber Ale | 5% abv  
Ugly Pug Black Lager | 5.1% abv

**CELIS**  
Belgian Style White Ale | 4.9% abv

**LONE STAR**  
National Beer of Texas | 4.7% abv

**ARMADILLO**  
Land Yacht IPA | 7.3% abv  
Hibiscus Zinger | 5.5% abv

**AUSTIN EASTCIDERS**  
Honey Cider | 5% abv

**FOUR CORNERS**  
El Super Bee Saison | 8% abv  
Sol y Luna Lager | 4.4% abv

**SHINER**  
Light Blonde | 4.2% abv

### HOT

## Drinks

### COLD

Espresso Doppio / 2 <sup>35</sup>	Hot Tea / 2 <sup>55</sup> - English Breakfast - Sencha - Mint - Chamomile - Earl Grey - Canton Green Tea - Hot Cinnamon Spice
Latté / 3 <sup>95</sup>	
Cappuccino / 3 <sup>95</sup>	
Mocha / 4 <sup>45</sup>	
Caramel Macchiato / 4 <sup>85</sup>	
Coffee / 2 <sup>25</sup>	



Cold Brew Coffee / 3 <sup>55</sup>	Iced Tea / 3 <sup>35</sup> Black, Green, Passion, White
Cocoa-Cola / 2 <sup>75</sup>	Orange Juice / 3
Diet Coke / 2 <sup>75</sup>	Lemonade / 3
Sprite / 2 <sup>75</sup>	1 Liter Fiji / 4 <sup>25</sup>
Root Beer / 2 <sup>55</sup>	San Pellegrino Sparkling Water / 3 <sup>25</sup>
Dr. Pepper / 2 <sup>75</sup>	