
Breakfast - 10am 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)

For the Table

Bruschetta / 10

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 / 12

za'atar, market vegetables & lavash crackers

Burrata / 13

pistou, tomato confit & toast

Meatballs / 13

beef meatballs, tomato chutney, polenta

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

Vegetable Salad / 15

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

Shrimp Avocado Salad / 17

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

*add Shrimp to any Entrée salad / 8

Sandwiches & Entrées

Grilled Cheese / 14
tomato soup

Mac 'n' Cheese / 13
smoked bacon crumble

Honey Maple Chicken Sandwich / 15
grilled chicken breast, crispy bacon pieces, arugula, onions, scallions, garlic pepper aioli, mild jalapeño, fresh tomatoes, served with homemade potato chips

BLTA / 15

apple wood smoked bacon, ripe tomato, avocado, shaved onion, mayo & arugula, served with homemade potato chips

Pasta Primavera / 15

ragu with fresh garlic, asparagus, string beans, lemon & herbs, served with lemon ricotta
*add Shrimp / 8

The Impossible Burger / 18

plant based patty with fresh tomatoes, arugula, shaved onions, garlic aioli and ketchup, served with a fresh harvest side salad

Brisket Burger / 16

cheddar, lettuce, onion, mayo, mustard & pickle, served with crispy potatoes

Ultimate Backyard Burger / 17

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

Open Face Steak Sandwich / 18

Flat Iron Steak, Boursin Cheese, fresh bruschetta, arugula, onions, on grilled sourdough toast, served with homemade potato chips

Brick-Cooked Chicken / 17

potato purée, tarragon butter & watercress

Mushroom Ragù / 17

creamy polenta, sunny side egg

Plancha-Cooked Salmon / 23

whole grain tabbouleh salad & basil dressing

Sides

Sautéed Broccoli / 6

Whole Grain Tabbouleh Salad / 5

Mac 'n' Cheese / 7
smoked bacon crumble

Potato Puree / 5

Crispy Potatoes / 5

Harvest Salad / 7

Sautéed Sweet Baby Carrots / 6
blue cheese dipping sauce

Homemade Potato Chips / 7

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 ROSÉ
Rose Marche '14, Italy

10 36

BENVOLIO
Pinot Grigio '16, Friuli Grave, Italy

9 34

PIERRE SPARR
White Blend '17, France

10 40

KENDAL JACKSON
Vítner's Reserve '17, California

11 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

DOÑA PAULA '16
Mendoza, Argentina

9 30

CHIANTI CLASSICO
Tenuta Di Arceno '15, Italy

11 40

COOPER & THIEF
Red Blend, CA

13 44

Draft Beer

Broken Red Ale
Broken Bow Brewery
5.5% abv | 7

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

Oktoberfest Pumpkin
Broken Bow
5.6% abv | 7

Brooklyn Lager
Brooklyn Brewery
5.2% abv | 6

Nirvana IPA
Ommegang
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

Diet Coke / 3

- Green
- White

Sprite / 3

Root Beer / 3

Ginger Ale / 3

Orange Juice / 4

Artisan Water (1L) / 3²⁵

Lemonade / 4

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.