

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 / 11

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 / 11
roasted tomato salsa & warm tortilla chips

Hummus / 12
za'atar, market vegetables & lavash crackers

Burrata / 12
pistou, tomato confit & toast

Soup & Salads

Tomato Soup / 7

Soup Du Jour / 7

Soup & 1/2 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

Mac 'n' Cheese / 13
smoked bacon crumble

BLTA* / 14
bacon, vine ripened tomatoes, fresh avocado mash, lettuce, mayo

Classic Reuben* / 15
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 and 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.

Menu
 Mon-Sat • 9am-9pm
 Sun • 10am-8pm

BARNES & NOBLE kitchen

CAFÉ
 RESTAURANT
 BAR

Wine

BY THE GLASS | BOTTLE

BUBBLES		ROSÈ	
BENVOLIO Prosecco, Veneto, Italy	9 34	MAGIQUE Rosè, France	10 38
WHITE		RED	
BENVOLIO Pinot Grigio, Friuli, Italy	10 38	LA CREMA Pinot Noir, Sonoma Coast	14 54
WILLAKENZIE Pinot Gris, Willamette Valley, Oregon	12 46	EDMEADES Zinfandel, Mendocino	10 38
CROWDED HOUSE Sauvignon Blanc, Marlborough, NZ	10 38	KENDALL-JACKSON Merlot, California	10 38
MATANZAS CREEK Sauvignon Blanc, Sonoma County	11 42	NORTON Malbec, Mendoza, Argentina	10 38
MURPHY GOOD CUVÉE Sonoma County, California	10 38	MURPHY GOODE Red Blend, Alexander Valley	13 50
JACKSON ESTATE Chardonnay, Santa Maria Valley	11 42	ARROWOOD Cabernet Sauvignon, Sonoma County	13 50
KENDALL-JACKSON Vintner's Reserve Riesling, California	9 34	PENFOLDS Shiraz, Australia	13 50

Beer

ON DRAFT

BENT PADDLE BREWING CO | MN
 Black Ale - American Porter
 6% abv | 7

INDEED BREWING CO | MN
 B • Side Pils - German Pilsner
 5.1% abv | 7

SURLY BREWING CO | MN
 Furious IPA
 6.7% abv | 7

Wild State Cider | MN
 Semi Dry
 6.1% abv | 7

Surly Brewing CO | MN
 Hell - Lager
 5% abv | 7

Maui Brewing CO | HI
 Pineapple Mana - Wheat
 5.5% abv | 7

CANS

Bauhaus Brewing Labs | MN
 Stargrazer - German-Style Schwarzbier
 5% abv | 6

Bauhaus Brewing Labs | MN
 Wonderstuff - Neü Boheman Pilsner
 5.4% abv | 6

Bauhaus Brewing Labs | MN
 Short Pants - Lemon Shandy
 4.5% abv | 6

Bauhaus Brewing Labs | MN
 Sky-Five! - Midwest Cöast IPA
 6.7% abv | 6

Bauhaus Brewing Labs | MN
 Lounge Wizard - Juicy Pale
 5.2% abv | 6

HOT

Drinks

COLD

Espresso Doppio / 2³⁵ Hot Tea / 2⁶⁵
 Latté / 3⁹⁵ - English Breakfast
 Cappuccino / 3⁹⁵ - Sencha
 Mocha / 4⁵⁵ - Mint
 Caramel Macchiato / 4⁸⁵ - Chamomile
 Coffee or Decaf / 2⁴⁵ - Earl Grey
 - African Autumn
 - Hot Cinnamon Spice



Cold Brew Coffee / 3⁷⁵ Iced Tea / 3³⁵
 Coca-Cola / 3 Black, Green, Passion, White
 Diet Coke / 3 Orange Juice / 4
 Sprite / 3 Lemonade / 4
 Root Beer / 3 Ginger Ale / 4