

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

Ham Quiche / 7
ham and cheese

Veggie Quiche / 7
spinach, zucchini, squash

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

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

Soup Du Jour / 6.5

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

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

Little Gem Caesar / 12
Parmesan, croûton crumble, and 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
*add Steak to any salad / 8
*add Shrimp 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, grilled onion & peppers and mustard-mayo on toasted country white bread

Grilled Cheese / 14
tomato soup

Grilled Chicken Pesto Club / 14
marinated chicken breast, arugula, basil pistou, tomato confit, melted Havarti cheese on a brioche bun

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

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

Turkey Burger / 14
lettuce, tomato, onion, mayo and a side spring salad with balsamic vinaigrette

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

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

Sides

Sautéed Broccoli / 6

Sautéed Asparagus / 6

Crispy Potatoes / 5

Whole Grain Tabbouleh / 5

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

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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Wine ON TAP

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

BY THE GLASS | BOTTLE

WHITE		RED	
HARTFORD COURT Chardonnay '16, Russian River Valley	12 42	ALCANCE Merlot '14, Chile	11 40
MATANZAS CREEK Sauvignon Blanc '17 Sonoma County	9 34	LA CREMA Pinot Noir '15, Sonoma Cost	12 42
STARK-CONDÈ Field Blend '16 South Africa	13 48	SILVER PALM Cabernet Sauvignon '14, California	11 38
LOOSEN BROS. Riesling (sweet) '17, Mosel	8 32	TINTO NEGRO Malbec '16, Mendoza	9 34
DIATOM Chardonnay (unoaked) '18, Santa Barbara	15 58	JACKSON ESTATE 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

AUSTIN EASTCIDERS
Honey Cider | 5% abv

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

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

SHINER
Light Blonde | 4.2% abv

HOT

Drinks

COLD

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



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