

## ≡ SOUPS & SALADS ≡

### HOUSE KETTLE SOUP

A seasonal taste sensation made fresh daily.

**FULL SOUP: 6.50    SIDE SOUP: 4**



### BEET SALAD

9.5

Fresh local beets tossed in greek yogurt with a touch of honey, on a bed of greens, drizzled with a balsamic reduction, served with garlic toast.



### TOP SIRLOIN STEAK SALAD

15

Seared 6 oz. steak with Quebec goat cheese, tomato, green onion, on a bed of greens with sweet mango teriyaki vinaigrette with garlic toast.



### CRUNCHY CABBAGE AND FETA SALAD

9

Crisp purple cabbage, sunflower seeds and crumbled feta lightly tossed in a sweet mustard and toasted sesame dressing. Served with garlic toast.



### “HAIL CAESAR” SALAD

9

Crisp bacon, beer croutons, fresh greens & parmesan tossed in our house dressing. Served with garlic toast.



### LIBRARY SALAD

9

Greens & a medley of julienne vegetables, slivered almonds and mandarins with our house raspberry vinaigrette.

Add a full marinated chicken breast or tiger shrimp to any salad

5

## ≡ STARTERS ≡

### FLATBREAD FINGERS

7.5

Seared Greek flatbread, sliced and served with our house roasted red pepper dip.

*Dan's Dirty Fingers*

11.5

Add cheese, garlic, and bacon to fingers



### BASKET O'NACHOS

10

Cheese, jalapenos, tomatoes and green peppers served with house salsa and sour cream.



### RUIZ “LASHER” PLATTER

9

A triple serving of roasted almonds tossed in sea salt, house seasoned Kalamata olives, and bacon wrapped dates. *“The perfect complement to any form of alcoholic beverage.”*

### MOROCCAN LAMB CRISPS

9

Braised local Lamb, wrapped in puff pastry, served with harissa



### BACON WRAPPED DIGBY SCALLOPS

12

Oven baked Digby scallops wrapped in smokey bacon. Served with a tangy dip & warm garlic bread.



### PAN SEARED TIGER SHRIMP

10

Your choice of Moroccan spiced, Thai seasoned, or sea salt & lime-zest. Served with a Fox Hill yogurt sauce.

### TAVERN TAPAS PLATTER

18/32

Choose 5 or 10 items from our selection of daily tapas, ask your server what the selections are.

*“We strive to use only local, farm-fresh organic and free-range products in all of our items.”*



Gluten Free Option

## ≡ LIGHTER FARE ≡

**“THE BOOK-END” BACON AND CHICKEN SANDWICH** 11.5  
Full 6-oz chicken breast, chopped and tossed with crisp bacon in our roasted red pepper mayo, served on fresh multi-grain bread with an emerald green salad.

**GRILLED SOUTH WESTERN CLUB SANDWICH** 13  
Our house marinated chicken breast layered with cheese, bacon, lettuce, tomato, avocado and spicy mayo on grilled fresh bread. Served with an emerald green salad.

**CHICKEN AND CRANBERRY SANDWICH** 11  
Fresh multi-grain bread loaded with a chopped full 6-oz breast of chicken, basil mayo and delicious cranberry sauce. Served with an emerald green salad.

**MANGO & AVOCADO VEGGIE WRAP** 11  
A mix of garden fresh veggies, and our house made hummus all wrapped in a whole wheat tortilla. Served with an emerald green salad.

**HERB CRUSTED CHICKEN SANDWICH** 12.5  
A marinated chicken breast tossed in a herb garlic breading, onions, tomatoes and melted cheese on a multigrain bun, served with house green salad and garlic Parmesan vinaigrette.

**GOURMET THIN CRUST PIZZA** 12  
Topped with a medley of fresh vegetables, crumbled feta and drizzled with pesto. Served with an emerald green salad.

Add chicken or shrimp	5
Add Avocado	2

## ≡ ENTREES ≡

 **PAN SEARED HADDOCK** 16.5  
Dusted in seasoned panko breading and pan seared. Served with our house-made roumalade and an emerald green salad.

**SHEPHERD’S PIE** 14  
Free range local beef, vegetables and creamed garlic mash. Baked golden brown.

**CLASSIC CARBONARA** 15  
Spaghettini tossed with crisp smokey bacon, egg, garlic, and fresh parmesan, served with warm garlic bread.

**THAI CURRY PASTA** 14.5  
Fuseli pasta al-dante, green peppers, pineapple, red onion, tomato, garlic, & our house Thai spice.  
**ADD CHICKEN OR SHRIMP** 5  
**ADD NUTS** 1.5

**SPICY TUNA MELT** 10  
Yellow fin tuna salad mixed with spicy mayo and baked with cheddar cheese and ripe tomato slice on our house bread. Served with emerald salad.

**THE LIBRARY BURGER** 12  
Local free range beef topped with crisp bacon and cheese, finished with spicy mayo and barbecue sauce. Served with house bread fingers & crisps with roasted red pepper dip.

**ADD GUINNESS SEARED MUSHROOMS** 2

**CARAMELIZED LOCAL ONIONS** 1.5

**FOX HILLS AGED CHEDDAR OR** 2

**BLUE CHEESE**

**“THE BIG HENRY BURGER” IS BACK** 15  
A tribute to the Henry House with pineapple & smoked meat and jalapenos.

*“To ensure quality and freshness, we take the time to cook every meal to order.”*



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