

## ≡ SOUPS & SALADS ≡

### HOUSE KETTLE SOUP

A seasonal taste sensation made fresh daily.  
Served with garlic toast.

**FULL SOUP: 8    SIDE SOUP: 5**

### CRUNCHY CABBAGE AND FETA SALAD    11

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

### EMERALD SALAD    10

Greens & a medley of julienne vegetables, with our house raspberry or garlic parmesan vinaigrette.

Add a full marinated chicken breast	6
Add avocado	3

## ≡ STARTERS ≡

### FLATBREAD FINGERS    9

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

*Dan's Dirty Fingers*    13

Add cheese, garlic, and bacon to fingers

### BASKET O'NACHOS    11

Cheese, jalapenos, red onion and tomatoes served with house salsa and sour cream.

Add a full marinated chicken breast	6
Add avocado	3

### BACON WRAPPED DIGBY SCALLOPS    13

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

### PAN SEARED TIGER SHRIMP    11

Your choice of Thai seasoned, or cracked pepper & lime-zest. Served with a Holmstead greek yogurt.

### RUIZ "LASHER" PLATTER    10

A plate of roasted almonds tossed in honey and spiced, Kalamata olives, and bacon wrapped dates.

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

## ≡ LIGHTER FARE ≡

**“THE BOOK-END” BACON AND CHICKEN SANDWICH** 13

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.

**PULLED PORK SLIDERS** 11

Three house made pulled pork sliders topped with cabbage slaw.

**SHRIMP OR PULLED PORK TACOS** 13

Choose either 3 shrimp or 3 pork tacos served with mango salsa and cabbage slaw.

**CHICKEN AND CRANBERRY SANDWICH** 13

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.

## ≡ ENTREES ≡

**THE LIBRARY BURGER** 13.5

Local free range beef topped with crisp bacon and cheese, finished with spicy mayo, lettuce, tomato, onion and barbecue sauce. Served with house bread fingers with roasted red pepper dip.

**ADD GUINNESS SEARED MUSHROOMS** 2

**CARAMELIZED LOCAL ONIONS** 2

**HOLMESTEAD AGED CHEDDAR OR** 2

**BLUE CHEESE** 2

**GOURMET THIN CRUST PIZZA** 13

Topped with a medley of fresh vegetables, crumbled feta and drizzled with pesto. Served with an emerald green salad.

Add a full marinated chicken breast	6
Add avocado	3

**TOP SIRLOIN STEAK SALAD** 18

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

**PAN SEARED HADDOCK** 18

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

**HERB CRUSTED CLUB SANDWICH** 14

A marinated chicken breast tossed in a herb garlic breading, onions, tomatoes and melted cheese on a multigrain bun, served with an emerald green salad.

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