

THE LIBRARY

collegeville

SHELLFISH & RAW BAR

FRESH SHUCKED OYSTERS \$18/\$32

CHAMPAGNE MIGNONETTE, HORSERADISH, LEMON, TOBASCO (6 PC./12 PC.)

TUNA TARTARE \$18

ARUGULA, SCALLION, SOY, SWEET CHILI PASTE, AVOCADO MOUSSE, FOCACCIA TOAST POINTS

GARLIC ROASTED OYSTERS \$15

GARLIC PARMESAN BREADCRUMB, LEMON, (4

JUMBO SHRIMP COCKTAIL \$18

WASABI COCKTAIL SAUCE, GRILLED LEMON, (4

SEARED DIVER SCALLOPS \$18

SHALLOT, MUSTARD, THYME, LEMON, WHITE WINE, ARUGULA

CRAB COCKTAIL \$23

JUMBO LUMP CRAB MEAT, SNOW CRAB CLAWS, GRILLED LEMON, WASABI COCKTAIL SAUCE

SALADS

GRILLED SHRIMP \$8, GRILLED SALMON \$10, GRILLED CHICKEN \$6, SEARED TUNA \$10

GRILLED ROMAINE WEDGE \$12

CRUMBLed GORGONZOLA, CHERRY TOMATO, CANDIED WALNUTS, CRISPY PORK PANCETTA, BALSAMIC VINAIGRETTE

HOUSE CHOP \$10

CRISP ICEBERG, TOMATO, CARROTS, RED CABBAGE, CROUTONS, TOMATO-ROQUEFORT DRESSING

CEASAR SALAD \$12

FRESH ROMAINE LETTUCE, HOMEMADE DRESSING, TOMATO, SHAVED PARMESAN, CROUTONS

SHAREABLES

POUTINE \$12

BRAISED SHORT RIB GRAVY, CHEDDAR CHEESE CURD, STEAK FRIES

HOUSE PRETZEL \$12

TOASTED WITH SALT, CHERRY PEPPER RELISH & AGED CHEDDAR DIP, GRAIN MUSTARD AIOLI

SPICY MARYLAND CRAB DIP \$18

CREAMY CRAB DIP, DICED PEPPERS, SPINACH, OLD BAY, FOCACCIA TOAST

HOUSE MARGARITA ¼ SHEET \$14

MOZZARELLA, POMODORO, FRESH BASIL, OLIVE

PROSCIUTTO & FIG ¼ SHEET \$18

FIG JAM, ARUGULA, CRUMBLed GOAT CHEESE, SLICED PROSCIUTTO

LOBSTER MAC & CHEESE \$18

CREAMY CHEDDAR CHEESE SAUCE, MEZZI RIGATONI PASTA, LOBSTER, TOASTED BREAD

SMALL BITES

HOMEMADE FOCACCIA \$5

FRESH HERB FOCACCIA, PARMESAN GARLIC OIL

CRISPY PROSCIUTTO & CHEESE \$10

MINI PROSCIUTTO & MOZZARELLA SANDWICHES, FRIED CRISPY, BALSAMIC FIG JAM

CRISPY SHRIMP TACO \$12

3 CORN TORTILLAS, FRIED SHRIMP, HOUSE CURED JARDINERA VEGGIES, SMOKED PAPRIKA

PORK BELLY SOFT TACO \$10

3 CORN TORTILLAS, CRISPY BRAISED BELLY, GOCHUJANG GLAZE, CABBAGE SLAW

SHORT RIB EGGROLL \$12

TENDER BRAISED BEEF, AGED WHITE CHEDDAR, CARAMELIZED ONION, HORSERADISH MUSTARD SAUCE

MIXED OLIVE & JARDINERA PLATE \$8

HOUSE PICKLED CAULIFLOWER, CARROTS, PEPPERS AND AROMATICS, ASSORTED OLIVES

WARM BEAN DIP & FOCACCIA \$10

ROASTED GARLIC, PUREED GARBANZO, LEMON ZEST, GARLIC FOCACCIA

TOMATO PIE \$12

HOMEMADE FOCACCIA TOPPED WITH HERBED CARAMELIZED ONION TOMATO PUREE, PARMESAN CHEESE

SUGAR CANE SHRIMP \$12

FRESH VEGETABLE SALAD, SHERRY VINAIGRETTE, HONEY-CILANTRO YOGURT SAUCE

ARANCINI \$10

ARBORIO RICE BALLS, BROCCOLI RABE, SWEET ITALIAN SAUSAGE, PARMESAN, MOZZARELLA, TOMATO BASIL SAUCE

HANDHELDS

CHOICE OF FRIES, CAESAR OR HOUSE SALAD

SHORT RIB GRILLED CHEESE & TOMATO BASIL SOUP \$17

HALF CHEDDAR AND PULLED BEEF SHORT RIB SANDWICH, CUP OF ROASTED TOMATO BASIL

ROAST PORK & HOT PEPPERS \$17

SHARP PROVOLONE, MARINATED LONG HOT PEPPERS, AU JUS

CHICKEN SCHNITTY \$16

CHICKEN CUTLET, SHAVED PARMESAN, ARUGULA, MUSTARD AIOLI, SLICED TOMATO

SINGLE SMASH \$14

TOASTED BRIOCHE BUN, 4OZ. BEEF PATTY, CHEDDAR, LETTUCE, TOMATO, RED ONION

LIBRARY SMASH \$18

TOASTED BRIOCHE BUN, CRISPY PORK BELLY, 2-4OZ. BEEF PATTIES, CARAMELIZED ONION-TOMATO JAM, CHEDDAR

SAUSAGE & PEPPERS \$16

SWEET ITALIAN SAUSAGE, VINEGAR PEPPERS & ONION SAUCE, SHARP PROVOLONE

SIDES

SAUTEED FRENCH BEANS \$10

FRESH GREEN BEANS, GARLIC, BUTTER

POTATO CAKES (2 PC) \$7

SHAVED POTATO, PARSLEY, SHALLOT, CHEDDAR, BACON

HOUSE STEAK FRIES \$8

BROWN BEEF GRAVY DIP

CRISPY BRUSSEL SPROUTS \$10

BACON, ONIONS, BOURBON CREAM DRIZZLE

HERBED SPAETZLE \$7

SAUTEED GERMAN STYLE PASTA DUMPLINGS

MAC & CHEESE \$9

CREAMY CHEDDAR CHEESE SAUCE, MEZZI RIGATONI PASTA, TOASTED BREAD CRUMBS

BIG PLATES

CHICKEN PARMIGIANA \$22

CHICKEN BREAST CUTLET, POMODORO SAUCE, MOZZARELLA, LINGUINE

VEAL PARMESAN \$29

THIN MEDALLIONS, LIGHTLY BREADED, POMODORO SAUCE, MOZZARELLA, LINGUINE

PASTA BOLOGNESE \$21

SAVORY GROUND BEEF, PARMESAN, TOMATO CREAM SAUCE, MEZZI RIGATONI PASTA

CHICKEN SCHNITZEL \$22

CHICKEN BREAST CUTLET, HERBED MUSTARD AIOLI, HERBED GERMAN SPAETZLE, ARUGULA SALAD, SHAVED PARMESAN, CRISPY CAPERS

STEAK FRITES \$35

12 OZ. GRILLED NY STRIP STEAK, GARLIC-HERB BUTTER, HOUSE STEAK FRIES

BRAISED SHORT RIB \$32

RED WINE BRAISED BEEF, BROWN GRAVY, MASHED POTATO, SAUTEED ONIONS & BRUSSEL

GRILLED SALMON \$26

SAUTEED FRENCH BEANS, MASHED POTATO, CARAMELIZED ONION-TOMATO JAM

CHICKEN SCARPARIELLO \$24

CHICKEN BREAST, SWEET SAUSAGE, BELL PEPPERS, ONIONS, CHERRY HOT PEPPERS, SPINACH,

ROASTED PORK FLANK \$27

12 OZ. SLICED MARINATED PORK, HERBED GERMAN SPAETZLE, SAUTEED GREEN BEANS, CARAMELIZED ONION DEMI GLAZE

FISH FRANCESE \$28

LIGHTLY EGG BATTERED WHITE FISH FILET, LEMON, SPINACH, WHITE WINE SAUCE, LINGUINE, JUMBO LUMP CRAB

GRILLED SHRIMP \$25

RED RICE, DICED BELL PEPPER, SWEET PEAS, ARTICHOKE, SPINACH, SMOKED PAPRIKA-PARSLEY AIOLI, GRILLED LEMON