**The Library’s Complete Menu  
Including full wine list & cocktails***Banquet menu’s excluded, see events section*

**The Library Dinner Menu**

**Soup**

**Daily Soup**

Seasonal selections using the freshest and finest ingredients  
7

**Caldo Verde**

Traditional Portuguese soup with potato puree,   
chouriço and kale in a rich broth  
6

**Salads**

**Library Salad**

Baby mesclun greens, granny smith apples, candied walnuts,   
and gorgonzola cheese tossed in raspberry vinaigrette  
9

**Classic Caesar**

Crisp romaine, aged parmesan cheese and house made   
focaccia croutons tossed in our own garlicky

caesar dressing

Small 6 Large 9

**Napa Salad**

Arugula, radicchio, dried mission figs, fresh goat cheese,   
toasted almond, sliced pears in balsamic vinaigrette  
9

**House Salad**

Spring Mix, red onion, cucumber, tomato and   
honey white balsamic vinaigrette

Small 6 Large 9

**Beet and Endive Salad**

Roasted beets, tender endive fingers and tangy oranges   
tossed with crumbled gorgonzola and

toasted hazelnut gremolata and Sherry wine vinaigrette  
9

For an Entrée add:

Grilled marinated chicken breast 5 Grilled shrimp 7

Grilled salmon fillet 7 Grilled tuna steak 8

**Charcuteria & Aperitivos**

Served with Toasted Crostini and Warm Gilled Flatbreads

**Library Tapenades**

Warm artichoke tapenade, garlic hummus &   
sun-dried tomato spread  
14

**Vineyard Harvest Board**

Seasonal fresh fruits, herb and garlic cured olives, artisanal cheese,   
and charcuterie and rosemary sun-dried tomato tapenade  
18

**Baked Brie**

Triple crème brie with honey, raspberry preserves & pecans baked in   
crispy filo dough, served with seasonal fresh fruit  
14

**Tapas**

**Warm Artichoke Tapenade**

Tender artichoke hearts, fresh goat cheese, toasted parmesan cheese   
and fresh herbs served with toasted crostini and warm grilled flatbreads  
8

**Herbed Goat Cheese & Mushrooms**

Roasted trio of mushrooms with fresh herbs,   
creamy goat cheese and aged balsamic reduction  
8

**Baked Eggplant Caprese**

Crispy thin baked eggplant slices layered with fresh   
roma tomatoes, basil and mozzarella cheese  
8

**Portuguese Fries**

Traditional Portuguese crispy fried potato rounds served with   
spicy lemon saffron aioli and garlicky tomato ketchup  
6

**Baked Mac & Cheese**

Creamy sharp cheddar cheese sauce with   
pasta and a crispy parmesan crust  
8

**Portuguese Nachos**

Portuguese fries topped with red onion, jalapeno peppers, roma tomatoes,   
crisp bacon, and a cheese blend served with salsa and sour cream  
11

**Garlic Shrimp Sauté**

Crispy shrimp and sweet roasted garlic cloves in a   
dry white wine butter sauce on a parmesan crostini  
9

**Seafood Ceviche**

Seafood ceviche with octopus, shrimp, squid and scallops,   
red onion and celery in a lime juice  
9

**Crispy Fried Calamari**

Crispy fried Rhode Island calamari tossed with   
fried mild banana peppers, lemon and chipotle aioli  
10

**Chouriço Mussels**

P.E.I. mussels sautéed with chouriço, diced plum tomatoes,   
fresh basil, garlic, dry white wine and butter  
8

**Grilled Tenderloin Crostini**

Sliced grilled beef tenderloin on a creamy bleu cheese crostini with a   
trio of mushrooms, crispy fried onions and a balsamic reduction  
12

**Fig Crostini**

Fig preserve, goat cheese, sliced pears, caramelized onions,   
and balsamic fig glaze on a toasted crostini   
8

**Sautéed Broccoli Ràbe**

With crushed red peppers, garlic and extra virgin olive oil  
8

**Roasted Chouriço**

Traditional Portuguese chouriço cooked over an   
open flame served flaming to your table  
9

**Paelha**

Classical old world specialties skillfully prepared   
and well worth the wait!

**Paelha Vegetariana**

Fresh seasonal vegetables lightly simmered in rich saffron rice

Prepared for one  
16

**Paelha a Valenciana**

Jumbo shrimp, local littleneck clams, tender mussels, chicken,   
pork and chouriço simmered in rich saffron rice

Minimum of two people  
22 per person

**Paelha de Carne**

Tender chicken, pork, and chouriço simmered in rich saffron rice

Minimum of two people  
19 per person

**Paelha Marinheira**

Shrimp, scallops, calamari, lobster tail, tender mussel, local littlenecks clams.

Minimum of two people  
24 per person

**Entrees**

**Mixed Seafood Grill**

Grilled calamari, scallops, shrimp, monkfish with a side of   
seasonal vegetables, roasted potatoes or rice  
28

**Bacalhau là Caldeirada**

Broiled salt cod fillet simmered in a rich, onion, fennel tomato broth   
with clams. Served with roasted potatoes  
22

**Seafood Crusted Salmon Fillet**

Seafood encrusted salmon drizzled with a pomegranate reduction   
served with seasonal vegetables and roasted potatoes  
24

**Pan Seared Tuna**

Pan seared ahi tuna steak finished with roasted roma tomatoes,   
sweet roasted fennel, daily vegetables, kalamata olives, creamy chick peas,   
roasted potatoes, fresh herbs and dry white wine  
25

**Shrimp Sauté**

Sautéed shrimp with garlic, lemon, white wine and butter served over   
linguine or with a side of saffron rice with asparagus  
23

**Bouillabaisse**

Local littleneck clams, sea scallops, jumbo shrimp, monk fish and   
tender mussels steamed in a red fennel sauce served over   
linguine or with a side of saffron rice  
27

**Mediterranean Chicken**

Fresh boneless chicken breast sautéed with imported kalamata olives,   
roasted peppers, sundried tomato in a white wine demi glace  
21

**Pollo Bianco**

Sauteed chicken breast with a trio of mushrooms in a brandy cream sauce   
topped with parmesan cheese on a bed of rice and seasonal veggies  
21

**Carne de Porco a Alentejana**

A Portuguese tradition of sautéed cubed pork marinated in a   
wine and garlic sauce with local littlenecks and roasted potatoes  
24

**Bife á Portuguese**

Traditional Portuguese 10 ounce choice angus pan seared sirloin   
made in a garlic, red wine reduction, topped with sliced prosciutto and fried egg.   
Served with seasonal vegetables and roasted potatoes  
26

**Filet Mignon**

Char grilled center cut filet mignon topped with a portabella gorgonzola   
rosemary crust served in a port wine demi glace pool with   
roasted beets, daily vegetables and roasted potatoes  
31

**New York Strip Steak**

12oz. steak served with a red wine reduction demi glace,   
side of seasonal vegetables and roasted potatoes  
29

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

**Brick Oven Artisanal Pizza**

**(Available after 4:00 pm in Bar, Patio & Loft)**

**Moby Dick**

Shrimp, scallops, clams, garlic, lemon zest, spices,   
fresh herbs, extra virgin olive oil and mozzarella cheese

13

**Goodnight Moon**

House-made mashed potatoes with apple wood smoked bacon,   
chives, extra virgin olive oil, Vermont yellow cheddar, mozzarella   
cheese and finished with a horseradish sour cream glaze

11

**To Kill A Mockingbird**

Chicken cutlet, buffalo sauce, crumbled bleu cheese,   
shaved celery and mozzarella cheese

12

**The Catcher in the Rye**

Fresh roma tomatoes, basil, marinara sauce,   
extra virgin olive oil and fresh mozzarella cheese

11

**Huckleberry Fig**

Sweet fig preserves with tangy fontina and gorgonzola cheeses,   
shaved prosciutto and lemony baby arugula with aged balsamic reduction

13

**The Secret Garden**

Broccoli, mushrooms, roma tomatoes, roasted garlic, extra virgin olive oil,   
fresh herbs, marinara sauce and mozzarella cheese

11

**The Great Gatsby**

Grilled chicken breast with caramelized red onion,   
crisp apple wood smoked bacon, spicy chipotle, barbeque sauce,   
sharp cheddar and mozzarella cheese

12

**One Flew Over the Cuckoo’s Nest**

Tender sliced grilled chicken breast, artichoke hearts,   
sweet roasted red peppers, kalamata olives, extra virgin olive oil and   
mozzarella cheese finished with fresh basil pesto

12

**Happy Hour Tues - Fri 4-6, Sun 3-6**

(Available in Bar, Patio & Loft)

**Crudités**

Hummus served with fresh, crunchy, raw veggies   
3

**Artichoke Tapenade**

Served with pita crostini   
3

**Charcuterie**

Selection of daily cheeses and dried meats   
5

**Brick Oven Shrimp**

Olive oil, garlic, lemon and herbs baked in our brick oven   
5

**Portuguese Nachos**

Portuguese fries topped with red onion, jalapeño peppers, roma tomato,   
crisp bacon, and a cheese blend served with salsa and sour cream  
4

**Piri Piri Wings (6)**

Served with Bleu cheese   
6  
  
  
  
  
  
**The Library’s   
Full Cocktail & Wine List**

**MARTINIS**

**Party in the Library**  
Absolute Vodka, St-Germain Liquer, Blood Orange, Fresh Lime  
10

**The Aviator**  
The Litchfield Distillery’s Batcher’s Gin, Crème de Violette,   
Marachino Liqueur, and lemon jusice   
11

**Lime in the Coconut**  
Sugar Island coconut rum, Midori Melon Liqueur, Pineapple, Fresh Lime  
10

**Cloud Nine**  
Vanilla Vodka, Sugar Island Coconut Rom, Pineapple Juice, Cranberry  
10

**Rosemary Cosmo**  
Absolut Citron Vodka, Rosemary Simple Syrup, Lemon, Splash Cranberry  
10

**COCKTAILS**

**Wild Berry Lemonade**  
Belvedere Wild Berry Vodka & Lemonade  
9

**Tequila Mockingbird**   
Housemade Jalapeno Infused Piedra Azul Tequila, Blood Orange, Fresh Lime  
9

**Bee’s Teas Gin Cocktail**   
Botanist Gin Infused with Earl Gray Tea with Lemon and Honey served on the rocks  
10

**Mango Mojito**   
Bacardi, 4-5 Fresh Mint Leaves, Fresh Lime Juice, Mango Puree, Simple Syrup, Splash Soda Water  
10

**Dancing with the Devil**   
Devil’s Cut Bourbon, Amaro, Honey and Fresh Lime  
9

**House Mule**   
Your Choice:   
Moscow Mule = Vodka  
Kentucky Mule = Bourbon  
Mexican Mule = Tequila  
Tennessee Mule = Whiskey  
Jamaican Mule = Rum  
Mixed with Ginger Beer and Fresh Lime Juice,   
served in a copper mug  
10

**The Library Wine List**

**GOUVEIA VINEYARD'S BY THE GLASS SELECTIONS**

**WHITE WINES**

GOUVEIA VINEYARDS STONE HOUSE WHITE (CONNECTICUT) 8

GOUVEIA VINEYARDS UNOAKED CHARDONNAY (CONNECTICUT) 8

GOUVEIA VINEYARDS CHARDONNAY OAK (CONNECTICUT) 8

GOUVEIA VINEYARDS CAYUGA (CONNECTICUT) 8

GOUVEIA VINEYARDS PINOT GRIGIO (CONNECTICUT) 8

**ROSÉ**

GOUVEIA VINEYARDS WHIRLWIND ROSÉ (CONNECTICUT) 8

**RED WINES**

GOUVEIA VINEYARDS STONEHOUSE RED (CONNECTICUT) 8

GOUVEIA VINEYARDS CABERNET FRANC (CONNECTICUT) 8

GOUVEIA VINEYARDS PINOT NOIR (CONNECTICUT) 8

GOUVEIA VINEYARDS MERLOT (CONNECTICUT) 8

GOUVEIA VINEYARDS SUNSET RED (CONNECTICUT) 8

**ADDITIONAL BY THE GLASS SELECTIONS**

**SANGRIA**

LIBRARY HOUSE MADE SANGRIA 9

**SPARKLING**

LA MARCA PROSCECCO (ITALY) 9

MUMM CUVEE NAPA (CALIFORNIA) 12

**PINK WINES**

BELLARUCHE "PINK" COTES-DU-RHONE M. CHAPOUTIER (FRANCE) 8

**WHITES**

J. PORTUGAL RAMON VINHO VERDE (PORTUGAL) 8

BEN VOLIO PINOT GRIGIO (FRIULI, ITALY) 8

NxNW RIESLING (WASHINGTON STATE) 8

CONSENTINO CHARDONNAY (CALIFORNIA) 9

MOHUA SAUVIGNON BLANC (MARLBOROUGH, NEW ZEALAND) 9

MARTIN CODAX ALBERIÑO (SPAIN) 8

**RED**

BLOCK NINE PINOT NOIR (CALIFORNIA) 9

DONA HELENA RESERVA RED (PORTUGAL) 8

ALAMOS RED BLEND (ARGENTINA) 8

CHATEAU DE MONTFAUCON COTES DU RHONE (FRANCE) 8

SANTA EMA RESERVE MERLOT (CHILE) 9

MELINI RESERVA CHIANTI (TUSCANY, ITALY) 8

SEVEN FALLS CABERNET SAUVIGNON (WASHINGTON STATE) 9

TILIA MALBEC (ARGENTINA) 9

MARQUES DE CACERES RIOJA (SPAIN) 10

RUTHERFORD RANCH CABERNET (CALIFORNIA) 13

**AMERICAN WHITES**

**California Napa County**  
Twenty Bench Chardonnay 38   
Cakebread Chardonnay 75   
Sbragia Sauvignon Blanc 48

**California Sonoma County**  
Sonoma Cutrer Chardonnay 55   
Benzinger Chardonnay 32

**California North and Central Coast**  
Consentino Chardonnay 34   
Treana White 48   
Zoker Gruner Veltliner 54   
B.R.Cohn "Sangiacomo Vineyard" Chardonnay 59   
J Pinot Gris 51

**Oregon**  
Ponzi Pinot Gris 42   
Adelsheim Pinot Gris 45

**Connecticut**  
Cayuga White 25   
Stone House White 25   
Muscat 25   
Chardonnay 25   
Whirlwind Rosé 25

**New York**  
Dr. Konstantin Dry Reisling 48

**French Whites**  
Domaine Cordier Pouilly-Fuisse 90   
Patient-Cottat Sancerre 51   
Domaine Charly Nicolle Chablis 62   
Chartron Pulignay-Montrachet 105

**Italian Whites**  
Benvolio Pinot Grigio 28   
Mastroberardino Mastro Greco Campania 45   
La Muschesa Gavi Marchesa White Label Gavi 33   
Argiolas "Costamolino" Vermentino 39   
Pieropan Soave 41

**Spanish Whites**  
Marques de Caceres Verdejo 30   
Martin Codax Alberiño 42

**WORLDLY WHITES**

**Germany/Austria**  
Paul Derider Gruner Veltliner 40   
Nik Weis Urban Riesling 30

**New Zealand**  
Mohua Sauvignon Blanc 32   
Craggy Range "Kidnappers" Chardonnay 58   
Oyster Bay Sauvignon Blanc 39

**Portugal**  
J. Portugal Ramos "Lima" Vinho Verde 24   
Lua Cheia V White 28   
Toucas-Alvarinho 31

**Australia**  
Yalumba "Barossa Eden" Viogner 36

**South America**  
Tilia Torrontes 35   
Bodega Catena Zapata Chardonnay 54   
Cousino Macal Sauvignon Gris Macul 42   
Garzon Sauvignon Blanc 51

**South Africa**  
Wolftrap White 36

**Champagne and Sparkling Wines**  
Zonin Prosecco 36   
Gruet Brut 45   
Schramsberg Blanc de Blanc 80   
Duval-Leroy Brut Champagne 75

**AMERICAN REDS**

**California Napa County**

Stag's Leap Merlot 75  
Cakebread Cabernet Sauvignon 106  
Groth Cabernet Sauvignon 122  
Atalon "Pauline's Cuvee" Bordeaux Blend 69  
Predator Zinfandel 42

**California Sonoma County**  
Chateau Souverain Cabernet Sauvignon 48  
Migration Russian River Pinot Noir 70  
Cenyth Bordeaux Red Blend 110  
Ghost Pines Merlot 54

**California North and Central Coast**  
Rock and Vine Cabernet Sauvignon 42  
MacMurray Pinot Noir 51  
Blue Rock Baby Blue 75

**Washington State**  
Seven Falls Cabernet Sauvignon 38  
Mercer Canyons Red Blend 48

**Oregon**  
Adelsheim Pinot Noir 57  
Panther Creek Pinot Noir 63  
Beaux Freres "Willamette Vineyard" Pinot Noir 105

**Connecticut**  
Stone House Red 27  
Cabernet Franc 27  
Sunset Red 27

**French Reds**  
Montfaucon Côtes du Rhône 30  
Perrin Chateauneuf du Pape 75  
Shatter Grenache 60  
Château Simard Saint-Émilion 67  
Amadieu Côtes du Rhône 42

**Italian Reds**  
Capezzana Barco Reale 42  
Cretto Barolo 84  
Terrabianca Campaccio (Super Tuscan) 78  
San Giorgio Brunello Ogolforte 115  
Allegrini Amarone Valpolicella 108  
Zaccagini Montepulciano 36  
Chiarlo Barbera D Asti 40  
Borgo Scopeto Chianti Classico 36

**Spanish Reds**  
Marques de Caceres Crianza Rioja 32  
Mas Alta "Gratallopes" 40  
Carlos Serres Rioja Gran Reserva 48

**WORLDLY REDS**

**South American**  
Santa Ema Reserve Merlot 38  
Alamos Red Blend 33  
Don Miguel Gascon Malbec 35  
Cono Sur Pinot Noir 27  
Terra Noble Carmenere 38  
Crios Malbec 42  
Carmen Gran Reserva Cabernet Souvignon 42

**Australia**  
19 Crimes Red Blend 32  
Rosemount Shiraz 30  
Yangarra Estate "Old Vines" Grenache 60

**Portugal**  
Paulo Da Silva Garrafeira Reserva 37  
Azul Portugal Dao 22  
Passdouro "Passa" Red 30

**New Zealand**  
Craggy Range Pinot Noir 80

**South Africa**  
Fairview Pinotage 39

**The Library’s Dessert Menu**

**Chocolate Lava Cake**House made served warm with vanilla bean gelato  
8

**Holiday Trifle**Red velvet cake layered with vanilla bean custard and finished   
with whipped cream, sugar coated cranberries and fresh min  
9

**Arroz Doce**   
House made creamy rice pudding topped with cinnamon  
6

**Pudim Flan**A traditional Portuguese egg custard with caramel sauce and whipped cream  
6

**Chocolate Mousse**   
House made light and rich chocolate mousse topped with whipped cream  
7

**Crème Brulee**   
Classic rich vanilla custard with a caramel crust  
7

**Gelato or Ice Cream**   
Ask your server for our daily selections  
5

**After Dinner Drinks & Spirits**

**Coffee** 2.50 **Tea** 2.50 **Espresso** 3 **Cappuccino** 4   
**Latte** 4 **Double Espresso** 5 **Hot cocoa** 2.50

**B-52 Coffee**Bailey's, Kahlua, Grand Marnier, Coffee topped with whipped cream...6.50

**Italian Coffee**   
Amaretto, Espresso, Steamed Milk topped with whipped cream...6.25

**Portuguese Coffee**   
Portuguese Brandy, Coffee topped with whipped cream...6.25

**Mint Cocoa**   
Chocolate Liquer, Mint Bitters,   
Hot cocoa topped with whipped cream...6.25

**Hot Toddy**   
Slow & Low Orange Honey Infused Rye Whiskey,   
Lemon, Cloves, Hot Water...6.50

**Whiskey**

Angel's Envy - Basil Hayden - Bulliet - Jack Daniels - Maker's Mark – Glendelough –

Slow & Low Rock & Rye – Litchfiel Distillery Batchers Bourbon – Bulliet Rye –

Woodford Double Oaked – High West Silver – High West Double Rye – High West Bourye -

Knob Creek - Mitcher's Rye - Stranahans - Woodford Reserve - Corner Creek

Canadian Club - Crown Royal - Jameson – Town Branch Bourbon

**Scotch**

Dewar's - Johnnie Walker Black – Johnnie Walker Red - Johnnie Walker Blue –

Laphroaig 10-year-old - Macallan 12-year-old - Glenlivet 12-year-old -   
Glenlivet 15-year-old – Glendronach 12yr - The Glenrothers –

Bruichladdich Scottish Barley

**Cognac & Brandy**

Adega - Felipe II Brandy - Courvoisier VS - Remy MartinVSOP – B&B – Drambuie

**Cordials**

Bailey's - Bicerin - Campari - Disaronno - Grand Manier – Chambord -

Kahlua - Lazzaroni Amaro - Molanari Sambuca - Toschi Limoncello

**Ports**

Single Quinta Vintage Ports

Taylor Faldgate 10-year-old . . . 13

Graham's Port 1983 . . . 22

Cockburns Fine Ruby . . . 8

Croft Distinction Porto Tinto . . . 8

Blandy's 5-year-old Madeira . . . 8

Sanderman Founders Reserve Porto Tinto . . . 9

Blandy's 10-year-old Madeira . . . 9

Fonseca Ruby . . . 8

Osbourne Porto Blanco . . . 8

Quinta do Portal LB(Vintage Character) . . . 8

Ramos Lagrima Porto Branco . . . 8

Fonseca Tawny . . . 8

Gouveia Chocolate Epiphany . . . 8 / 34 btl

Fonseca 10-year-old Tawny . . . 9

Cockburns Special Reserve . . . 9

Cockburn’s 10-year-old Tawny…9

Sanderman’s Tawny …8

Sanderman’s Ruby…8