

The Library's Complete Menu

Including full wine list & cocktails

Banquet menu's excluded, see events section

The Library Dinner Menu

Our dishes are hand crafted with love and made from scratch.

We kindly ask for your patience as our cuisine takes time to skillfully prepare.

SOUP

Caldo Verde | 6

Traditional Portuguese Potato Soup
Sautéed Chouriço | Kale

Daily Selection | market price

Seasonally Inspired & Prepared Daily

SALADS

The Library | 9

Mesclun Greens | Grape Tomato Cucumber |
Shallot | Carrot
Grana Padano | Coriander-Balsamic Dressing

Charlotte's Web | 14

Frisée | Lemon Infused Olive Oil | Fresh Oregano
| Shallot | Grape Tomato
Pancetta | Poached Egg

Caesar Salad | 12

Torn Romaine | Asiago
Garlic-Butter Croutons | Anchovies
Caesar Dressing

Arugula Salad | 14

Arugula | Dried Figs
Granny Smith Apples | Orange Supremes
Toasted Pepitas | Whipped Gorgonzola & Goat
Cheese Blend | Minted Raspberry -White
Balsamic Dressing

Salad Additions

Grilled Chicken \$5 | Scallops \$10 | Steak \$10 | Grilled Shrimp \$7 | Salmon \$9

CHARCUTERIA & APERITIVOS

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

Served with Parmesan- Lebni & Fresh Herb Flatbread

Library Tapenades

Creamy Artichoke
Jalapeno Hummus
Sun-Dried Tomato

15

Vineyard Harvest

Fresh Grapes | Olives
Manchego|Asiago|Sharp
Cheddar | Soppressata
Coppa Dried Chouriço
Prosciutto | Sun-Dried
Tomato Tapenade

18

Baked Brie

Filo Wrapped Brie
Honey | Pecans
Raspberry Preserves Mixed
Berries

15

TAPAS

Creamy Artichoke Tapenade | 11

Parmesan-Lebni Flatbread | Fresh Herbs EV00

Portuguese Fries | 8

Russet Potato | Lemon –Herb Aioli
Saffron Ketchup

Grilled Eggplant Caprese Napoleono | 11

Eggplant |Plum Tomato|Mozzarella|Basil
EV00|Rosemary- Balsamic Reduction

**Sautéed Mushrooms & Brûléed Burratta
| 13**

Fresh Herbs | Pecorino Encrusted Burratta
Balsamic Reduction | EV00

Camarão Mozambique | 11

Shrimp|Spicy Tomato Butter|Beer|Feta

Seafood Ceviche | 12

Shrimp | Octopus | Calamari | Scallop
Red Onion | Cilantro | Lime Juice | EV00

Roasted Chouriço | 13

Spiced Rum | Served Flaming

Fried Calamari | 12

Rings & Tentacles | Fried Banana Peppers
Chipotle Aioli | Marinara

Steak Crostini | 13

Mushroom-Gorgonzola Cream Sauce
Fresh Herbs| Balsamic Reduction
Parmesan-Lebni Flatbread

Garlic Toast & Mascarpone | 10

Prosciutto | Fig-Balsamic Glaze
Oven Roasted Tomatoes

Steamed Mussels | 14

Sautéed Chouriço | Plum Tomato | Basil White
Wine | Sun-Dried Tomato Butter

Grilled Shrimp Cocktail | 13

Cracked Pepper & Cilantro Marinade Butter
Poached Shrimp | Cocktail Sauce

PAELHA

Classical Old World Specialties!

Paelha Marinheira | 32 per person *(minimum of 2 people)*

Shrimp | Scallops | Calamari | Lobster Tail | Mussels | Monkfish
Littleneck Clams | Saffron Rice

Paelha de Carne | 20 per person *(minimum of 2 people)*

Coriander Pork | Lemon-Herb Chicken | Chouriço | Saffron Rice

Paelha a Valenciana | 30 per person *(minimum of 2 people)*

Clams | Chicken | Monkfish | Chouriço | Shrimp | Saffron Rice

Paelha Vegetariana | 16

Zucchini | Summer Squash | Bell Pepper | Onion | Eggplant | Tomato | Saffron Rice



SIGNATURE ENTREES

Gouveia Wine Inspired & Infused Dishes

Steel Chardonnay Bouillabaisse | 29

Clam | Lobster | Mussels | Monkfish | Shrimp | Tomato | Leeks
Fennel | Toasted Baguette

Cayuga White Brined Chicken | 25

Frenched Half Chicken | Citrus-Herb Cure | Grilled Garden Vegetables
Roasted Potatoes | Pan Jus

Stone House Red Braised Short Ribs | 27

Tomato & Mushroom Barlotto | Parmesan | Basil | Red Wine Reduction

ENTREES

Bacalhau | 22

Baked Salt Cod | Potatoes | Garlic | EVOO | Sweet Paprika | Bell Peppers
Spanish Onion | White Wine | Black Olives

Carne de Porco a Alentejana | 27

Coriander Pork | Potatoes | Clams | Garlic | Onions | White wine

Bitoque | 31

12 oz NY Strip Steak | Bordelaise Sauce | Fried Egg
Roasted Potatoes | Garden Vegetables

Roasted Salmon | 25

Skin on Salmon | Spinach & Herb Risotto | Tomato Bruschetta
Balsamic Reduction | White Sangria Reduction

Shrimp Scampi | 23

Toasted Garlic | Oregano | Parmesan Cream | Tomato | Spinach | Linguini

Butter Basted Filet Mignon | 34

Thyme | Garlic | Bordelaise Sauce | Roasted Asparagus | Mashed Potato

Executive Chef: Gabriel Pacheco

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Brick Oven Artisanal Pizza
(Available after 4:00 pm in Bar, Patio & Loft)

Moby Dick

Fra Diavolo Sauce | Shrimp | Chopped Clams
Shredded Mozz | Banana Peppers | Fresh Basil

15

Goodnight Moon

House-Made Mashed Potatoes | Scallions
Shredded Mozz | Bacon | Chive Crema

14

The Catcher in the Rye

Plum Tomatoes | Marinara | Fresh Mozz
Pecorino Romano | Fresh Basil & Oregano

12

Huckleberry Fig

Dried Figs | Gorgonzola Cheese | Shaved Prosciutto Baby Arugula | Balsamic Reduction

15

The Secret Garden

Potato Puree | Chouriço | Kale | Plum Tomato
Mashed Potatoes | Fontina

12

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

Potato Puree | Chouriço | Kale | Plum Tomato
Mashed Potatoes | Fontina

14

ADD Grilled Chicken to Any Pizza +\$2.00

Happy Hour Mon-Fri 4-6, Sun 3-6

(Available in Bar, Patio & Loft)

Jalapeno Hummus Plate | 6

Parmesan-Lebni Flatbread | Celery | Carrots

Artichoke Tapenade | 6

Parmesan-Lebni Flatbread | Fresh Herbs | EVOO

Piri-Piri Wings | 7

Six Wings | House-Made Piri Piri Spice Blend

Gorgonzola Crema

Steak Crostini | 9

Mushroom-Gorgonzola Cream | Fresh Herbs | Parmesan-Lebni Flatbread | Balsamic
Reduction

Portuguese Fries | 4

Russet Potatoes | Lemon-Herb Aioli | Saffron Ketchup

Fried Calamari | 8

Rings & Tentacles | Fried Banana Peppers Chipotle Aioli | Marinara

Garlic Toast & Mascarpone | 7

Prosciutto | Fig-Balsamic Glaze | Oven Roasted Tomatoes

Shrimp Cocktail | 9

Cracked Pepper & Cilantro Marinade | Butter Poached Shrimp | Cocktail Sauce

Grilled Eggplant Caprese Napoleon | 6

Eggplant | Plum Tomato | Mozz | Basil | EVOO
Rosemary-Balsamic Reduction

The Library's Full Cocktail & Wine List

MARTINIS

Party in the Library

Absolute Vodka, St-Germain Liqueur, Blood Orange, Fresh Lime
10

The Aviator

The Litchfield Distillery's Batchers 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
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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
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SPARKLING

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LA MARCA PROSCECCO (ITALY)	9
MUMM CUVEE NAPA (CALIFORNIA)	12

PINK WINES

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

Domaine Cordier Pouilly-Fuisse	90
Patient-Cottat Sancerre	51
Domaine Charly Nicolle Chablis	62
Chartron Puligny-Montrachet	105

Italian Whites

Benvolio Pinot Grigio	28
Mastroberardino Mastro Greco Campania	45
La Muschese 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
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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
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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 "Gatallopes"	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 Sauvignon	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
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South Africa

Fairview Pinotage	39
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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

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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	