

You won't find typical bar food here at Brandy Library, no peanuts, no wings (we could never match the ones at Hooters). But we do have our own specialties of the house, deliciously fragrant Gougères, our intoxicating éclairs that are famous city-wide, and a selection of other sweet and savory morsels, all thoughtfully prepared to delight and satisfy.

Escape the ordinary and indulge.

Cold bites

● Vegetable rolls (6).....	sides of Soy, Wasabi, pickled ginger, cucumber dill gelée	\$ 12
● Sushi rolls (Tuna - 6).....	sides of Soy, Wasabi, pickled ginger, cucumber dill gelée	\$ 14
● Foie Gras.....	House Cognac-cured French Moulard Duck foie gras,....	\$ 16
● Cheese selection.....	Selections of three or five cheeses from Murray's.....	\$16/\$23
● Figs and Pigs (6)	Prosciutto-wrapped figs, Port reduction, mint.....	\$ 9

Hot bites

● Gougères (6/12).....	Gruyère cheese Napoléons, a specialty from Burgundy.....	\$ 8/\$14
● Lambs in a Blanket (8).....	Merguez wrapped in puff pastry, Harissa, Dijon mustard.....	\$ 14
● Mac & Foie.....	macaroni and foie gras béchamel gratinée (allow 15 min.)...	\$ 12
● Malai Tikka (8).....	tender chicken breast morsels marinated in yogurt and spices	\$ 12
● Tartelette Provençale.....	warm goat cheese on tomato and onion pie	\$ 8
● Gratin Dauphinois.....	a traditional savory potato cake served with béchamel	\$ 8

We make all breads in house: brioche, white bread and rolls

Entrées

Cured and Smoked

● Tuna Tartare	Yellow fin Tuna, mint, roasted sesame seed, Nori.....	\$ 14
● Steak Tartare	5 oz. diced raw filet mignon beef, condiments, gougères	\$ 18
	"knife-cut" and mixed in front of you	
● Smoked Salmon	Atlantic Salmon, smoked in Maine, varied condiments.....	\$ 14
● Charcuterie tasting	An assortment of patés, sausages, cold cuts	\$ 16
	Smoked meats, cornichons and mustard	

Hot

● Croque-Monsieur.....	French boiled ham, Gruyère and Béchamel in white bread.....	\$ 12
● Lamb Biryani (Wed, Thu, Fri, Sat).....	served with Basmati rice, slightly spicy, side of cucumber.....	\$ 14
● Coq au vin.....	chicken in red wine sauce, a specialty from Burgundy.....	\$ 18
● Roasted Foie gras.....	Oven-roasted duck foie gras, white beans purée, gratin	\$ 19
● Burgers (2).....	ground sirloin beef, bacon and cheese, 2.5 oz each.....	\$ 12

● Filet Mignon Rossini.....	a 6 to 8 oz filet mignon topped with our house cured foie gras	\$ 24
● Rack of Lamb.....	4 marinated baby chops, white beans puree, cranberry sauce, "medium rare"	\$ 19

Desserts

● Crème brûlée.....	Vanilla flavored, two 2 oz servings.....	\$ 10
● Éclairs au Dulce de Leche.....	crème patissière filling topped with Dulce de Leche.....	\$ 10
● Valhrona chocolate cake.....	Warm molten center, crème patissière, fruits.....	\$ 10
● Berries basket.....	Calvados crème, mint crisp and seasonal berries.....	\$ 10
● Almond tuiles (5).....	Light almond crisps, crème fouettée.....	\$ 10

