

**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: raw, cured or smoked**

● Paris-New York sandwiches.....	cream cheese meets French ham in mini buns (2 or 4).....	\$8/\$16
● Vegetable rolls (6).....	sides of Soy, Wasabi, pickled ginger.....	\$ 12
● Tuna sushi rolls (6).....	sides of Soy, Wasabi, pickled ginger.....	\$ 14
● Spicy Tuna rolls (6).....	spicy mayonnaise with tuna, side of Soy .....	\$ 12
● Crab and avocado rolls (6).....	crab chunks with avocado, side of Soy .....	\$ 12
● Deviled Eggs (4 halves).....	mayonnaise with egg yolk, bacon crumbs .....	\$ 10
● Foie Gras.....	House Cognac-cured French Moulard Duck foie gras,.....	\$ 16
● Cheese selection.....	Selections of three or five cheeses .....	\$16/\$23
● Figs and Pigs (6) .....	Prosciutto-wrapped figs, Port reduction, mint.....	\$ 9
● Tuna Tartare .....	Yellow fin Tuna, mint, roasted sesame seed, Nori.....	\$ 14
● Steak Tartare .....	5 oz. diced raw filet mignon beef, condiments, gougères "knife-cut" and mixed in front of you	\$ 18
● Smoked Salmon .....	Atlantic Salmon, smoked in Maine, varied condiments.....	\$ 14
● Charcuterie tasting .....	An assortment of sausages, cold cuts .....	\$ 16
	Smoked meats, cornichons and mustard	

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

**Hot bites**

● Gougères (6/12).....	Gruyère cheese puffs, a specialty from Burgundy.....	\$8 / \$14
● Lambs in a Blanket (8).....	Merguez wrapped in puff pastry, Harissa, Dijon mustard.....	\$ 14
● Lamb Biryani (Thurs - Sat)	served with Basmati rice, slightly spicy, side of cucumber.....	\$ 14
● Malai Tikka (5).....	tender chicken breast morsels marinated in yogurt and spices	\$ 12
● Gratin Dauphinois.....	a traditional savory potato cake served with béchamel .....	\$ 8
● Oeuf en meurette.....	a poached egg wine-lover delight from Burgundy .....	\$ 8
● Croque-Monsieur.....	French boiled ham, Gruyère and Béchamel in white bread.....	\$ 12
● Burgers (2).....	ground sirloin beef, bacon and cheese, 2.5 oz each.....	\$ 12
● Filet Mignon .....	a 7- oz filet mignon served with gratin dauphinois, peppercorn sauce	\$ 21
● Coq-au-vin .....	a hearty dish from Burgundy: red wine sauce, chicken leg, bacon.....	\$ 18
● Rack of Lamb.....	4 marinated baby chops, white beans purée, .....	\$ 19
	cranberry sauce, "medium rare"	

**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
● Almond tuiles (5).....	Light almond crisps, crème fouettée.....	\$ 10
● Cheesecake.....	made in-house, red berries coulis .....	\$ 10