Welcome to The Library Bar.

For the spirit and the soul, our modest haven is a place to meet, converse, reminisce and celebrate. For old friends and new, colleagues and peers, family and friends, it is a refuge from the rigors of the day. And for the palate, it is a playground. The exceptional selection of drinks and deliciously prepared food stay true to our philosophy of celebrating the season’s best ingredients in a fresh and modern way.

There is much here for the connoisseur to enjoy, from the classic to the contemporary. Whether it’s the smooth, caramel-texture of a 100 year old Madeira, the delicate nose of a fine Burgundy or the cocktail that landed a prince in hot water, our drinks are carefully sourced, expertly prepared and generously served.

Should you wish to dine with us, you’ll find the menu is the result of a close collaboration among chef, sommelier and mixologist. Lighter bites and our own charcuterie are served alongside classic food and wine pairings with just a hint of the indulgent. Whatever you might wish to enjoy, be assured that it is our privilege to serve you.
“In wine there is wisdom, in beer there is freedom, in water there is bacteria.”
-Benjamin Franklin

CLASSICS

**Billionaire Cocktail**
*Baker’s Bourbon, Lemon, Grenadine, Absinthe Bitters*
- Jason Kosmas and Dushan Zaric “Speakeasy” [2010]

**Old Fashioned**
*Base Spirit of Choice (Bourbon, Rye, Rum, Tequila, Cognac), Old Fashioned Bitters, Orange Peel, Simple Syrup*
- Jerry Thomas “Bartenders Guide: How to Mix Drinks” [1862]

**Old Pal**
*Bluebird Rye Whiskey, Dolin Dry, Campari*
- Harry MacElhone “Harry’s ABC of Mixing Cocktails” [1922]

CONTEMPORARY

**The Sage Derby**
*Four Roses Small Batch Bourbon, Grapefruit, Honey-Sage, Lime*

**Perfect Square**
*Maker’s Mark Bourbon, Licor 43, Dry Vermouth, Old Fashioned Bitters Amarena Cherries*

**The RH**
*Rittenhouse Rye, Old Fashioned & Angostura Bitters, Lemon, Egg White*
ORIGINALES

Wisps of Memory
Belvedere Vodka, Lime, Rosemary

Lady Dedlock’s Secret
Earl Grey Infused Penn1681 Vodka, Licor 43, Plum and Clove, Angostura Bitters

Forbidden Fruit
Junipero Gin, Génépy des Alpes, Combier Pamplemousse, Grapefruit-Clove Bitters

The Novel Tea
Suntory Toki Japanese Whiskey, Matcha, Yuzu

The Emperor’s New Groove
Pisco Porton, Lime, Pear, Cinnamon, Chocolate Bitters

Poet’s Retreat
Fig Infused Flor de Cana Rum, Domaine de Canton, Pineapple, Lime, Vanilla, Club Soda, Angostura Bitters

Seldom Seen Kid
Lairds Applejack, Auchentoshan American Oak, Yellow Chartreuse, Maple Syrup, Lemon

Professor Moriarty
Boulard VSOP, Hennessy VSOP, Benedictine, Molasses Bitters, Angostura Bitters, Cider

The Great Pumpkin
Stoli Vanilla, Baking Spice, Pumpkin, Cream, Cinnamon

ZERO PROOF

Moneta’s Elixir
Rosemary, Lime, Grapefruit, Lemon-Lime Soda

The Dorian Gray
Pear, Lemon, Honey, Ginger
“In victory, you deserve Champagne. 
In defeat, you need it.”
-Napoleon Bonaparte

WINES BY THE GLASS  5 oz

Sparkling Wine
Cava, Juvé y Camps “Cinta Púrpura Brut Reserva” Penedes, Spain
Prosecco, Sorelle Bronca “Extra Dry” Valdobbiadene, Italy

CHAMPAGNE
Blanc de Noirs, Moussé “L'Extra Or d'Eugene” Vallée de la Marne, France
Brut Rosé, A. Margaine, Montagne de Reims, France
Vintage Brut, Moët & Chandon “Grand Vintage” Épernay, France 2008

WHITE WINE
Riesling, Diel "von der Nahe" Nahe, Germany 2016
Garganega, Inama, Soave Classico, Italy 2016
Grüner Veltliner, Anton Bauer "Rosenberg" Wagram, Austria 2016
Sauvignon Blanc, Boya, Leyda Valley, Chile 2016
Chardonnay, Merino “Limestone Hill” Limari Valley, Chile 2013

ROSÉ WINE
Grenache Blend, Domaine Lafond, Tavel, France 2016

RED WINE
Pinot Noir, Leyda “Las Brisas Vineyard” Leyda Valley, Chile 2015
Blauffernkisch, Markus Altenburger "Vom Kalk" Burgenland, Austria 2015
Malbec Blend, Zorzal “Eggo Tinto de Tiza” Tupungato, Argentina 2015
Merlot Blend, Château Martinat, Côtes de Bourg, France 2014
Cabernet Sauvignon, Newton “Skyside” Sonoma, California 2015

DESSERT WINE  2 oz
Semillon Blend, Château Rieussec, Sauternes, France 2006
“Good people drink good beer.”
-Hunter S. Thompson

BOTTLED/CANNED BEER

Lonerider, Shotgun Betty, Raleigh, NC (12 oz) Hefeweizen
Victory, Prima Pils, Downingtown, PA (12 oz) Pilsner
Hardywood, Singel, Richmond, VA (12 oz) Belgian Blonde Style Ale
Yards, Philadelphia Pale Ale, Philadelphia, PA (12 oz) American Pale Ale
Tröegs, Hopback, Hershey, PA (12 oz) Amber Ale
Southern Tier, Live, Lakewood, NY (12 oz) Citra Hopped Pale Ale
Fegley's, Hop Explosion IPA, Allentown, PA (12 oz) IPA
Saucony Creek, Imperial Coffee Stout, Kutztown, PA (12 oz) Stout
Buckler, Netherlands (12 oz) Non-Alcoholic

SPIRIT

VODKA 2 oz
Belvedere, Poland
Grey Goose, France
Ketel One, Schiedam, Netherlands
Stolichnaya “Vanil” Tambov, Russia
Stolichnaya “Ohranj” Tambov, Russia
Stolichnaya “Razberi” Tambov, Russia
Stolichnaya Elit, Tambov, Russia
Tito’s Handcrafted, Austin, Texas

GIN 2 oz
Barr Hill, Hardwick, Vermont
Bluecoat, Philadelphia, PA
Bluecoat “Barrel Finished” Philadelphia, PA
Bombay Sapphire, London, England
The Botanist, Islay, Scotland
Hayman’s, Old Tom, London, England
Hendrick’s, Girvan, Scotland
Hans Reisetbauer “Blue Gin”, Axberg, Austria
Sipsmith, London, England
Tanqueray No. 10, London, England

Martini and Up +$2
RUM 2 oz
Diplomatico, Exclusiva, Venezuela
El Dorado, Demerara 8 yr, Guyana
English Harbour, 25yr, Antigua
Flor de Caña, Extra Seco 4yr, Nicaragua
Gosling’s Black Seal, Bermuda
Rhum J.M., Rhum Agricole Gold, Martinique
Rhum J.M., Rhum Agricole 1997, Martinique
Smith & Cross, Traditional Jamaica Rum, London
Wray & Nephew, Overproof White, Kingston, Jamaica
Zaya, Gran Reserva 12yr, Trinidad & Tobago

TEQUILA 2 oz
Jalisco, Mexico
Arta, Extra Añejo
Don Julio, 1942 Añejo
Herradura, Selección Suprema Extra Añejo
Tequila Ocho, “El Magueyera” Plata
Tequila Ocho, “El Refugio” Añejo

Guanajuato, Mexico
Corralejo, Blanco
Corralejo, “Triple Distilled” Reposado

Tamaulipas, Mexico
Chinaco, Reposado
Chinaco Negro, Extra Añejo

MEZCAL 2 oz
Del Maguey, “Vida” San Luis del Rio, Joven
Del Maguey, “Minero” Santa Catarina Minas, Joven
Mezcal Vago, “Espadin” Joven
Mezcal Vago, “Mexicano” Joven
Sombra, Artesenal Joven

Martini and Up +$2
WHISK(E)Y
SCOTLAND 2 oz
SINGLE MALT SCOTCH WHISKY
  Speyside
    The Balvenie, “Caribbean Cask” 14yr
    The Balvenie, “Double Wood” 17yr
    Glenfiddich, 18yr
    Glenglassaugh, “Master Distillers’ Selection” 37yr
    The Macallan, 12yr
    The Macallan, 18yr
  Highlands
    The Dalmore, 12yr
    Dalwhinnie, 15yr
    Oban, 14yr
  Islay
    Lagavulin, 16yr
    Laphroaig, 10 yr
    Laphroaig, 25yr “Cask Strength”
  Lowlands
    Auchentoshan, “American Oak”
    Auchentoshan, “Three Wood”
BLENDED SCOTCH WHISKY
  Chivas Regal, 18yr
  Johnnie Walker, Blue Label

IRELAND 2 oz
  Green Spot, Single Pot Still, Cork
  Tullamore D.E.W., 12 yr Special Reserve, Offaly
  Tyrconnell, Single Malt, Louth

ENGLAND 2 oz
  The English Whisky Co., Peated Single Malt, Norfolk

BELGIUM 2 oz
  The Belgian Owl, Single Malt, Fexhe-le-haut-clocher

Martini and Up +$2
WHISK(E)Y
JAPAN 2 oz
Hakushu, 12 yr
Hakushu, 18 yr
Hibiki, 12yr
Nikka Coffey Grain
Suntory. Toki
Yamazaki, 18 yr

UNITED STATES 2 oz
Bourbon Whiskey
Basil Hayden’s, 8yr, Kentucky
Blanton’s, Single Barrel, Kentucky
Elijah Craig, 18 yr, Kentucky
Four Roses, Small Batch, Kentucky
Four Roses, Single Barrel, Kentucky
Hudson, Four Grain Bourbon, New York
Jefferson’s Reserve, Straight Bourbon, Kentucky
Knob Creek, 9yr, Kentucky
Maker’s Mark, Kentucky
Maker’s Mark 46, Kentucky
Woodford Reserve, Kentucky

Rye Whiskey
Bluebird, Pennsylvania
Hudson, Manhattan Rye, New York
Knob Creek, Kentucky
Michter’s, Small Batch US-1, Kentucky
Rittenhouse, 100 proof, Kentucky
Templeton, Iowa

INDIA 2 oz
Amrut, “Intermediate Sherry” Single Malt, Kambipura

Martini and Up +$2
There is no bad whiskey. There are only some whiskeys that aren’t as good as others.” – Raymond Chandler

BRANDY
COGNAC 2 oz
Grande Champagne
Drouet et Fils, "Paradis de Famille"
Pierre Ferrand, "Ancestrale" 1er cru du Cognac
Jean Fillioux, "Réserve Familiale" 50yr
Rémy Martin, "Louis XIII"

Petite Champagne
Commandon, "Single Barrel" X.O., Petite Champagne

Cognac of Note
Hennessy, "Paradis"

ARMAGNAC 2 oz
Dartigalongue, 1951, Bas Armagnac
Dartigalongue, 1961, Bas Armagnac
Delord, Héritage 40yr, Bas Armagnac
Marquis de Montesquiou, 1965, Bas Armagnac

EAU DE VIE 2 oz
FRANCE
Boulard, V.S.O.P., Calvados Pays d’Auge
Boulard, X.O., Calvados Pays d’Auge
Roger Groult, 40yr Doyen d’Age, Calvados Pays d’Auge

AUSTRIA
Hans Reisetbauer, Apricot
Hans Reisetbauer, Carrot
Hans Reisetbauer, Rowanberry
Hans Reisetbauer, Wild Ginger

GRAPPA 2 oz
Nardini, Reserve 15yr, Veneto, Italy
Pisco Portón, Peru
AMARO
Amaro Nonino, Quintessentia, Friuli, Italy
Averna, Sicily, Italy
Cynar, Milan, Italy
Fernet Branca, Milan, Italy
Montenegro, Bologna, Italy
Ramazzotti, Milan, Italy

FORTIFIED WINE

RUBY PORT 2 oz
Dow's 1985, Porto, Portugal
Dow's “Quinta do Bomfim” 2004, Porto, Portugal
Graham’s 1994, Porto, Portugal
Graham’s “Quinta dos Malvedos” 2001, Porto, Portugal

TAWNY PORT 2 oz
Dow’s 20yr, Porto, Portugal
Graham’s 30yr, Porto, Portugal
Quinta do Infantado, Colheita 2005, Porto, Portugal

MADEIRA 2 oz
D'Oliveiras, Sercial 1937
D'Oliveiras, Boal 1968
D'Oliveiras, Verdelho 1969
D'Oliveiras, Sercial 1973
D'Oliveiras, Verdelho 1986
D'Oliveiras, Terrantez 1988

SHERRY 2 oz
Valdespino, “Deliciosa” Sanlúcar de Barrameda, Spain, Manzanilla
Hidalgo, “La Panessa” Jerez-Xérès-Sherry, Spain, Fino
Hidalgo, “Marqués de Rodil” Jerez-Xérès-Sherry, Especial Palo Cortado
Hidalgo, “Villapanés” Jerez-Xérès-Sherry, Spain, Oloroso Seco
Hidalgo, Jerez-Xérès-Sherry, Spain, Pedro Ximenez
Dinner Menu

[LN] - Late Night Options Still Available After 10pm

[CAVIAR]
Amuse-Bouche [Served with 10g. of Domestic Caviar]
Deviled Egg, Fennel
Cannoli, Mascarpone
Potato Rosti, Smoked Salmon
Crispy Leek, Brown Butter

Traditional (30g.)
Rittenhouse Osetra
Royal Imperial
Crown Osetra
Royal Siberian
Aged Sturia Caviar Flight (45g.)

[TO SHARE]
Fruits de Mer
Crudités, Avocado Ranch
Raclette, Shaved Speck, Grilled Bread
Charcuterie
Cheese Plate [LN]
Charcuterie and Cheese

[FIRST]
Daily Soup
French Onion Soup, Sourdough Croûton, Gruyère Cheese [LN]
Avocado, Multigrain Crust, Asian Pear, Radish
Mixed Greens, Sherry Balsamic Vinaigrette
Grilled Caesar, Parmesan Tuile
Protein Additions: Chicken, Salmon, or Shrimp
Salsify, Chestnut, Maple, Apple
Chicory, Persimmon, Acorn Squash, Pumpkin Seed
Foie Gras, Spiced Quince, Celery, Vanilla
Octopus, Smoked Potato, Winter Squash Mostarda, Dandelion
[SECOND]
Greek Stone Bass
Fennel Barigoule, Medjool Date, Lobster Emulsion
Barnegat Bay Scallop
Cauliflower, Red Beet, Brown Butter Vinaigrette
Pappardelle Bolognese
Parmesan, Garlic Oil
Niman Ranch Short Rib
Barley Porridge, Black Garlic Jus
Dry Aged Roast Duck [Serves Two]
Sweet Potato and Apple Hash, Cippolini Onion

[SIDES]
Pomme Purée, Chive
Broccoli Rabe, Sharp Provolone
Brussels Sprouts, Pancetta
Kennett Square Creamed Mushroom

[DESSERTS]
Caramel Apple Pie [LN]
Vanilla Ice Cream, Green Apples, Winter Spice
Olive Oil Cake [LN]
Mango Curd, Candied Citrus
Chocolate [LN]
Dark Chocolate Mousse, Flourless Cake, Cocoa Nib Streusel
Housemade Ice Cream and Sorbet [LN]