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 inspired by the birthplace of Rye Whiskey, 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.

Reginald Archambault
General Manager
“In wine there is wisdom, in beer there is freedom, in water there is bacteria.”
-Benjamin Franklin

CLASSICS
18

The Blinker
Knob Creek Rye, Raspberry, Grapefruit

Old Fashioned
Base Spirit of Choice (Bourbon, Rye, Rum, Tequila, Cognac),
Old Fashioned Bitters, Orange Peel, Simple Syrup

The Airmail
El Dorado Rum, Lime, Honey

The Rittenhouse 30th Anniversary Martini
Tito’s Vodka or Blue Coat Gin, Dry Vermouth, Lemon, Pearl

CONTEMPORARY
18

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

Concrete Jungle
Knob Creek Bourbon, Pineapple, Pink Peppercorn, Campari

ZERO PROOF
9

Angel Eyes

Grapefruit, Pomegranate, Ginger

Take the Coltrane
Green Tea, Orange, Lemon
SESSIONABLE

14

Soft Winds
Junmai Sake, Grapefruit, Demerara

Under Paris Skies
Aperol, Cucumber, Rose, Orang
After the Rain
Penn 1681 Vodka, Thai Basil, Cucumber, Lemon

Bye Bye Blackbird
Hayman’s ‘Old Tom’ Gin, Blueberry-Lavender Shrub, Grapefruit

Feelin’ Good
Maker’s Mark Bourbon, Black Tea, Peach, Lime, Mint

Man Made Miles
Agave de Cortez Mezcal, Strawberry, Rosemary, Cream, Rhubarb

On a Misty Night
Tito’s Vodka, Raspberry, Lemon, Rose Sparkling

Sweet Sue
Flor de Cana Rum, Hibiscus, Apple, Dill, Egg White

Star Dust
Toki Whisky, Yuzu, Grapefruit, Absinthe

The Last Blues
Bombay Sapphire Gin, Lavender, St. Germain, Lemon

Velvet Scene
Hennessy VS Cognac, El Dorado Rum, Rice Milk, Cinnamon

Weaver of Dreams
Glenmorangie 10yr Scotch, Dolin Blanc, Chamomile, Honey
Our Spring menu features cocktails in homage of John Coltrane. Enjoy a cocktail and think of the Jazz music that inspired so many.
VINTAGE COCKTAILS

35

Vintage Negroni
1970's Campari, The Botanist Gin, Dolin Sweet Vermouth

Vintage Dark Boulevardier
1970’s Cynar, Woodford Rye, Antica Carpano Vermouth

Vintage Bijou
2005 Yellow Chartreuse, Hayman’s ‘Old Tom’ Gin, Dolin Sweet Vermouth

WINES BY THE GLASS  5 oz

SPARKLING WINE & CHAMPAGNE

Brut, Dr. Konstantin Frank, Finger Lakes, NY  2014  18
Brut, Billecart-Salmon ‘Brut Réserve’, Mareuil-sur-Aÿ, France NV  26
Brut Rosé, Laherte Freres ‘Rose de Meunier’, Vallée de la Marne, France NV  34

WHITE WINE

Chenin Blanc, Storm Point, Swartland, South Africa 2017  12
Sauvignon Blanc, Acumen Wines ‘Mountainside’ Napa Valley, California 2016  15
Pinot Gris, Illahe Vineyards ‘Estate’, Willamette Valley, Oregon 2017  16
Chardonnay, Domaine Eden, Santa Cruz Mountains, California 2015  21
Chardonnay, Paul Chapelle, Bourgogne Blanc, France 2012  18

ROSÉ WINE

Mencia, Liquid Geography, Bierzo, Spain 2018  12

RED WINE

Pinot Noir, Au Bon Climat, Santa Barbara County, California 2015  18
Nebbiolo Blend, Le Piane ‘Maggiorina’ Boca, Piedmont, Italy 2014  15
Cabernet Sauvignon, Acumen ‘Mountainside’, Napa Valley, California 2015  22
Malbec Blend, Domaine de la Grange ‘Clos Mabille’, Touraine, France 2016  14
Mencia, Raul Perez ‘Ultreia-St.Jacques’, Bierzo, Spain 2017  16

BOTTLED/CANNED BEER

Victory, Prima Pils, Downingtown, PA (12 oz) Pilsner  7
Yards, Philadelphia Pale Ale, Philadelphia, PA (12 oz) American Pale Ale  7
Tröegs, Perpetual, Hershey, PA (12 oz) IPA  7
Duck Rabbit, Brown Ale, Farmville, NC (12 oz) American Brown Ale  7
Allagash, White, Portland, ME (12 oz) Belgian Witbier  9
Buckler, Netherlands (12 oz) Non-Alcoholic  7
"The proper union of gin and vermouth is a great and sudden glory; it is one of the happiest marriages on earth, and one of the shortest lived."

-Bernard DeVoto

SPIRIT

VODKA 2 oz
Belvedere, Poland 15
Grey Goose, France 15
Ketel One, Schiedam, Netherlands 14
Stolichnaya “Vanil” Tambov, Russia 12
Stolichnaya “Razberi” Tambov, Russia 12
Stolichnaya Elit, Tambov, Russia 27
Tito’s Handcrafted, Austin, Texas 12

GIN 2 oz
Anchor Distilling, Junipero, San Francisco, CA 15
Barr Hill, Hardwick, Vermont 18
Bluecoat, Philadelphia, PA 14
Bluecoat, Barrel Finished, Philadelphia, PA 15
Bombay Sapphire, London, England 15
The Botanist, Islay, Scotland 20
Hayman’s, Old Tom, London, England 14
Hendrick’s, Girvan, Scotland 15
Plymouth, Plymouth, England 12
Tanqueray No. 10, London, England 18

RUM 2 oz
Diplomatico, Exclusiva, Venezuela 18
El Dorado, Demerara 8 yr, Guyana 12
Flor de Caña, Extra Seco 4yr, Nicaragua 10
Gosling’s Black Seal, Bermuda 11
Rhum J.M., Rhum Agricole Gold, Martinique 18
Smith & Cross, Traditional Jamaica Rum, London 14
Zaya, Gran Reserva 12yr, Trinidad & Tobago 16
Martini and Up +$2
TEQUILA 2 oz

*Jalisco, Mexico*
- Don Julio, 1942 Añejo
- Herradura, Selección Suprema Extra Añejo
- Milagro, Blanco
- Milagro, Reposado

*Tamaulipas, Mexico*
- Chinaco Negro, Extra Añejo

MEZCAL 2 oz
- Agave de Cortes, Joven
- Mezcal Vago, “Espadin” Joven
- Mezcal Vago, “Mexicano” Joven

WHISK(E)Y

JAPAN 2 oz
- Nikka Coffey Grain
- Suntory, Toki
- Yamazaki, 18 yr

UNITED STATES 2 oz

*Bourbon Whiskey*
- Basil Hayden’s, 8yr, Kentucky
- Four Roses, Small Batch, Kentucky
- Four Roses, Single Barrel, Kentucky
- Hudson, Four Grain Bourbon, New York
- Knob Creek, 9yr, Kentucky
- Maker’s Mark, Kentucky
- Maker’s Mark 46, Kentucky
- Widow Jane, 10 yr, New York
- Woodford Reserve, Kentucky

*Rye Whiskey*
- Basil Hayden’s, 8yr, Kentucky
- Knob Creek, Kentucky
- Michter’s, Small Batch US-1, Kentucky
Rittenhouse, 100 proof, Kentucky 16
Woodford Reserve, Kentucky 20

WHISK(E)Y
SCOTLAND 2 oz
SINGLE MALT SCOTCH WHISKY

*Speyside*
- The Balvenie, “Caribbean Cask” 14yr 27
- The Balvenie, “Double Wood” 17yr 60
- The Macallan, 12yr 18
- The Macallan, 18yr 45

*Highlands*
- The Dalmore, 12yr 20
- Dalwhinnie, 15yr 21
- Oban, 14yr 28

*Ilay*
- Lagavulin, 16yr 30
- Laphroaig, 10 yr 20

*Lowlands*
- Auchentoshan, “American Oak” 18
- Auchentoshan, “Three Wood” 30

BLENDED SCOTCH WHISKY
- Chivas Regal, 18yr 29
- Johnnie Walker, Blue Label 80

IRELAND 2 oz
- Green Spot, Single Pot Still, Cork 26
- Tullamore D.E.W., 12 yr Special Reserve, Offaly 20
- Tyrconnell, Single Malt, Louth 15

ENGLAND 2 oz
- The English Whisky Co., Peated Single Malt, Norfolk 52

BELGIUM 2 oz
- The Belgian Owl, Single Malt, Fexhe-le-haut-clocher 42

Martini and Up +$2
BRANDY

COGNAC 2 oz

Grande Champagne
Drouet et Fils, "Paradis de Famille" 85
Pierre Ferrand, "Ancestrale" 1er cru du Cognac 115
Jean Fillioux, "Réserve Familiale" 50yr 95

Petite Champagne
Commandon, "Single Barrel" X.O., Petite Champagne 50

Cognac of Note
Courvoisier, VSOP 20
Hennessy, VSOP 25
Hennessy, "Paradis" 175

ARMAGNAC 2 oz
Dartigalongue, 1951, Bas Armagnac 220
Dartigalongue, 1961, Bas Armagnac 115
Delord, Héritage 40yr, Bas Armagnac 105
Marquis de Montesquiou, 1965, Bas Armagnac 120

EAU DE VIE 2 oz

FRANCE
Boulard, V.S.O.P., Calvados Pays d’Auge 25
Boulard, X.O., Calvados Pays d’Auge 40
Roger Groult, 40yr Doyen d’Age, Calvados Pays d’Auge 80

AUSTRIA
Hans Reisetbauer, Apricot 45
Hans Reisetbauer, Carrot 45
Hans Reisetbauer, Rowanberry 65
Hans Reisetbauer, Wild Ginger 75

FORTIFIED WINE

TAWNY PORT 2 oz

Ferreira 20yr, Porto, Portugal 22
Dow’s 2004, Porto, Portugal 28
Quinta do Infantado, Colheita 2007, Porto, Portugal 18
### 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*  

#### [TO SHARE]

- Shrimp Cocktail [LN]  
- Crudité, *Avocado Ranch*  
- Raclette, *Shaved Speck, Grilled Bread*  
- Charcuterie  

<table>
<thead>
<tr>
<th>Cheese Plate [LN]</th>
<th>3 Cheeses</th>
<th>6 Cheeses</th>
</tr>
</thead>
<tbody>
<tr>
<td>18</td>
<td>28</td>
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Charcuterie and Cheese  

#### [FIRST]

- Daily Soup  
- Hamachi, *Ginger Oil, Green Gooseberry*  
- Avocado, *Multigrain Crust, Asian Pear, Radish*  
- French Onion Soup, *Sourdough Croûton, Gruyère Cheese* [LN]  
- Mixed Greens, *Sherry Balsamic Vinaigrette*  
- Grilled Caesar, *Parmesan Tuile* [LN]  
- Protein Additions: *Chicken, Salmon, or Shrimp*  
- Heirloom Tomato, *Kamut, Grilled Cucumber, Urfa Pepper*  
- Summer Bean Salad, *Polenta, Marinated Peppers, Lovage*  
- Foie Gras, *Bing Cherry, Mango, Pain d’epices*  
- Veal Short Rib, *Raspberry, Pickled Onion*  

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This document is a menu with various dinner options, including items such as caviar, deviled egg, cannoli, potato rosti, and various cheeses. It also includes shareable options like shrimp cocktail, crudité, and raclette. The section labeled [FIRST] contains a variety of first courses, including soups, greens, and protein options.
### [SECOND]

**Alaskan Halibut**
*Beurre Cancalaise, Zucchini Blossom, Tomato*

**Madai**
*Heart of Palm, Chanterelle, Corn Velouté*

**Maine Lobster Roll**
*Pickled Celery, Tarragon Potato Chips*

**Fennel en Persillade**
*Minestrone Verte, White Bean, Garlic Scape*

**Poussin**
*Creamed Swiss Chard, New Potato, Black Truffle*

**Tagliatelle Bolognese**
*Parmesan*

**Grilled Lamb**
*Porcini, Broccoli, Kalamata Olive*

**Dry Aged Duck [Serves Two]**
*Fava Bean, Rhubarb, Braised Lettuce*

### [DESSERTS]

**Strawberry Charlotte [LN]**
*Almond Sponge Cake, White Chocolate*

**Budino [LN]**
*Salted Caramel, Chantilly, Almond Shortbread*

**Chocolate Ganache Tart [LN]**
*Passion Fruit Crémeux, Shortbread*

**Housemade Ice Cream and Sorbet [LN]**

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

Please enjoy complimentary Wi-Fi at the bar. See server for access code.