

The LIBRARY

For the Table

Melrose Salad

Red Oak / Green Leaf / Cranberries
Peppered Goat Cheese / Candied Pecans
Champagne Vinaigrette
11

Frisee & Bacon Salad

Crisp Frisee Lettuce / Applewood
Bacon Lardon / Walnuts / Sweet
Roasted Apple Dressing
12

Maryland Style Crab Cakes

Arugula Salad / Lemon Jam
Crème Fraiche
23

Chipotle Hummus

Molasses Eggplant Chutney
Fire Roasted Camp Bread
10

Smoked Brisket Sliders

Horseradish Cream / Brioche Bun
12

Truffled Lobster Mac & Cheese

Truffle Cream / Maine Lobster
Orecchiette / Mushrooms
English Peas / Buttery Bread Crumbs
24

Margherita Flat Bread

Candied Tomatoes / Sweet Basil Pesto
Buffalo Mozzarella
12

Melrose Burger

Half Pound Angus and Brisket Beef Patty
Brazos Valley Cheddar / Shredded
Lettuce / Hot House Tomato
Melrose Aioli
16

Caesar Salad

Romaine Hearts / Black Pepper
Pecorino Crisp
10

Grilled Eggplant Roulade

Mache Greens / Grilled Eggplant
Herbed Chèvre / Charred Grape
Tomatoes / Lemon Oregano Vinaigrette
12

Short Rib Tortellacci

Porcini Demi Glaze / Chive Oil
Roasted Trumpet Mushrooms
16

Blackened Shrimp Tacos

Charred Jumbo Gulf Shrimp / Fresh
Avocado / Carrot & Cabbage Slaw
Chipotle Lime Aioli / Pickled Red Onion
Pineapple Poblano Salsa
17

Prime Beef Tenderloin Sliders

Brioche Bun / Red Onion Jam
Drunken Goat Cheese
19

Spicy Ahi Tuna Tostadas

Wonton Crisp / Spicy Ahi Tuna / Wasabi
Aioli / Baby Cilantro / Sesame Seeds
17

Garden Flat Bread

Candied Tomatoes / Caramelized Onions
Baby Spinach / Marinated
Mushrooms / Arugula Salad / Smoked
Gouda and Mozzarella Cheese
14

Chefs Board

Hand-shaved Charcuterie
Regional and International Cheeses
Fresh Berries
22

