

The LIBRARY

On Carson

BRUNCH CATALOG

(SAT/SUN | 11AM-3PM)

gratuity is automatically added during brunch

Steak & Eggs 8oz filet, two eggs any style, breakfast potatoes	30
The South Side Classic two eggs any style, choice of bacon or sausage, breakfast potatoes & toast <i>gluten-free toast \$2 turkey sausage/bacon \$2</i>	13
Eggs Benedict crispy prosciutto, two poached eggs, toasted English muffin, hollandaise, breakfast potatoes	16
Breakfast Sandwich bacon or sausage, egg & cheese on toasted bagel, croissant, or English muffin, breakfast potatoes <i>gluten-free bread \$2 turkey sausage/bacon \$2</i>	13
The Hangover Burger double smash patties, American cheese, bacon, fried egg, house sauce, breakfast potatoes	16
Breakfast Bowl breakfast potatoes, bacon, sausage, scrambled eggs, cheddar	15
Chicken & Waffles crispy buttermilk tenders, pearl sugar waffles, maple syrup <i>Add - Mike's hot honey \$1</i>	16
Seasonal French Toast chef's rotating feature	13
Avocado Toast fresh smashed avocado, lemon, arugula, flaky salt, tomato, shallots, everything bagel seasoning <i>Add - sunny-side egg \$4 prosciutto \$5 crumbled bacon \$4</i>	14
Add Any Side Bacon \$4 Turkey Bacon \$5 Turkey Sausage \$5 Sausage \$4 2 Eggs any style \$5 Plain Bagel \$5 Breakfast Potatoes \$5 Waffles (2) \$8 Slice of Gluten Free Toast \$2	

DRINKS

Mimosa	6
Bloody Mary	10
Screwdriver	10
Irish coffee	11
Aperol spritz	10
Espresso martini	12
Bottomless mimosa	20
<i>90 minute limit entrée required</i>	

Brunch Shots (*bc why not?*):

Irish Breakfast	5
White Gummy Bear	5
Strawberry Starburst	5

LUNCH MENU

Wings (<i>choice of bone-in or boneless</i>) 6 for \$12 12 for \$22 celery, ranch or blue cheese	Buttermilk Fried Pickles house Cajun ranch	14
Buffalo garlic Parmesan hot garlic parm sweet Thai chili Carolina gold Cajun ranch dry Cajun mango habanero dry lemon pepper bbq (<i>extra sauce - \$1</i>)	Crispy Buffalo Cauliflower celery, house ranch or blue cheese	14
Hand Battered Chicken Tenders & Fries (3pcs) 15 choice of one sauce	Hand Cut Fries <i>Add - truffle Parmesan \$3 Cajun ranch \$1 cheese sauce \$2</i>	7
Fried Provolone 10 warm marinara	Sweet Potato Fries cinnamon sugar dipping sauce	8

The History of Brunch:

The word "brunch" was coined by British writer Guy Beringer in an 1895 article in Hunter's Weekly. He argued that instead of the post-church early dinner that was typical in England at that time, there should be a hybrid of breakfast and lunch served around noon for "Saturday-night carousers" to enjoy. He argued that this meal should start with breakfast food and include heavier dishes toward the end. Beringer wrote of the benefits of brunch, stating, "Brunch is cheerful, sociable and inciting. It is talk-compelling. It puts you in a good temper, it makes you satisfied with yourself and your fellow beings, it sweeps away the worries and cobwebs of the week." We couldn't agree more!

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