

# The LIBRARY

On Carson

## BRUNCH CATALOG

(SAT/SUN | 11AM-3PM)

gratuity is automatically added during brunch

Steak & Eggs .....	28
two eggs any style with an 8oz filet sliced & served medium	
South Side Breakfast .....	12
two eggs any style, choice bacon/sausage, breakfast potatoes & toast	
* gf toast available \$2   turkey sausage available \$2	
Breakfast Bagel/Croissant .....	12
choice of bacon/sausage, egg & cheese on a toasted bagel or croissant,	
served with breakfast potatoes	
* gf bread available \$2   turkey sausage available \$2	
Breakfast Bowl .....	14
breakfast potatoes, bacon, sausage, cheese, scrambled eggs	
* turkey sausage available \$2	
Avocado Toast .....	10
two pieces of toast with fresh avocado spread made in house topped	
with everything bagel seasoning	
Add - sunny-side-up egg \$4	
* gf toast available \$2	
Hangover Burger* .....	15
our signature double patty smash burger topped with cheese, bacon,	
fried egg, house sauce, served with home fries	
Chicken & Waffles .....	14
our signature chicken tenders on top of delicious sugar pearl waffles	
topped with maple syrup	
Add Mike's hot honey - 1	
Apple Pie French Toast .....	12
Add Any Side .....	
Bacon \$4   Turkey Sausage \$5   Sausage \$4   Breakfast Potatoes \$6   Plain Bagel \$5	
Waffles (2) \$8   2 Eggs any style \$5   Slice of Gluten Free Toast \$2	

## DRINKS

Mimosa .....	6
Bloody Mary .....	10
Screw driver .....	10
Irish coffee .....	11
Aperol spritz .....	10
Espresso martini .....	12

### Brunch Shots (bc why not?):

Irish Breakfast .....	5
White Gummy Bear .....	5
Strawberry Starburst .....	5

## LUNCH MENU

Wings (choice of bone-in or boneless)... 6 for \$10   12 for \$18	Pickle Party .....	10
served with celery & choice of ranch or blue cheese	breaded & fried pickle spears & chips served with a side	
Buffalo   garlic Parmesan   hot garlic parm   smoky blue	of ranch	
bbq   Carolina gold   elote (street corn flavored)   Cajun ranch	Add pickleback shot - 3 per person	
dry Cajun   dry ranch   lemon pepper (wet or dry rub)	Buffalo Cauliflower .....	10
sweet Thai chili   mango habanero   (extra sauce - 1)	battered & fried then tossed in buffalo sauce served	
Hot Dog .....	with ranch or blue cheese	
served with ketchup, mustard, & relish	Fresh Cut Fries .....	6
Chicken Tenders .....	Bacon Cheese Fries .....	8
three of our signature chicken tenders served with	Chili Cheese Fries .....	9
your choice of sauce	Truffle Fries w/ Rosemary & Parmesan Cheese ..	10
Fried Provolone .....	Sweet Potato Fries .....	7
breaded & fried provolone sticks served with marinara	served with brown sugar dipping sauce	

### 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.