

STARTERS

SNACKS

CHEESE BOARD V

red dragon cheese, artisanal manchego, d'affinois bleu, pistachios, pretzel crostini, dried fruit, pickled onions, honey, wholegrain mustard

20 **ASIAN FRIED BRUSSELS SPROUTS** GF V 9

crispy pork, honey, sriracha, soy, garlic, ginger

HUMMUS WITH FRIED CHICKPEA SALAD V

cucumber, olive, cherry tomato, red onion, aleppo pepper, evoo, pita bread

GOAT CHEESE CRÈME BRÛLÉE V

goat cheese whipped fennel pollen & lavender, sugar brûléed crust, cranberry walnut relish, crostinis

11 **DEVILED EGGS** GF 8

crab, old bay

APPS

GARLIC SHRIMP SCAMPI TOAST POINTS 17

grilled bread, garlic butter white wine sauce

STEAMED GLAMS GF V 1 DOZ 13

garlic, white wine, butter

BOH STEAMED SHRIMP V 1/2 LB 17

onions, lemon, old bay, cocktail sauce

FISH TACOS 10

crispy fish, crunchy slaw, spicy aioli

TRUFFLE PESTO SCALLOPS GF 18

arugula pesto, toasted pine nuts, truffle potato purée, micro greens

TUNA NACHOS 17

seared blackened tuna, crispy wontons, seaweed salad, hawaiian bbq, sriracha aioli, sesame seeds

SOUPS

MD CRAB GF V 11

OYSTER STEW GF 11

BLACKENED CHICKEN EMPANADAS 13

red pepper aioli

HAND-BATTERED BUFFALO CHICKEN TENDERS 11

CRAB DIP BREAD BOWL 17

sourdough bread bowl, celery, carrots

FRIED OYSTER "BLT" V 14

tomato bacon jam, pork belly, micro greens, parsley oil

ROASTED BEETS GF V 14

goat cheese whipped fennel pollen & lavender, honey, orange, radish, evoo

SPECIAL DIETARY NEEDS? TRYING TO EAT HEALTHIER?

Look for these symbols across the whole menu!

GF GLUTEN FRIENDLY V CONTAINS PORK

V VEGETARIAN + POWER PICK at least 1 gram of protein per 10-20 calories



MAINS



NYE SPECIALS

BLACK GARLIC PRIME RIB 50

14 OZ - roasted black garlic, mashed potatoes, rainbow roasted carrots, apple cranberry chutney

CRAB CAKE ENTREE 25

1 PC - whipped potatoes, green beans, remoulade

BAKED LOBSTER TAIL 48

10 OZ - herb butter, wild mushroom risotto, charred broccolini

HOUSEMADE PASTAS

hand crafted semolina dough

PISTACHIO CARBONARA V

homemade fettuccine, crispy prosciutto, cured egg yolk, pistachio butter

25

RIGATONI & SMOKY BEEF A LA VODKA

homemade rigatoni, vodka sauce, braised beef, smoked paprika, parmesan, basil

29

SCALLOP PASTA V

homemade fettuccine, pan seared scallops, roasted corn, bacon, red pepper cream sauce

31

HEALTHY BITES



SALADS

BABY KALE (OR ROMAINE) CAESAR 9

iceberg lettuce, blue cheese crumbles, bacon crumbles, radish, tomato, pickled onion, blue cheese dressing

WEDGE GF V 11

iceberg lettuce, blue cheese crumbles, bacon crumbles, radish, tomato, pickled onion, blue cheese dressing

SPINACH GF V 12

craisins, dried apple crisps, blue cheese crumbles, toasted almonds, champagne vinaigrette

TORTILLA V 12

romaine, crispy tortillas, avocado, corn salsa, black bean, queso fresco, cilantro lime vinaigrette

GREEK GF V 13

romaine, feta, kalamata olives, pepperoncini, red onion, tomatoes cucumbers, creamy greek dressing

DRESSINGS

caesar
balsamic vinaigrette
blue cheese
honey mustard
champagne vinaigrette
ranch
cilantro lime
red wine vinegar & oil

ADD-ONS +

deviled egg \$2
chicken \$7
shrimp \$10
steak \$11
salmon \$11

ENTRÉES

STEAK FRITES GF V ROSEDA FARMS 35

8 OZ - sliced sirloin, duck fat rosemary fries, grilled asparagus, red wine demi glace

GRILLED RIBEYE BRAVEHEART 50

14 OZ - grilled asparagus, potato & ancient grain risotto, enriched mascarpone & parmesan, red wine demi glace

FILET OF BEEF GF V 40

8 OZ - truffle potato purée, caramelized onions, grilled asparagus, crispy parmesan mushrooms

KOREAN STYLE WAGYU FLANK STEAK ROSEWOOD FARMS GF V 33

6 OZ - kimchi fried rice, carrot ginger caramel, barrel aged soy butter, edamame, pickled veggies

GRILLED PORK CHOP GF V 31

whipped potatoes, green beans, apple butter, demi glace

SHRIMP & GRITS GF V 27

andouille pork sausage, peppers & onions, cajun cream, scallions

LIB'S SCHNITZEL 26

pounded & cornflake breaded chicken breast, spicy honey mustard, arugula, evoo, grated manchego cheese

PAN SEARED ROCKFISH GF V 31

pan seared rockfish, potato hash, clams & bacon broth, parsley oil, red chili flakes

PISTACHIO & PEPITA CRUSTED SALMON GF V 31

whipped potatoes, garlic spinach, coconut ginger butternut squash purée

GRILLED CHICKEN RICE BOWL GF V 23

lemon & herb marinated grilled chicken, jasmine rice, pickled onions, hummus, fried chickpeas, cherry tomatoes, cucumber, feta, radishes, parsley oil

SOY GLAZED PORTOBELLOS GF V 23

honey soy glazed grilled portobellos, kimchi rice, sautéed green beans, asparagus, quick pickled cucumbers

SIDES

truffle parmesan fries 6 / 8
duck fat rosemary fries 6 / 8
potato & ancient grains risotto 6
kimchi fried rice..... 6

GOOD PEOPLE *serving* GOOD FOOD *to other* GOOD PEOPLE

Parties larger than 8 are subject to a 20% gratuity

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness

WINE



WHITES

			GLASS / CARAFE / BOTTLE	
Avisi	PROSECCO	ITALY	11	44
Schramsberg Blanc de Blancs	SPARKLING	NAPA VALLEY, CA		65
Veuve Clicquot	CHAMPAGNE	FRANCE		90
Segura Viudas	BRUT SPARKLING ROSÉ	SPAIN	11	15 38
Chateau Miraval Cotes de Provence	ROSÉ	PROVENCE, FRANCE		60
Audarya	ROSÉ	ITALY	12	18 40
Wither Hills	SAUVIGNON BLANC	NEW ZEALAND	12	18 44
William Hill Estate	SAUVIGNON BLANC	NORTH COAST, CA	11	15 38
Kim Crawford	SAUVIGNON BLANC	NEW ZEALAND		50
Michele Chiarlo Nivole	MOSCATO D' ASTI	ITALY	11	16 42
Clean Slate	RIESLING	GERMANY	9	14 36
Torresella	PINOT GRIGIO	ITALY	9	13 36
Santa Margherita	PINOT GRIGIO	ITALY		60
Raw Bar	VINHO VERDE	PORTUGAL	11	15 39
Sonoma-Cutrer	CHARDONNAY	SONOMA COAST, CA	14	21 56
Boordy Vineyards "Oyster"	CHARDONNAY	MARYLAND		38
Wente Vineyards	CHARDONNAY	CENTRAL COAST, CA	11	15 41
Frank Family	CHARDONNAY	CARNEROS, CA		70
Orin Swift "Mannequin"	CHARDONNAY	CALIFORNIA		85

REDS

			GLASS / CARAFE / BOTTLE	
Evolution	PINOT NOIR	WILLAMETTE VALLEY, OR	13	20 52
La Crema	PINOT NOIR	WILLAMETTE VALLEY, OR		65
Charles & Charles Double Trouble	RED BLEND	COLUMBIA VALLEY, WA	11	16 44
The Prisoner "Unshackle"	RED BLEND	CALIFORNIA		55
Francis Coppola Blue Label	MERLOT	CALIFORNIA	11	16 40
Bodega Catena Zapata	MALBEC	ARGENTINA	12	16 39
Ghiga	BARBERA D'ASTI	ITALY		50
Monte Antico	SANGIOVESE	TUSCANY, ITALY	10	15 40
Penfolds Koonunga Hills	SHIRAZ	SOUTH AUSTRALIA	12	18 45
Stag's Leap	PETITE SYRAH	NAPA VALLEY, CA		80
Josh Cellars	CABERNET	CALIFORNIA	11	16 40
Barboursville Vineyards	CABERNET	VIRGINIA	14	19 50
Raymond Vineyards "Sommelier Selection"	CABERNET	CALIFORNIA	16	22 60
Quilt	CABERNET	NAPA VALLEY, CA		80
Crossbarn	CABERNET	NAPA VALLEY, CA		115
Orin Swift Machete	RED BLEND	ST. HELENA, CA		110

HOUSE CABERNET • PINOT NOIR • PINOT GRIGIO • CHARDONNAY 8

CATERING

HOSTING AN EVENT?

LET LIB'S GRILL CATER!

Contact catering@libsgrill.com or submit your event info on our online form at libsgrill.com/private-dining

Cocktails AND Candy Canes

PRESENTED BY LIB'S GRILL

SEÑOR CLAUS

patron silver tequila, giffard orgeat syrup, rose water, lime

15

ELFD UP

patron reposado tequila, aperol, house-made pomegranate syrup, lime

14

MELE KALIKIMAKA

brown butter fat washed old forrester 86, giffard banana liqueur, cane syrup, cold foam

15

BUDDY THE ELF OLD FASHIONED

sagamore spirit rye whiskey, black walnut bitters, gingerbread, orange essence

15

DIRTY SNOWMAN

van gogh dutch chocolate vodka, grind espresso liqueur, cold brew coffee, rumple minze foam

14

MISTLETOE'TINI

tito's vodka, elderflower liqueur, vermouth, spiced cranberry, rosemary

13

GRANNY SMITH'S SLAY RIDE

tito's vodka, apple cider, apple butter-brown sugar syrup, q ginger beer

12

MILK N' COOKIES

stoli vanilla vodka, amaretto, rumchata, sugar cookie rim

14



AGED SPIRITS

MCCLINTOCK BARREL STRENGTH BOURBON • 15
[LIBERATORE EXCLUSIVE RESERVE BARREL]

WOODFORD RESERVE BOURBON • 14

ANGEL'S ENV Y BOURBON • 16

BASIL HAYDEN BOURBON • 17

WHISTLE PIG 10YR RYE WHISKEY • 16

JOHNNIE WALKER BLACK LABEL SCOTCH • 12⁵⁰

MACALLAN 12YR SCOTCH • 16

CASAMIGOS REPOSADO TEQUILA • 18

SANTA-GRIA

red wine blend, midnight moon apple pie moonshine, cinnamon whiskey, apple brown sugar syrup, apple cider

13

IT'S LIT

bacardi limon, white cranberry, cane syrup, fever tree sparkling sicilian lemonade

12

PRANCER'S PEARS

gray whale gin, elderflower liqueur, lemon, ginger-thyme syrup, pear purée

13

SUGAR PLUM FAIRY

empress gin, momokawa sake, plum wine syrup, ube, yuzu juice

14

SHOTS

GETTIN' BLITZEN

[shot] house-infused cinnamon whiskey

8

JACK FROST

[shot] rumhaven coconut rum, pineapple, blue curacao, coconut cream

7

SANTA'S LIL' HELPER

[shot] patron silver tequila, lemon juice, lemon oleo saccharum, cointreau

8

RUDOLPH'S SPIRITED FLIGHT

[flight] mcclintock matchstick straight bourbon, mcclintock bootjack rye, mcclintock barrel strength
[made exclusively for lib's grill & liberatore's]

25



BEER-ISH

DRAUGHT ^{16 OZ}

Lib's Grill Brew	SALISBURY	GOLDEN PALE ALE	5%	5 ⁷⁵
Troegs Blizzard of Hops	PA	WINTER IPA	6.4%	6 ⁵⁰
Guinness Blonde Ale	HALETHORPE	AMERICAN LAGER	5%	5 ⁵⁰
Downeast Seasonal	MA	SEASONAL CIDER	5.2%	7
Troegs Mad Elf	PA	HOLIDAY ALE	11%	6
Monument American Brown Ale	BALTIMORE	BROWN ALE	6%	7
Union Cold Pro	BALTIMORE	GOSE TANGERINE SOUR	4.3%	6 ⁵⁰
Natty Boh	WI	PALE ALE	4.28%	4 ⁵⁰
Dewey Beer Co. Swishy Pants Hazy	DE	HAZY IPA	7.5%	7

CRAFT ^{BOTTLES & CANS}

Heavy Seas Loose Cannon	BALTIMORE	AMERICAN IPA	7.2%	5 ⁷⁵
1623 Brewing Co. Stocking Stuffer	ELDERSBURG	HOLIDAY CREAM ALE	7.5%	6 ²⁵
Union G.O.A.T	BALTIMORE	IPA	6.5%	6
Shiner Holiday Cheer	TX	DUNKELWEIZEN	5.4%	6
Mast Landing Brewing Co. Gunners Daughter	ME	MILK STOUT	5.5%	7
Austin Eastciders Blackberry	TX	CIDER	5%	5 ⁵⁰
High Noon Black Cherry	CA	VODKA SELTZER	4.5%	7
Surfside Iced Tea + Lemonade	PA	CANNED COCKTAIL	4.5%	7

DOMESTIC BUDWEISER • BUD LIGHT • MICHELOB ULTRA • COORS LIGHT • YUENGLING • MILLER LITE • BLUE MOON 4⁷⁵

IMPORT GUINNESS 16 oz • CORONA PREMIER • MODELO • STELLA ARTOIS • HEINEKEN 5⁷⁵

SUB-ZERO PROOF

FREIXENET ALCOHOL REMOVED SPARKLING	GLASS / CARAFE / BOTTLE	7	11	28	CITRUS & SAGE	11
STELLA ARTOIS LIBERTE 0.0				5 ²⁵	lyre's american malt, honey-sage syrup, lemon juice	
WHAT'D YOU EXPECT...PUMPKIN JUICE?				11	BLUEBERRY GIN-LESS FIZZ	10
apple cider, pumpkin puree, apricot preserve, pumpkin spice, vanilla					damrak virgin 0.0 gin substitute, blueberry syrup, lemon juice, egg white foam	
ICED HOT CHOCOLATE				9	YULE BE CHILLIN	9
"chilled chocolate", cold foam, chocolate ice					chamomile tea, aloe vera, lemon, watermelon foam	
BUTTER BEER				10	SWEET POTATO NEW FASHIONED	10
cream soda, caramel, butterscotch, soft whipped cream					lyre's american malt, cane collective sweet potato simple syrup, alcohol-free bitters	

CHECK OUT OUR LOCAL PARTNERS & HOLIDAY EVENTS BY SCANNING THE QR CODE OR VISITING [LIBSGRILL.COM/CCC](https://libsgrill.com/ccc)



NEIGHBORHOOD