

# STARTERS

## SNACKS

- CHEESE BOARD** V 20  
red dragon cheese, artisanal manchego, d'affinois bleu, pistachios, pretzel crostini, dried fruit, pickled onions, honey, wholegrain mustard
- GOAT CHEESE CRÈME BRÛLÉE** V 11  
goat cheese whipped fennel pollen & lavender, sugar brûléed crust, cranberry walnut relish, crostinis
- ASIAN FRIED BRUSSELS SPROUTS** V 9  
crispy pork, honey, sriracha, soy, garlic, ginger
- HUMMUS WITH FRIED CHICKPEA SALAD** V 8  
cucumber, olive, cherry tomato, red onion, aleppo pepper, evoo, pita bread
- DEVILED EGGS** GF 8  
crab, old bay

## APPS

- GARLIC SHRIMP SCAMPI TOAST POINTS** 17  
grilled bread, garlic butter white wine sauce

- STEAMED CLAMS** GF ↔ 13  
garlic, white wine, butter
- BOH STEAMED SHRIMP** ↔ 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
- 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

## SOUPS

- MD CRAB** GF ↔ 11
- OYSTER STEW** GF 11

### SPECIAL DIETARY NEEDS? TRYING TO EAT HEALTHIER?

- Look for these symbols across the whole menu!*
- GF GLUTEN FRIENDLY
  - V VEGETARIAN
  - ↔ CONTAINS PORK
  - ↔ 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** ↔ 25  
homemade fettuccine, crispy prosciutto, cured egg yolk, pistachio butter
- RIGATONI & SMOKY BEEF A LA VODKA** 29  
homemade rigatoni, vodka sauce, braised beef, smoked paprika, parmesan, basil
- SCALLOP PASTA** V 31  
homemade fettuccine, pan seared scallops, roasted corn, bacon, red pepper cream sauce

# HEALTHY BITES



## SALADS

- BABY KALE (OR ROMAINE) CAESAR** 9
- 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 ↔ 35  
8 OZ · sliced sirloin, duck fat rosemary fries, grilled asparagus, red wine demi glace
- GRILLED RIBEYE** GF ↔ 50  
14 OZ · grilled asparagus, potato & ancient grain risotto, enriched mascarpone & parmesan, red wine demi glace
- FILET OF BEEF** GF ↔ 40  
8 OZ · truffle potato purée, caramelized onions, grilled asparagus, crispy parmesan mushrooms
- KOREAN STYLE WAGYU FLANK STEAK** GF ↔ 33  
6 OZ · kimchi fried rice, carrot ginger caramel, barrel aged soy butter, edamame, pickled veggies
- GRILLED PORK CHOP** GF ↔ 31  
whipped potatoes, green beans, apple butter, demi glace
- SHRIMP & GRITS** GF ↔ 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 ↔ 31  
pan seared rockfish, potato hash, clams & bacon broth, parsley oil, red chili flakes
- PISTACHIO & PEPITA CRUSTED SALMON** GF ↔ 31  
whipped potatoes, garlic spinach, coconut ginger butternut squash purée
- GRILLED CHICKEN RICE BOWL** GF ↔ 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

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

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

# 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

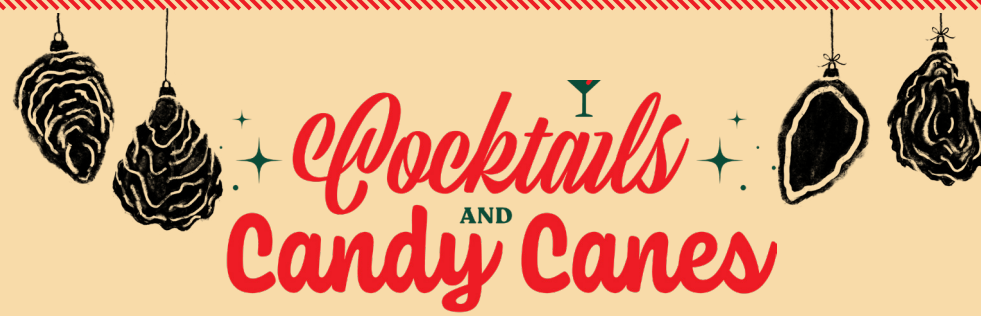
			GLASS	CARAFE	BOTTLE
Evolution	PINOT NOIR	WILLAMETTE VALLEY, OR	13	20	52
La Crema	PINOT NOIR	WILLAMETTE VALLEY, OR	—	—	65
Charles & Charles Double Trouble	RED BLEND	COLUMBIA VALLEY, WA	11	16	44
The Prisoner "Unshackle"	RED BLEND	CALIFORNIA	—	—	55
Francis Coppola Blue Label	MERLOT	CALIFORNIA	11	16	40
Bodega 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](mailto:catering@libsgrill.com) or submit your event info on our online form at [libsgrill.com/private-dining](https://libsgrill.com/private-dining)



# Cocktails AND Candy Canes

PRESENTED BY LIB'S GRILL

### SEÑOR CLAUS

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

### ELF'D UP

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

### MELE KALIKIMAKA

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

### BUDDY THE ELF OLD FASHIONED

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

### DIRTY SNOWMAN

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

### MISTLETOE'TINI

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

### GRANNY SMITH'S SLAY RIDE

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

### MILK N' COOKIES

stoli vanilla vodka, amaretto, rumchata, sugar cookie rim



## AGED SPIRITS

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

WOODFORD RESERVE BOURBON • 14

ANGEL'S ENVY BOURBON • 16

BASIL HAYDEN BOURBON • 17

WHISTLE PIG 10YR RYE WHISKEY • 16

JOHNNIE WALKER BLACK LABEL SCOTCH • 12<sup>50</sup>

MACALLAN 12YR SCOTCH • 16

CASAMIGOS REPOSADO TEQUILA • 18

15

14

15

15

14

13

12

14

### SANTA-GRIA

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

### IT'S LIT

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

### PRANCER'S PEARS

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

### SUGAR PLUM FAIRY

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

## SHOTS

### GETTIN' BLITZEN

[shot] house-infused cinnamon whiskey

### JACK FROST

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

### SANTA'S LI'L HELPER

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

### RUDOLPH'S SPIRITED FLIGHT

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

# BEER-ISH

## DRAUGHT <sup>16 OZ</sup>

Lib's Grill Brew	SALISBURY	GOLDEN PALE ALE	5%	5 <sup>75</sup>
Troegs Blizzard of Hops	PA	WINTER IPA	6.4%	6 <sup>50</sup>
Guinness Blonde Ale	HALETHORPE	AMERICAN LAGER	5%	5 <sup>50</sup>
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 <sup>50</sup>
Natty Boh	WI	PALE ALE	4.28%	4 <sup>50</sup>
Dewey Beer Co. Swishy Pants Hazy	DE	HAZY IPA	7.5%	7

## CRAFT <sup>BOTTLES & CANS</sup>

Heavy Seas Loose Cannon	BALTIMORE	AMERICAN IPA	7.2%	5 <sup>75</sup>
1623 Brewing Co. Stocking Stuffer	ELDERSBURG	HOLIDAY CREAM ALE	7.5%	6 <sup>25</sup>
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 <sup>50</sup>
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 4<sup>75</sup>

IMPORT GUINNESS 16 OZ • CORONA PREMIER • MODELO • STELLA ARTOIS • HEINEKEN 5<sup>75</sup>

## SUB-ZERO PROOF

FREIXENET ALCOHOL REMOVED SPARKLING	GLASS / CARAFE / BOTTLE	7 / 11 / 28	CITRUS & SAGE	11
STELLA ARTOIS LIBERTE 0.0		5 <sup>25</sup>	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

