

STARTERS

SNACKS

CHEESE BOARD **V**

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

GOAT CHEESE CRÈME BRÛLÉE **V**

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

20 ASIAN FRIED BRUSSELS SPROUTS **GF** 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

DEVEILED EGGS **GF**

crab, old bay

APPS

STEAMED CLAMS **GF** **1 DOZ**

garlic, white wine, butter

BOH STEAMED SHRIMP **1/2 LB**

onions, lemon, old bay, cocktail sauce

FISH TACOS

crispy fish, crunchy slaw, spicy aioli

TRUFFLE PESTO SCALLOPS **GF**

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

TUNA NACHOS

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

SOUPS

MD CRAB **GF**

OYSTER STEW **GF**

13 BLACKENED CHICKEN EMPANADAS 13

red pepper aioli

17 HAND-BATTERED BUFFALO CHICKEN TENDERS 11

10 CRAB DIP BREAD BOWL 17

sourdough bread bowl, celery, carrots

18 FRIED OYSTER "BLT" **GF** 14

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

17 ROASTED BEETS **GF** 14

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

FLATBREADS

substitute gluten-free flatbread + \$2

11 CAJUN CHICKEN 16

red onion, cheddar, mozzarella, black garlic ranch, bbq sauce, onions, scallions

17 GLUTEN FREE GREEK CHICKEN **GF** 17

grilled chicken, greek salad, feta cheese spread, cauliflower crust

25 SEAFOOD 25

crab dip spread, lump crab, old bay, shrimp, mozzarella, scallions



MAINS

SANDWICHES

served with fries and pickle

16 BRAVEHEART BURGER 16

lyon's bakery bun, hand-crafted beef, lettuce, tomato, onion, choice of cheese

15 BBQ BACON FRIED CHICKEN 15

lyon's bakery bun, buttermilk fried chicken, cheddar cheese, bacon, BBQ

18 GRILLED SALMON BLT **GF** 18

lyon's seeded bakery bread, basil aioli

23 CRAB CAKE SANDWICH 23

lyon's bakery bun, tartar, lettuce, tomato

19 FRENCH DIP GRILLED CHEESE 19

toasted sourdough bread, braised beef, gruyère cheese, caramelized onions, horseradish aioli, au jus sauce

15 LEMON & HERB GRILLED CHICKEN **GF** 15

multigrain bread, marinated chicken, lemon herb mayo, spinach, red onion, roasted red pepper

HOUSEMADE PASTAS

hand crafted semolina dough

25 PISTACHIO CARBONARA **GF** 25

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

29 RIGATONI & SMOKY BEEF A LA VODKA 29

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

31 SCALLOP PASTA **GF** 31

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

HEALTHY BITES



SALADS

9 BABY KALE (OR ROMAINE) CAESAR 9

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

12 SPINACH **GF** 12

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

12 TORTILLA **V** 12

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

13 GREEK **GF** 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 **GF**

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

ENTRÉES

35 STEAK FRITES **GF** ROSEDA FARMS 35

8 OZ · sliced sirloin, duck fat rosemary fries, grilled asparagus, red wine demi glaze

50 GRILLED RIBEYE BRAVEHEART 50

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

40 FILET OF BEEF **GF** 40

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

33 KOREAN STYLE WAGYU FLANK STEAK ROSEWOOD FARMS 33

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

31 GRILLED PORK CHOP **GF** 31

whipped potatoes, green beans, apple butter, demi glaze

27 SHRIMP & GRITS **GF** 27

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

26 LIB'S SCHNITZEL 26

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

31 PAN SEARED ROCKFISH **GF** 31

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

31 PISTACHIO & PEPITA CRUSTED SALMON **GF** 31

whipped potatoes, garlic spinach, coconut ginger butternut squash purée

23 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

23 SOY GLAZED PORTOBELLOS **GF** 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

SPECIAL DIETARY NEEDS? TRYING TO EAT HEALTHIER?

Look for these symbols across the whole menu!

GF GLUTEN FRIENDLY **GF** CONTAINS PORK

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

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	
Avissi	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

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 • 12⁵⁰

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 ^{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
					lyre's american malt, honey-sage syrup, lemon juice	
STELLA ARTOIS LIBERTE 0.0				5 ²⁵	BLUEBERRY GIN-LESS FIZZ	10
WHAT'D YOU EXPECT...PUMPKIN JUICE?				11	damrak virgin 0.0 gin substitute, blueberry syrup, lemon juice, egg white foam	
ICED HOT CHOCOLATE				9	YULE BE CHILLIN	9
					chamomile tea, aloe vera, lemon, watermelon foam	
BUTTER BEER				10	SWEET POTATO NEW FASHIONED	10
					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/CCS](https://libsgrill.com/ccs)



NEIGHBORHOOD