

STARTERS

GOOD PEOPLE *servicing* GOOD FOOD *to other* GOOD PEOPLE

HEALTHY BITES

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

- ROSÉ CREAM MUSSELS** 18
creamy rosé sauce, fresh herbs, shallots, garlic, red pepper, fresh bread
- STEAMED CLAMS** GF ↔ 1 DOZ 13
garlic, white wine, butter
- BOH STEAMED SHRIMP** ↔ 1/2 LB 17
onions, lemon, old bay, cocktail sauce
- FISH TACOS** 10
crispy fish, crunchy slaw, spicy aioli
- GRILLED CITRUS MARINATED OCTOPUS** GF V 18
spicy chorizo & fried chickpeas, creamy garlic aioli, parsley oil
- TUNA NACHOS** 17
seared blackened tuna, crispy wontons, seaweed salad, hawaiian bbq, sriracha aioli, sesame seeds
- BLACKENED CHICKEN EMPANADAS** 13
red pepper aioli
- BUFFALO CHICKEN TENDERS** 11
hand battered, celery, blue cheese dressing
- CRAB DIP BREAD BOWL** 17
sourdough bread bowl, celery, carrots
- FRIED OYSTERS** 14
chipotle slaw, hawaiian sea salt, micro green
- ROASTED BEET CARPACCIO** GF V 14
thinly sliced roasted beets, goat cheese whipped fennel pollen & lavender, orange segments, pistachios, citrus vinaigrette

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

BA ML PH

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



MAINS



VALENTINE SPECIALS

- BLACK GARLIC PRIME RIB** 50
14 OZ • prime rib, garlic mashed potatoes, roasted rainbow carrots, apple-cranberry chutney, au jus
- CARIBBEAN FRIED LOBSTER** 45
10 OZ • fried lobster tail, coconut rice, mango salsa, spicy honey butter drizzle

HOUSEMADE PASTAS

hand crafted semolina dough

- PISTACHIO CARBONARA** ↔ 25
homemade spaghetti, crispy prosciutto, cured egg yolk, pistachio butter

BEEF & BURRATA

- housemade rigatoni, braised & shredded beef, marinara demi glace cream sauce, whipped burrata 30

CHICKEN ELOTE

- housemade spaghetti pasta, chicken, roasted corn, queso fresco, lime, cilantro, creamy chili-lime sauce 26

SALADS

- BABY KALE (OR ROMAINE) CAESAR** 9
- WEDGE** V GF 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

BOWLS

- GREEK CHICKEN RICE BOWL** GF ↔ 23
lemon & herb marinated grilled chicken, jasmine rice, pickled onions, hummus, fried chickpeas, cherry tomatoes, cucumber, feta, radishes, parsley oil
- JERK CHICKEN BOWL** GF ↔ 24
marinated shredded jerk chicken, jasmine rice, pineapple purée, pineapple aioli, cilantro

ADD-ONS/SUBSTITUTIONS ↔

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

DRESSINGS

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

ENTRÉES

- STEAK FRITES** GF **ROSEDA FARMS** 35
8 OZ • sliced sirloin, duck fat rosemary fries, grilled asparagus, red wine demi glace
- COFFEE CRUSTED RIBEYE** GF ↔ 50
BRAVEHEART
14 OZ • roasted fennel and leeks, mashed potatoes, bourbon caramelized onions
- FILET OF BEEF** GF ↔ 42
8 OZ • truffle potato purée, caramelized onions, grilled asparagus, crispy parmesan mushrooms
- SLICED ARGENTINIAN STEAK** GF ↔ 29
CREEKSTONE FARMS
6 OZ • blistered shishito peppers, herb roasted potatoes, chimichurri
- LIB'S SCHNITZEL** 26
pounded & cornflake breaded chicken breast, spicy honey mustard, arugula, evoo, grated manchego cheese
- 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
- PISTACHIO & PEPITA CRUSTED SALMON** GF ↔ 31
whipped potatoes, garlic spinach, coconut ginger butternut squash purée
- SEARED SWORDFISH** GF 34
pea purée, roasted fingerling potatoes, gremolata
- LG MEATLOAF** V **BRAVEHEART** 25
whipped potatoes, green beans, demi glace, tomato bacon jam, sunny up egg
- SPRING VEGETABLE GNOCCHI** V 22
asparagus tips, fresh peas, mushrooms, cherry tomatoes, lemon-butter sauce, fresh mint & parmesan

WINE



WHITES

			GLASS / CARRAFE / 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 / CARRAFE / 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 "Unshackled"	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	NAPPA VALLEY, CA	—	80
Crossbarn	CABERNET	NAPPA VALLEY, CA	—	115
Orin Swift Machete	RED BLEND	ST. HELENA, CA	—	110

HOUSE CABERNET • PINOT NOIR • PINOT GRIGIO • CHARDONNAY **8**

COCKTAILS

MARTINIS

COCONUTINI 12
shipwreck cream rum, amaretto, vanilla vodka, toasted coconut

THE PEARFECT SIP 13
ford's gin, elderflower liqueur, lemon, ginger thyme syrup, CAnE collective spiced pear punch

TROPIC LIKE IT'S HOT 15
mclintock barrel strength bourbon, appleton estate jamaican rum, sweet vermouth, house-made pineapple syrup, aromatic bitters, fresh lime

ESPRESSO MARTINI 14
vanilla vodka, grind espresso liqueur, coffee liqueur, baileys irish cream, lavazza espresso

ORANGE CREAMSICLE MARTINI 12
vanilla vodka, liquor 43, fresh orange juice, soft whipped cream, orange zest

CRUSHES

LEMON BASIL 10
citrus vodka, fresh lemon, cane syrup, muddled basil, lemon-lime soda

"BE MY BOOBERRY" CRUSH 12
blueberry vodka, blueberry syrup, fresh lemon, lemon-lime soda

CHEETAH COLADA 11
house-infused pineapple vodka, shipwreck coconut cream rum, pineapple juice

GREEN TEA CRUSH 11
jameson, peach liqueur, house sour mix, lemon-lime soda

TWISTED MULES

featuring q mixers ginger beer

ASIAN 11
muddled cucumber, elderflower liqueur, van gogh mango vodka, ginger beer

GRANADA 11
tequila, pomegranate juice, agave nectar, lime, ginger beer

JUST PEACHY 11
bourbon whiskey, peach purée, lemon, ginger beer

CRAFT FAVES

IT'S LIT 12
bacardi limon, white cranberry, cane syrup, fever tree sparkling sicilian lemonade

SMOKING OLD FASHIONED 13
whiskey, brown sugar syrup, orange bitters, expressed orange

SOUTH ISLAND SUNRISE 12
wither hills sauvignon blanc, aperol, grapefruit, rose syrup, lemon, raspberry

SAGAMORE SWEETHEART 14
sagamore spirit rye, ginger snap syrup, lemon, ginger liqueur, cranberry

LIMONCELLO 75 13
ford's gin, limoncello, fresh lemon, prosecco

MEZCAL PINEAPPLE SOUR 12
illegal mezcal, pineapple juice, fresh lemon, agave nectar

THE HIGH HORSE 14
patron reposado tequila, aperol, house-made pomegranate syrup, lime

COOL AS A CUCUMBER 13
gin, elderflower liqueur, cane syrup, fresh lemon, cucumber water

ISLAND SLING 14
empress 1908 indigo gin, momokawa sake, plum wine syrup, yuzu juice, prosecco

PINK DRANK 12
vodka, strawberry purée, coconut milk, lemon, white cranberry, dehydrated strawberry

MCLINTOCK'S JUBILEE 15
mclintock matchstick bourbon, luxardo cherry liqueur, fresh lemon, cherry syrup reduction, sweet vermouth

MCLINTOCK'S WHISKEY FLIGHT 25
(flight) mclintock matchstick straight bourbon, mclintock bootjack rye, mclintock 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 Perpetual	PA	IPA	7.5%	6 ⁵⁰
Guinness Blonde Ale	HALETHORPE	AMERICAN LAGER	5%	5 ⁵⁰
Union Old Pro	BALTIMORE	TANGERINE SOUR	4.3%	6 ⁵⁰
Downeast Seasonal	MA	SEASONAL CIDER	5.2%	7
Idiom Level Up	FREDERICK	HEFEWEIZEN	5.6%	6
1623 Brewing Co. Alla Vostra	ELDBERSBURG	ITALIAN PILSNER	5.75%	7
Natty Boh	WI	PALE ALE	4.28%	4 ⁵⁰
Big Truck Brewing Half Cab Hazy	MD	HAZY IPA	6%	7

CRAFT ^{BOTTLES & CANS}

Heavy Seas Loose Cannon	BALTIMORE	AMERICAN IPA	7.2%	5 ⁷⁵
Monument Penchant Pilsner	BALTIMORE	PILSNER	4.5%	6
Union Divine	BALTIMORE	IPA	6.5%	6 ²⁵
1623 Brewing Co. Nuestra Playa	ELDBERSBURG	MEXICAN LAGER	5.8%	6 ⁵⁰
Surfside Iced Tea + Lemonade	PA	CANNED COCKTAIL	4.5%	7
Austin Eastciders Blackberry	TX	CIDER	5%	5 ⁵⁰
High Noon Pineapple	CA	VODKA SELTZER	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

ZERO PROOF

FREIXENET SPARKLING ROSÉ 7 11 28

STELLA ARTOIS LIBERTE 0.0 5²⁵

CITRUS & SAGE 11
lyre's american malt, honey-sage syrup, lemon juice

BLUEBERRY GIN-LESS FIZZ 10
damrak virgin 0.0 gin substitute, blueberry syrup, lemon juice, egg white foam

LUXARDO HIBISCUS LIMEADE 9
lime juice, hibiscus-cherry syrup, ginger beer

BUTTER BEER 9
cream soda, caramel, butterscotch, soft whipped cream

GINGERED-UP SOUR 11
lyre's american malt, ginger-thyme syrup, fresh lemon, ginger beer

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CATERING

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NEIGHBORHOOD