

brunch

LIB'S GRILL

STEAKS — SEAFOOD — RAW BAR

RESTAURANT WEEK 2017

PRE-FIXE THREE-COURSE
\$15.17 / PERSON

RED OR WHITE SANGRIA PITCHER
serves four
\$25.17

one choice of

1ST COURSE

DEVILED EGGS
stuffed with crab

FRUIT
fresh & seasonal

BACON
crispy or candied

TATER TOT CASSEROLE
crispy tots, homemad beer cheese, bacon

BABY KALE OR ROMAINE
CAESAR SALAD
crispy parmesan, creamy caesar

OYSTERS ON THE HALF SHELL
mignonette, cocktail, lemon

one choice of

2ND COURSE

CROQUE MADAME
french toast sandwich, ham, cheese,
sunny side up egg, tater tots

CHICKEN SANDWICH
ciabatta bread, house bacon, brie,
apple, honey mustard

BREAKFAST TACOS
turkey sausage, tortilla, pico de gallo,
scrambled eggs, cheese, tater tots

BLT
croissant, fried egg,
piled high bacon, tater tots

BACON & CHEESE OMELET
american cheese, bacon, tater tots

NUTELLA FRENCH TOAST
nutella, whipped cream, strawberries

ROSEDA FARM BURGER MARYLAND
seedless bun, hand crafted beef, lettuce,
tomato, onion, cheese

CRAB BENEDICT
english muffin, crab cake, poached
egg, hollandaise, tater tots
\$5.00

BEVERAGES

included

SODA COFFEE TEA JUICE

LUNCH

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PRE-FIXE THREE-COURSE

\$15.17 / PERSON

RED OR WHITE SANGRIA PITCHER

serves four

\$25.17

one choice of

APPETIZERS

PRETZELS & BEER CHEESE

beer cheese fondue

CANDIED BACON

house cured, brown sugar

MD CRAB SOUP

spicy Maryland style crab soup

SOUP DU JOUR

prepared daily

HOUSE SALAD

iceberg, romaine, tomatoes,
cucumbers, balsamic vinaigrette

BABY KALE OR ROMAINE

CAESAR SALAD

crispy parmesan, creamy caesar

SPINACH SALAD

cranberries, goat cheese,
champagne vinaigrette, cashews

one choice of

ENTRÉES

THE ROSEDA FARM BURGER MARYLAND

seedless bun, hand crafted beef,
lettuce, tomato, onion, cheese

CHICKEN SANDWICH

ciabatta bread, candied bacon, brie,
apple, honey mustard

SHRIMP & GRITS

Andouille sausage, Cajun cream

BLACKENED SHRIMP COBB SALAD

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

ROSEDA FARM MEATLOAF MARYLAND

hand crafted beef, tomato jam, fried egg

TENDERLOIN SALAD

lettuce, crispy potatoes, crispy onions,

one choice of

DESSERT

HEATH BAR BREAD PUDDING

COCONUT CAKE

DINNER

LIB'S GRILL

STEAKS — SEAFOOD — RAW BAR

RESTAURANT WEEK 2017

PRE-FIXE THREE-COURSE

\$30.17 / PERSON

RED OR WHITE SANGRIA PITCHER
serves four

\$25.17

one choice of

APPETIZERS

PRETZELS &
BEER CHEESE

beer cheese fondue

ROASTED RED PEPPER
HUMMUS

veggie sticks & pita

OYSTERS ON THE
HALF SHELL

mignonette, cocktail,
lemon

MD CRAB SOUP
spicy Maryland style crab
soup

HOUSE SALAD
iceberg, romaine,
tomatoes,
cucumbers, balsamic
vinaigrette

BABY KALE OR ROMAINE
CAESAR SALAD

crispy parmesan, creamy
caesar

FISH TACOS

pickled cabbage, sriracha
aioli

SOUP DU JOUR
prepared daily

one choice of

ENTRÉES

SEARED SALMON

creamy corn, whipped potatoes, oven
roasted tomatoes, herb oil, micro basil

FETTUCINI WITH CRAB

tomatoes, basil, spinach, shallots, garlic,
charred corn

SHORT RIB POT ROAST STROGANOFF

caramelized mushrooms, rye spatzle,
sour cream

ROSEDA FARM MEATLOAF MARYLAND
hand crafted beef, tomato jam, fried egg

TENDERLOIN SALAD

lettuce, crispy potatoes, crispy onions,
bleu cheese, vinaigrette

FILET OF BEEF

truffle fries, asparagus, A-1 my way

6oz - \$5.00

10oz - \$10.00

one choice of

DESSERT

HEATH BAR BREAD PUDDING
COCONUT CAKE