

# LIB'S GRILL

— we  care —

## ON-PREMISE PRIX-FIXE BRUNCH

### SILVER

with dessert:  
\$23 per person

without dessert:  
\$19 per person

#### FIRST COURSE

**FRUIT CUP**  
fresh and seasonal

**DEVEILED EGGS**  
topped with crab

**CANDIED BACON**  
house-cured, brown sugar

**BABY ARUGULA SALAD**  
poached pear, bleu cheese,  
walnuts, raspberry vinaigrette

#### SECOND COURSE

**CHICKEN SANDWICH**  
whole grain ciabatta, candied bacon,  
brie, apple, honey mustard, french fries

**VEGGIE OMELET**  
spinach, mushrooms, asparagus,  
parmesan, egg whites, mixed greens

**BREAKFAST FLATBREAD**  
bacon, sausage, mozzarella, green onions,  
truffle oil, cheddar cheese, sunny side up egg

**NUTELLA FRENCH TOAST**  
whipped cream, strawberries,  
nutella, maple syrup

#### THIRD COURSE

**ICE CREAM**  
vanilla or salted caramel

**BREAD PUDDING**  
heath bar, caramel

**NY CHEESECAKE**  
caramel sauce

### GOLD

with dessert:  
\$26 per person

without dessert:  
\$22 per person

#### FIRST COURSE

**YOGURT PARFAIT**  
granola, blueberries, strawberries

**MD CRAB SOUP**  
spicy, MD style

**TATER TOT CASSEROLE**  
house-made beer cheese, bacon

**CAESAR SALAD**  
romaine, crispy parmesan,  
croutons, creamy caesar

#### SECOND COURSE

**BREAKFAST TACOS**  
bacon, scrambled eggs, pico de gallo,  
black sriracha, tater tots

**FRIED CHICKEN & WAFFLES**  
sunny side up eggs, hot sauce

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

**HEATH BAR PANCAKES**  
heath bar crumble, maple syrup

#### THIRD COURSE

**ICE CREAM**  
vanilla or salted caramel

**BREAD PUDDING**  
heath bar, caramel

**NY CHEESECAKE**  
caramel sauce

### PLATINUM

with dessert:  
\$32 per person

without dessert:  
\$28 per person

#### FIRST COURSE

**SHRIMP & GRITS**  
onions, peppers, cheddar grits,  
andouille sausage, cajun cream sauce

**ASIAN FRIED BRUSSELS SPROUTS**  
crispy pork, honey, sriracha, soy,  
garlic, ginger

**YOGURT PARFAIT**  
granola, blueberries, strawberries

**CAESAR SALAD**  
romaine, crispy parmesan,  
croutons, creamy caesar

#### SECOND COURSE

**BREAKFAST TACOS**  
bacon, scrambled eggs, pico de gallo,  
black sriracha, tater tots

**CRAB BENEDICT**  
english muffin, crab cake, poached  
eggs, hollandaise, tater tots

**FRIED CHICKEN & WAFFLES**  
sunny side up eggs, hot sauce

**STEAK FRITES OMELET**  
medium-cooked sliced tenderloin,  
asparagus, mixed cheese, demi glaze, truffle  
fries

#### THIRD COURSE

**ICE CREAM**  
vanilla or salted caramel

**BREAD PUDDING**  
heath bar, caramel

**NY CHEESECAKE**  
caramel sauce

# LIB'S GRILL

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## ON-PREMISE PRIX-FIXE LUNCH

### SILVER

with dessert:  
\$26 per person

without dessert:  
\$22 per person

#### FIRST COURSE

**PRETZELS AND BEER CHEESE**  
house-made beer cheese, pretzels

**DEVILED EGGS**  
topped with crab

**CANDIED BACON**  
house-cured, brown sugar

**BABY ARUGULA SALAD**  
poached pear, bleu cheese,  
walnuts, raspberry vinaigrette

#### SECOND COURSE

**ROASTED STEAK FLATBREAD**  
fried potatoes, crispy onions,  
mozzarella, demi, green onions

**PAN ROASTED CHICKEN**  
mushroom ravioli, crispy prosciutto,  
smoked mozzarella, spinach

**FRIED CHICKEN SANDWICH**  
american cheese, cabbage slaw, potato roll

**SEAFOOD FLATBREAD**  
crab dip, shrimp, mozzarella, old  
bay, green onions

#### THIRD COURSE

**ICE CREAM**  
vanilla or salted caramel

**BREAD PUDDING**  
heath bar, caramel

**NY CHEESECAKE**  
caramel sauce

#### FIRST COURSE

**FISH TACOS**  
crispy fish, crunchy slaw, spicy aioli

**MD CRAB SOUP**  
spicy, MD style

**ASIAN FRIED BRUSSELS SPROUTS**  
crispy pork, honey, sriracha, soy,  
garlic, ginger

**TRUFFLE PARMESAN FRIES**  
truffle oil, garlic, parmesan, hand-  
cut fries

#### SECOND COURSE

**GRILLED SHRIMP SALAD**  
winter greens, beats, butternut squash,  
dried cranberries, lemon, candied cashews

**SEAFOOD FLATBREAD**  
crab dip, shrimp, mozzarella, old bay,  
green onions

**SHORT RIB RIGATONI**  
shredded short rib, basil, whipped burrata,  
parmesan

**CHICKEN SANDWICH**  
whole grain ciabatta, candied bacon,  
brie, apple, honey mustard, french fries

#### THIRD COURSE

**ICE CREAM**  
vanilla or salted caramel

**BREAD PUDDING**  
heath bar, caramel

**NY CHEESECAKE**  
caramel sauce

#### FIRST COURSE

**SHRIMP & GRITS**  
onions, peppers, cheddar grits,  
andouille sausage, cajun cream sauce

**FRIED OYSTERS**  
chipotle tartar sauce, green onions

**SOUP DU JOUR**  
soup of the day

**BUFFALO CHICKEN TENDERS**  
bleu cheese

#### SECOND COURSE

**BALTIMORE CLUB**  
three-piece toast, crab cake, shrimp salad,  
bacon, lettuce, tomato, french fries

**ROSEDA FARM MEATLOAF**  
tomato jam, sunny side up egg,  
whipped potatoes, green beans, demi

**LOBSTER MAC & CHEESE**  
house-made pasta, truffle oil, panko  
bread crumbs

**GRILLED TENDERLOIN SALAD**  
iceberg wedge, bacon, grilled onions,  
tomatoes, bleu cheese dressing,  
balsamic glaze, medium cooked steak

#### THIRD COURSE

**ICE CREAM**  
vanilla or salted caramel

**BREAD PUDDING**  
heath bar, caramel

**NY CHEESECAKE**  
caramel sauce

### PLATINUM

with dessert:  
\$36 per person

without dessert:  
\$32 per person

# LIB'S GRILL

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## ON-PREMISE PRIX-FIXE DINNER

### SILVER

with dessert:  
\$31 per person

without dessert:  
\$27 per person

#### FIRST COURSE

**ASIAN FRIED BRUSSELS SPROUTS**  
crispy pork, honey, sriracha, soy,  
garlic, ginger

**MD CRAB SOUP**  
spicy, MD style

**CAESAR SALAD**  
romaine, crispy parmesan,  
croutons, creamy caesar

**BABY ARUGULA SALAD**  
poached pear, bleu cheese,  
walnuts, raspberry vinaigrette

#### SECOND COURSE

**ROSEDA FARM MEATLOAF**  
tomato jam, sunny side up egg,  
whipped potatoes, green beans

**PAN ROASTED CHICKEN**  
mushroom ravioli, crispy prosciutto,  
smoked mozzarella, spinach

**ROASTED PORTOBELLOS**  
sautéed spinach, sun dried tomatoes,  
shallots, smoked mozzarella, balsamic glaze

**LOBSTER MAC & CHEESE**  
house-made pasta, truffle oil,  
panko bread crumbs

#### THIRD COURSE

**ICE CREAM**  
vanilla or salted caramel

**BREAD PUDDING**  
heath bar, caramel

**NY CHEESECAKE**  
caramel sauce

### GOLD

with dessert:  
\$36 per person

without dessert:  
\$32 per person

#### FIRST COURSE

**FISH TACOS**  
crispy fish, crunchy slaw, spicy aioli

**ASIAN FRIED BRUSSELS SPROUTS**  
crispy pork, honey, sriracha, soy,  
garlic, ginger

**SAUTÉED MUSSELS**  
roasted garlic butter, white wine,  
herbs, french baguette

**SPINACH SALAD**  
dried cranberries, goat cheese, candied  
cashews, champagne vinaigrette

#### SECOND COURSE

**ROASTED PORTOBELLOS**  
sautéed spinach, sun dried tomatoes,  
shallots, smoked mozzarella, balsamic glaze

**WOOD ROASTED SALMON**  
fennel, mussel chowder, dill, lemon,  
asparagus, herb oil

**SHORT RIB RIGATONI**  
shredded short rib, basil, whipped burrata,  
parmesan

**MARYLAND CRAB CAKE**  
one crab cake, whipped potatoes, green  
beans, remoulade

#### THIRD COURSE

**ICE CREAM**  
vanilla or salted caramel

**BREAD PUDDING**  
heath bar, caramel

**NY CHEESECAKE**  
caramel sauce

### PLATINUM

with dessert:  
\$45 per person

without dessert:  
\$41 per person

#### FIRST COURSE

**SHRIMP & GRITS**  
onions, peppers, cheddar grits,  
andouille sausage, cajun cream sauce

**FRIED OYSTERS**  
chipotle tartar sauce, green onions

**BUFFALO CHICKEN TENDERS**  
bleu cheese

**WEDGE SALAD**  
iceberg, bleu cheese, bacon,  
tomato, deviled eggs

#### SECOND COURSE

**GRILLED PORK CHOP**  
whipped potatoes, green beans, demi,  
apple butter, cooked medium-well

**PEPPERCORN & BOURBON FILET**  
medium-cooked, whipped potatoes,  
asparagus, mushrooms, bourbon and  
peppercorn sauce

**MARYLAND CRAB CAKES**  
two crab cakes, whipped potatoes,  
green beans, remoulade

**ROASTED PORTOBELLOS**  
sautéed spinach, sun dried tomatoes,  
shallots, smoked mozzarella, balsamic glaze

#### THIRD COURSE

**ICE CREAM**  
vanilla or salted caramel

**BREAD PUDDING**  
heath bar, caramel

**NY CHEESECAKE**  
caramel sauce