

LIB'S GRILL

STEAKS
SEAFOOD
RAW BAR

APPETIZERS

AVOCADO TOAST • 12

smoked salmon, radishes, cucumbers, onions, capers, micro greens

SHRIMP & GRITS • 12 (GF)

Andouille sausage, Cajun cream

SEARED SCALLOPS • 16

shaved brussels sprouts, shallots, red peppers, brie fondue

BAKED BRIE • 14

apples, pecans, calvados liquor, crostini

FISH TACOS • 8

crispy fish, crunchy slaw, spicy aioli

FRIED OYSTERS • 11

chipotle tartar

SALADS

ROMAINE CAESAR • 7

crispy parmesan, creamy caesar

WEDGE • 8 (GF)

iceberg, bleu cheese, bacon, tomato, deviled eggs

SPINACH • 8 (GF) (V)

dried cranberries, goat cheese, candied cashews, champagne vinaigrette

SPRING MIX • 8 (GF) (V)

mixed berry salad, roasted beets, blue cheese crumble, raspberry vinaigrette

SOUPS

MD CRAB (GF)

spicy Maryland style crab soup
6.5 / 8

SOUP DU JOUR

ask your server for details
MKT

ENTRÉES

GRILLED PORK CHOP • 25 (GF)

whipped potatoes, green beans, apple butter

FISH & CHIPS • 25

crab tartar, old bay fries, malt vinegar, green onion

MARYLAND CRAB CAKES • MKT

whipped potatoes, green beans

BONE-IN SMOKED SHORT RIB • 25

potato hash, liquid cheese, sunny side egg

ROSEDA FARM MEATLOAF MARYLAND • 18

hand-crafted beef, tomato jam, sunny side egg, whipped potatoes, green beans

MISO GLAZED SALMON • 25

potato spring roll, napa cabbage, Japanese mustard aioli

SHORT RIB RIGATONI • 24

braised short rib, house made rigatoni pasta, whipped burrata, basil, parmesan cheese

LOBSTER MAC & CHEESE • 20

homemade lumache noodle, mac & cheese, truffle oil, panko bread crumbs

ROASTED PORTOBELLOS • 18 (GF) (V)

sautéed spinach, sun dried tomatoes, shallots, smoked mozzarella, balsamic glaze

PAN ROASTED CHICKEN • 20

mushroom ravioli, crispy prosciutto, smoked mozzarella, spinach

NY STRIP CREEKSTONE (GF)

truffle fries, asparagus, A1-my way
12 | 16

\$ 26 | \$ 32

PEPPERCORN & BOURBON FILET (GF)

whipped potatoes, asparagus, mushroom
bourbon & peppercorn sauce
6 | 10

\$ 27 | \$ 34

HONEYGO RIBEYE CREEKSTONE (GF)

whipped potatoes, grilled asparagus, demi glaze
12 | 16

\$ 27 | \$ 34

S · I · D · E · S
















5













GARLIC SPINACH
FRENCH BEANS
GRILLED ASPARAGUS
SAUTÉED MUSHROOMS
TRUFFLE FRIES

HAND CUT FRIES
BAKED POTATO
WHIPPED POTATOES
LOBSTER MAC & CHEESE (\$10)

WINE

 by the glass

-  **PINOT NOIR** Hangtime Wine, CALIFORNIA 9 | 30
-  **PINOT NOIR** Matua, NEW ZEALAND 8 | 28
- PINOT NOIR** Archery Summit, OREGON 180
- PINOT NOIR** Etude - Lyric, CALIFORNIA 50
- PINOT NOIR** WindVane, NAPA VALLEY, CA 90
- PINOT NOIR** Gehricke - Los Carneros, SONOMA, CA 66
- SANGIOVESE** Gabbiano Chianti Classico, ITALY 38
- SANGIOVESE** Castellare Chianti Classico - Riserva Poggiale, ITALY 76
-  **GAMAY** Maison Louis Jadot, BEAUJOLAIS, FRANCE 9.5 | 36
-  **PORTUGUESE BLEND** Dona Maria, PORTUGAL 9 | 32
-  **MALBEC** Trivento Amado Sur, ARGENTINA 9 | 28
-  **MALBEC** Finca El Portillo, ARGENTINA 8 | 28
- MALBEC** Ernesto Catena, Padrillos, ARGENTINA 30
-  **MEDIUM BODY BLEND** Cocobon Red Blend, CALIFORNIA 7 | 24
-  **SHIRAZ BLEND** Hopes End Red Blend, AUSTRALIA 8 | 27
-  **MERLOT BLEND** Antico Fuoco Rosso, ITALY 8.5 | 32
- MERLOT** Duckhorn, NAPA VALLEY, CA 90
- GARNACHA** Vinos Piñol - Terra Alta, SPAIN 32
-  **FULL BODY BLEND** Bodegas Salentein - 'Killka', ARGENTINA 9.5 | 36
-  **ZINFANDEL** Carnivor, CALIFORNIA 8 | 34
-  **ZINFANDEL** One Hope, CALIFORNIA 10 | 42
- ZINFANDEL** The Prisoner, NAPA VALLEY, CA 90
- SHIRAZ** 19 Crimes, AUSTRALIA 25
- CABERNET** Josh Cellars, CALIFORNIA 34
-  **CABERNET** Silver Totem, COLUMBIA VALLEY, WA 9.5 | 36
-  **CABERNET** Yalumba Y Series, AUSTRALIA 8.5 | 30
-  **CABERNET** Daniel Cohn Bellacosa, NORTH COAST, CA 11.5 | 45
- CABERNET** Canoe Ridge, WASHINGTON 36
- CABERNET** Trincherio Mario's Cabernet Sauvignon, NAPA VALLEY, CA 90
- CABERNET** Sequoia Grove, NAPA VALLEY, CA 68
- CABERNET** Worthy, NAPA VALLEY, CA 66
- BORDEAUX STYLE** Chappellet Mountain Cuvee, NAPA VALLEY, CA 70
- CABERNET** Darioush - Caravan, NAPA VALLEY, CA 90
- CABERNET** Silver Oak, ALEXANDER VALLEY, CA 100
- CABERNET** Stags' Leap SLV, NAPA VALLEY, CA 220
- BORDEAUX BLEND** Chateau de Parenchere - Bordeaux Superieur, FRANCE 40

-  **BUBBLES** Ruffino Prosecco, ITALY 8 | 30
- BUBBLES** Gloria Ferrer, Blanc de Blancs, CARNEROS, CA 38
-  **PINK BUBBLES** Segura Viudas - Brut Rosé, SPAIN 9 | 32
- FANCY BUBBLES** Saint Hilaire Brut, FRANCE 40
- FANCY BUBBLES** Dom Pérignon Brut, CHAMPAGNE, FRANCE 228
- FANCY BUBBLES** Veuve Clicquot, CHAMPAGNE, FRANCE 90
-  **MOSCATO** Cavit, ITALY 7 | 24
- DRY ROSÉ** Boordy Vineyard, MARYLAND 30
-  **ROSÉ** Josh, CALIFORNIA 9 | 32
-  **RIESLING** Chateau St. Michelle, WASHINGTON 8 | 30
-  **SAUVIGNON BLANC** Joel Gott, CALIFORNIA 8 | 28
-  **SAUVIGNON BLANC** Haymaker, NEW ZEALAND 9 | 34
- SAUVIGNON BLANC** Duckhorn, NAPA VALLEY, CALIFORNIA 70
- SAUVIGNON BLANC** Cakebread Cellars, NAPA VALLEY, CA 50
-  **SAUVIGNON BLANC** Légende – Chateau Lafite Rothschild, FRANCE 10 | 42
- PINOT GRIGIO** Castello Di Gabbiano, ITALY 7 | 26
- PINOT GRIS** Kings Estate, OREGON 42
-  **PINOT GRIS** Peter Yealands, NEW ZEALAND 35
- GRÜNER VELTLINER** Steinig, AUSTRIA 8 | 27
- ALBARIÑO** Martin Codax, SPAIN 30
-  **ALBARIÑO** Boordy Vineyard, MARYLAND 39
-  **CHARDONNAY** Chateau St. Jean, NORTH COAST, CA 8.5 | 30
- CHARDONNAY** Round Hill Chardonnay, CALIFORNIA 7 | 24
- CHARDONNAY** Neyers Vineyard, CALIFORNIA 58
-  **CHARDONNAY** Mer Soleil Reserve, SAINT LUCIA HIGHLANDS, CA 60
- CHARDONNAY** Acacia, NAPA VALLEY, CA 8 | 32
- CHARDONNAY** Rombauer, NAPA VALLEY, CA 75
- CHARDONNAY** Kistler Les Noisetiers, SONOMA COAST, CA 110
- CHARDONNAY** Stags' Leap, NAPA VALLEY, CA 58
- CHARDONNAY** Cakebread Cellars, NAPA VALLEY, CA 68

JOIN US AT OUR NEXT WINE DINNER

We host monthly multi-course wine & food pairings at each Lib's Grill location! Visit online to view our upcoming events.

www.LibsGrill.com/events

TWISTED MULES

\$9.25

ORCHARD
apple & pear vodka, apple cider, ginger beer

CITRUS
orange vodka, fresh lemon, fresh orange, ginger beer

CRANBERRY
cranberry & vanilla vodka, mint, ginger beer

CRUSHES

\$8.25

HONEYCOMB
elder liqueur, mint, jack honey, honey simple, fresh lemon, lemon soda

LEMON BASIL
squeezed lemon, basil vodka, simple syrup, muddled basil, lemon soda

 **CHEETAH COLADA**
infused pineapple vodka, shipwreck cream rum, pineapple juice

proceeds go to the **MARYLAND ZOO**

MARTINIS

\$10.25

COCONUTINI
shipwreck cream rum, amaretto, chocolate liquor, vanilla vodka, toasted coconut


 **DIRTY DILL**
tito's, K&Z pickle juice

 **PEARTINI**
elderflower liqueur, apples & pears vodka, sour, white cranberry

WHITE COSMO
tito's, cointreau, white cranberry juice, dried cranberries

SPRING FLING

\$9.25

 **CUCUMBER COLLINS**
hendricks orbium gin, simple, lemon juice

 **FIZZY PEAR**
xante pear liquor, ruffino prosecco

 **ORBIV BEE'S KNEES**
hendricks orbium gin, lemon juice, lavender honey simple

 **BLACK CHERRY MOJITO**
black cherry rum, soda, simple, lime, mint

 **CADILLAC MARGARITA**
tequila, grand marnier, agave, fresh lime

 **FROZEN BLUEBERRY SOUR**
blueberry acai vodka, lemon juice, sour, agave, lemonade

FRISKY "WHISKEY"

\$10.25

 **NEW FASHION**
redemption rye, ginger beer, simple, cherry, orange, bitters

 **BLOOD & SAND**
monkey shoulder, fresh OJ, cherry-infused brandy, sweet vermouth

"SMOKING" RUM OLD FASHION
dictador 12 year, bitters, cinnamon simple, orange peel, smoke box

 **LONGBRANCH SMASH**
longbranch, muddled strawberries & blueberries

DRAUGHT

16oz



GUINNESS • 6.25
IRELAND | **STOUT** | 4.2%

 **LIB'S GRILL BREW • 5.25**
MARYLAND | **GOLDEN PALE ALE** | 5%

BOLD ROCK • 5.25
VIRGINIA | **HARD CIDER** | 4.7%

HOEGAARDEN • 5.50
BELGIUM | **WHITE ALE** | 4.9%

DOGFISH – 60 MINUTE IPA • 5.50
DELAWARE | **IPA** | 6%

EVOLUTION – DELMARVA PURE PILS • 5.25
MARYLAND | **PILSNER** | 4.8%

MILLER LITE • 4.5
WISCONSIN | **AMERICAN LAGER** | 4.17%

DOGFISH – SEAQUENCH • 5.75
DELAWARE | **LEIPZIG GOSE** | 4.9%

BEER



CRAFT

BOTTLES & CANS

HEAVY SEAS – LOOSE CANNON • 5.25
BALTIMORE | **AMERICAN IPA** | 7.2%

NEW BELGIUM – FAT TIRE • 6.25
COLORADO | **AMERICAN AMBER** | 5.2%

RAVEN PENDULUM – PILSNER • 5
MARYLAND | **GERMAN PILSENER** | 4.5%

SIERRA NEVADA – PALE ALE • 5.25
CALIFORNIA | **AMERICAN PALE ALE** | 5.6%

BREWERS ART – BIRDHOUSE • 5
BALTIMORE | **BELGIAN STYLE ALE** | 5.0%

FLYING DOG – TRUTH • 5.25
MARYLAND | **DOUBLE IPA** | 8.7%

NATTY BOH 16OZ • 4
WISCONSIN | **PALE ALE** | 4.5%

\$4.25

DOMESTIC
BUDWEISER
BUD LIGHT
MICHELOB ULTRA
COORS LIGHT
YUENGLING
HEINEKEN 0.0 (N/A)

\$5.25

IMPORT
SAM ADAMS
CORONA
CORONA PREMIER
BLUE MOON
HEINEKEN
STELLA ARTOIS