

**BRUNCH**

# LIB'S GRILL

STEAKS — SEAFOOD — RAW BAR

## RESTAURANT WEEK 2019

PRE-FIXE THREE-COURSE

\$17.19 / PERSON

*one choice of*

### 1<sup>ST</sup> COURSE

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

**OYSTERS ON THE HALFSHELL**  
3 LGO oysters, mignonette

**FRUIT CUP**  
seasonal fruit

**DEVILED EGGS**  
crab and old bay

**YOGURT PARFAIT**  
vanilla yogurt, granola, fruit

*one choice of*

### 2ND COURSE

**BACON & CHEESE OMELETTE**  
tater tots

**CHICKEN SANDWICH**  
whole grain ciabatta, bacon, brie,  
apple, honey mustard, served with  
hand-cut fries

**BREAKFAST TACOS**  
bacon, scrambled eggs, pico de gallo,  
mixed cheese

**SHRIMP COBB SALAD**  
romaine, crispy tortillas, avocado corn  
salsa, black bean, queso fresco, cilantro  
lime vinaigrette

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

**VEGGIE OMELETTE**  
spinach, mushrooms, asparagus,  
parmesan cheese, egg whites, side of  
mixed greens

**CRAB BENEDICT**  
english muffin, crab cake, poached  
egg, hollandaise, tater tots  
+\$5

**ROSEDA FARM BURGER**  
seedless bun, hand-crafted beef, lettuce,  
tomato, onion, cheddar, hand cut fries

*one choice of*

### DESSERT

HEATH BAR BREAD PUDDING

ICE CREAM

### *"Wine Down" Features*

**HALF PRICE WINES**

*Half Price  
Lib's Grill Favorites*

**LAST CALL**

*Discounted  
Boutique selection*

**RESERVE WINES**

*Select High-End  
Bottles*

\*wines updated daily

SERVED MON - FRI 11AM - 3PM

LUNCH

# LIB'S GRILL

STEAKS – SEAFOOD – RAW BAR

RESTAURANT WEEK 2019

PRE-FIXE THREE-COURSE  
\$17.19 / PERSON

*one choice of*

## APPETIZERS

### CANDIED BACON

house-cured, brown sugar

### ASIAN FRIED BRUSSELS

#### SPROUTS <sup>GF</sup>

crispy pork, honey, Sriracha, soy,  
garlic, ginger

### SOUP DU JOUR

ask your server for details

### CAESAR SALAD

kale or romaine

### FRIED PICKLES

chips, buffalo aioli

### FISH TACOS

crispy fish, crunchy slaw,  
spicy aioli

*one choice of*

## ENTRÉES

### ROSEDA FARM BURGER • MARYLAND

seedless bun, hand-crafted beef, lettuce,  
tomato, onion, cheese  
served with hand cut fries

### CHICKEN SANDWICH

whole grain ciabatta, bacon, brie, apple,  
honey mustard  
served with hand cut fries

### ROASTED PORTOBELLOS <sup>GF</sup> <sup>V</sup>

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

### PAN ROASTED CHICKEN

mushroom ravioli, crispy prosciutto, smoked  
mozzarella, spinach

### ROSEDA FARM MEATLOAF MARYLAND

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

### SHRIMP & GRITS <sup>GF</sup>

Andouille sausage, Cajun cream

### SHRIMP COBB SALAD

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

*one choice of*

## DESSERT

HEATH BAR BREAD PUDDING  
ICE CREAM

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Bottles*

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<sup>GF</sup> GLUTEN FRIENDLY

<sup>V</sup> VEGETARIAN

DINNER

# LIB'S GRILL

STEAKS — SEAFOOD — RAW BAR

RESTAURANT WEEK 2019

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\$32.19 / PERSON

*one choice of*

## APPETIZERS

### CANDIED BACON

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### ASIAN FRIED BRUSSELS

#### SPROUTS (GF)

crispy pork, honey, Sriracha, soy,  
garlic, ginger

### SOUP DU JOUR

ask your server for details

### CAESAR SALAD

kale or romaine

### FRIED PICKLES

chips, buffalo aioli

### FISH TACOS

crispy fish, crunchy slaw,  
spicy aioli

*one choice of*

## ENTRÉES

### ROSEDA FARM MEATLOAF MARYLAND

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

### PAN ROASTED CHICKEN

mushroom ravioli, crispy prosciutto, smoked  
mozzarella, spinach

### MISO GLAZED SALMON

potato spring roll, napa cabbage, Japanese  
mustard aioli

### CRAB FETTUCINE

corn, crab, tomato, basil, arugula, beurre blanc

### ROASTED PORTOBELLOS (GF) (V)

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

### FISH & CHIPS

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

### BISTRO FILET

espresso rub, roasted asparagus, red pepper potato  
hash

### NY STRIP CREEKSTONE (GF)

truffle fries, asparagus, A1-my way  
12 OZ +\$5 | 16 OZ +\$10

### HONEYGO RIBEYE CREEKSTONE (GF)

whipped potatoes, grilled asparagus, demi glaze  
12 OZ +\$5 | 16 OZ +\$10

### PEPPERCORN & BOURBON FILET (GF)

whipped potatoes, asparagus, mushroom bourbon  
& peppercorn sauce  
6 OZ +\$5 | 10 OZ +\$10

*one choice of*

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ICE CREAM

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(V) VEGETARIAN