

STARTERS

SNACKS

CHEESE BOARD 	17	HUMMUS WITH FRIED CHICKPEA SALAD 	8
red dragon and manchego cheeses, brie, pistachios, crostinis, dried fruit, pickled onions, honey, wholegrain mustard		cucumber, olive, cherry tomato, red onion, aleppo pepper, evoo, pita bread	
GOAT CHEESE CRÈME BRÛLÉE 	11	DEVEILED EGGS 	8
goat cheese whipped fennel pollen & lavender, sugar brûléed crust, cranberry walnut relish, crostinis		crab, old bay	
ASIAN FRIED BRUSSELS SPROUTS 	10	WILD MUSHROOM TOAST 	9
crispy pork, honey, sriracha, soy, garlic, ginger		grilled sourdough, oyster and shiitake mushrooms, roasted garlic cream sauce, shaved manchego, truffle oil, micro arugula	

APPS

STEAMED CLAMS   1 DOZ	13	BLACKENED CHICKEN EMPANADAS	13
garlic, white wine, butter		red pepper aioli	
BOH STEAMED SHRIMP  1/2 LB	17	BUFFALO CHICKEN TENDERS	12
onions, lemon, old bay, cocktail sauce		hand battered, celery, blue cheese dressing	
FISH TACOS	11	CRAB DIP BREAD BOWL	17
crispy fish, crunchy slaw, spicy aioli		sourdough bread bowl, celery, carrots	
CHORIZO BUTTERNUT SQUASH MUSSELS 	15	FRIED OYSTERS	14
mussels, spanish chorizo, white wine, roasted butternut squash purée, smoked paprika, garlic, pepitas, herbed oil, toasted baguette		chipotle slaw, hawaiian sea salt, micro green	
TUNA NACHOS	17	ROASTED BEET CARPACCIO  	14
seared blackened tuna, crispy wontons, seaweed salad, hawaiian bbq, sriracha aioli, sesame seeds		thinly sliced roasted beets, goat cheese whipped fennel pollen & lavender, orange segments, pistachios, citrus vinaigrette	

SOUPS

MD CRAB  	11	CAJUN CHICKEN	16
		red onion, cheddar, mozzarella, black garlic ranch, bbq sauce, scallions	
OYSTER STEW 	11		

SPECIAL DIETARY NEEDS? TRYING TO EAT HEALTHIER?

Look for these symbols across the whole menu!

-  **GLUTEN FRIENDLY**
-  **CONTAINS PORK**
-  **VEGETARIAN**
-  **POWER PICK**
at least 1 gram of protein per 10-20 calories

GOOD PEOPLE *serving* GOOD FOOD *to other* GOOD PEOPLE



MAINS

SANDWICHES

served with fries and pickle	
ROSEDA BURGER	17
lyon's bakery bun, hand-crafted beef, lettuce, tomato, onion, choice of cheese	
BBQ BACON FRIED CHICKEN 	15
lyon bakery bun, buttermilk fried chicken thigh, cheddar cheese, bacon, BBQ	
GRILLED SALMON BLT  	18
lyon's seeded bakery bread, basil aioli	
CRAB CAKE SANDWICH	23
lyon's bakery bun, tartar, lettuce, tomato	
FRENCH DIP GRILLED CHEESE	19
toasted sourdough bread, braised beef, gruyère cheese, caramelized onions, horseradish aioli, au jus sauce	
GRILLED CHICKEN  	16
lyon seeded bakery bread, candied bacon, brie, apple, housemade honey mustard	

PASTAS

PISTACHIO CARBONARA 	
housemade spaghetti, crispy prosciutto, cured egg yolk, pistachio butter	25
BEEF & BURRATA	
housemade rigatoni, braised & shredded beef, marinara demi glace cream sauce, whipped burrata	30
BLACKENED CHICKEN	
housemade rigatoni, peas, tomatoes, pinenuts, blackened chicken, cajun cream	25
TRUFFLE MISO PASTA WITH WILD MUSHROOMS 	
fettuccine, truffle-miso cream, sautéed oyster mushrooms, crispy garlic chips, manchego, chives	24

SALADS

ROMAINE CAESAR	9
WEDGE  	11
iceberg lettuce, blue cheese crumbles, bacon crumbles, radish, tomato, pickled onion, blue cheese dressing	
SPINACH GG B  	12
craisins, dried apple crisps, blue cheese crumbles, toasted almonds, champagne vinaigrette	
TORTILLA 	12
romaine, crispy tortillas, avocado, corn salsa, black bean, queso fresco, cilantro lime vinaigrette	
GREEK  	13
romaine, feta, kalamata olives, pepperoncini, red onion, tomatoes cucumbers, creamy greek dressing	

RICE BOWLS

GREEK CHICKEN  	23
lemon & herb marinated grilled chicken, jasmine rice, pickled onions, hummus, fried chickpeas, cherry tomatoes, cucumber, feta, radishes, parsley oil	
KOREAN FRIED CHICKEN	24
crispy chicken thigh, bulgogi glaze, pickled vegetable kimchi slaw, sweet chili garlic mayo, jasmine rice, cilantro, green onion, sesame seeds	

ADD-ONS/SUBSTITUTIONS 		
deviled egg \$2	steak \$11	shrimp \$10
chicken \$7	salmon \$11	
DRESSINGS		
caesar, balsamic vinaigrette, blue cheese, honey mustard, champagne vinaigrette, ranch, cilantro lime, red wine vinegar & oil		

ENTRÉES

STEAK FRITES  ROSEDA FARMS	38
8 OZ • sliced sirloin, duck fat rosemary fries, grilled asparagus, red wine demi glace	
BONE-IN RIBEYE   FPWM	65
18 OZ • cowboy cut, bourbon port mushroom sauce, asparagus, roasted fingerling potatoes	
FILET OF BEEF  	42
8 OZ • truffle potato purée, caramelized onions, grilled asparagus, crispy parmesan mushrooms	
ARGENTINIAN STEAK   CREEKSTONE FARMS	29
6 OZ • sliced hanger, blistered shishito peppers, herb roasted potatoes, chimichurri	
GRILLED NEW YORK STRIP  CAB	48
12 OZ • NY Strip, potato hash, corn on the cob, cowboy butter, crispy fried onions	
GRILLED PORK CHOP  	31
14 OZ • whipped potatoes, green beans, apple butter, demi glace	
LIB'S SCHNITZEL	26
pounded & cornflake breaded chicken breast, spicy honey mustard, arugula, evoo, grated manchego cheese	
SHRIMP & GRITS  	27
andouille pork sausage, peppers & onions, cajun cream, scallions	
PISTACHIO & PEPITA CRUSTED SALMON  	31
whipped potatoes, garlic spinach, coconut ginger butternut squash purée	
LG MEATLOAF  BRAVEHEART	25
whipped potatoes, green beans, demi glace, tomato bacon jam, sunny up egg	
GRILLED PORTOBELLO STEAK WITH CHIMICHURRI  	22
grilled portobellos, fresh chimichurri, blistered shishito peppers, roasted fingerling potatoes	

WINE

WHITES

			GLASS / CARAFE / BOTTLE		
Avissi	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
Cline “Seven Ranchlands”	SAUVIGNON BLANC	NORTH COAST, CA	11	15	40
Kim Crawford	SAUVIGNON BLANC	NEW ZEALAND	—	—	50
Michele Chiarlo Nivole	MOSCATO D’ ASTI	ITALY	11	16	42
Chateau Ste. Michelle	RIESLING	COLUMBIA VALLEY, WA	10	15	38
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 / CARAFE / BOTTLE		
Argyle “Bloomhouse”	PINOT NOIR	WILLAMETTE VALLEY, OR	14	20	50
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
Markham	MERLOT	NAPA VALLEY, CA	13	19	50
Bodega Catena Zapata	MALBEC	ARGENTINA	12	16	39
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
Textbook	CABERNET	PASO ROBLES, CA	14	20	55
Quilt	CABERNET	NAPA VALLEY, CA	—	—	80
Crossbarn	CABERNET	NAPA VALLEY, CA	—	—	115
Orin Swift Machete	RED BLEND	ST. HELENA, CA	—	—	110

HOUSE CABERNET • PINOT NOIR • PINOT GRIGIO • CHARDONNAY

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CATERING

HOSTING AN EVENT?
LET LIB’S GRILL CATER!

Contact catering@libsgrill.com
or submit your event info on our online
form at libsgrill.com/private-dining

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		
DUBAI CHOCOLATE MARTINI	16	
cocoa nib infused titos vodka, irish cream, chocolate liqueur, pistachio syrup, toasted kataifi		
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		
MD CRUSH	11	
mclintock epiphany organic vodka, fresh squeezed orange juice, blood orange juice, austin eastciders blood orange cider		

TWISTED MULES

featuring q mixers ginger beer		
MEDITERANEAN	11	
figenza vodka, ginger liqueur, fresh lime, ginger beer		
GRANADA	10	
tequila, pomegranate juice, agave nectar, lime, ginger beer		

CRAFT FAVES

THE BLACKBIRD	14	
coconut oil fat washed diplomatico planas silver rum, lime oleo syrup, luxardo maraschino liqueur, fresh lime, fresh grapefruit		
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		
RYE TAI	15	
sagamore spirit rye whiskey, rumhaven coconut rum, pineapple, orgeat, lime		
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		
FALL LADY	13	
ford’s gin, giffard apricot liqueur, fresh lemon, orange oleo syrup, egg white foam		
PINK DRANK	12	
vodka, strawberry purée, coconut milk, lemon, white cranberry, dehydrated strawberry		

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

Lib’s Grill Brew	SALISBURY	GOLDEN PALE ALE	5%	5 ⁷⁵
Troegs Perpetual	PA	IPA	7.5%	6 ⁵⁰
Heavy Seas Bodacious Blonde	BALTIMORE	AMERICAN LAGER	4.5%	5 ⁵⁰
Checkerspot Brewing - Bird is the Word	BALTIMORE	HONEY KOLSCH	5.5%	6 ⁵⁰
Downeast Seasonal	MA	SEASONAL CIDER	5.2%	7
Dogfish Head Grateful Dead	MD	JUICY PALE ALE	5.3%	5 ⁵⁰
1623 Brewing - Alla Vostra	ELDERSBURG	ITALIAN PILSNER	5.75%	7
Natty Boh	WI	PALE ALE	4.28%	4 ⁵⁰
Big Truck Brewing - Half Cab	MD	HAZY IPA	6%	7

CRAFT

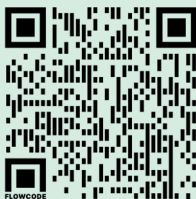
Heavy Seas Loose Cannon	BALTIMORE	AMERICAN IPA	7.2%	5 ⁷⁵
Monument Penchant Pilsner	BALTIMORE	PILSNER	4.5%	6
Union Divine	BALTIMORE	IPA	6.5%	6 ²⁵
1623 Brewing - Take Flite	ELDERSBURG	LIGHT LAGER	4.4%	6
Surfside Iced Tea + Lemonade	PA	CANNED COCKTAIL	4.5%	7
Austin Eastciders Blood Orange	TX	CIDER	5%	5 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	GLASS / CARAFE / BOTTLE	7	11	28	LUXARDO HIBISCUS LIMEADE 9
					lime juice, hibiscus-cherry syrup, ginger beer
STELLA ARTOIS LIBERTE 0.0			5 ²⁵		BUTTER BEER 9
					cream soda, caramel, butterscotch, soft whipped cream
THE SPRITZ			8		GINGERED-UP SOUR 12
lyre’s amalfi spritz canned non-alcoholic cocktail					lyre’s american malt, ginger-thyme syrup, fresh lemon, ginger beer
BLUEBERRY GIN-LESS FIZZ			10		VIOLET PALM 10
damrak virgin 0.0 gin substitute, blueberry syrup, lemon juice, egg white foam					coconut water, sugar-free cane syrup, purple ube foam

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NEIGHBORHOOD