

STARTERS

SNACKS

GOAT CHEESE CRÈME BRÛLÉE 	13	ASIAN FRIED BRUSSELS SPROUTS 	12
goat cheese whipped fennel pollen & lavender, sugar brûléed crust, cranberry walnut relish, microgreens, crostinis		crispy pork, honey, sriracha, soy, garlic, ginger	
STUFFED DATES  	14	HUMMUS WITH FRIED CHICKPEA SALAD 	13
bacon wrapped dates, goat cheese, chorizo, red pepper harissa		cucumber, olive, cherry tomato, red onion, aleppo pepper, evoo, pita bread	
DEVEILED EGGS 	13		
crab, old bay			

APPS

STEAMED CLAMS   1 DOZ	15	BLACKENED CHICKEN EMPANADAS	14
garlic, white wine, butter		corn, blackened chicken, blue cheese, red pepper aioli	
BOH STEAMED SHRIMP  1/2 LB	18	BUFFALO CHICKEN TENDERS	16
onions, lemon, old bay, cocktail sauce		hand battered, celery, blue cheese dressing	
FISH TACOS	12		
crispy fish, crunchy slaw, spicy aioli			
HONEYCOMB BURRATA 	17	CRAB DIP BREAD BOWL	19
burrata, edible flowers, honeycomb, mint oil, toasted almonds, grilled sourdough bread		sourdough bread bowl, celery, carrots	
TUNA NACHOS	21	FRIED OYSTERS	16
seared blackened tuna, crispy wontons, seaweed salad, hawaiian bbq, sriracha aioli, sesame seeds, scallions		chipotle slaw, hawaiian sea salt, microgreens	
		PULLED PORK BAO BUN TACOS 	15
		corn salsa, queso fresco, sriracha aioli, cilantro, lime wedge	

SHRIMP SCAMPI TOAST	19
grilled sourdough, white wine garlic butter sauce	

SOUPS

MD CRAB  	13
OYSTER STEW 	13

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



VALENTINE
FOOD SPECIALS

LOBSTER & BURRATA BRUSCHETTA	22
toasted sourdough, creamy burrata, butter-poached lobster, basil oil drizzle	
PAN-SEARED SCALLOPS	42
champagne risotto, roasted fennel, beurre blanc	
FILET MIGNON & CRAB OSCAR	55
8 oz filet, roasted potatoes, grilled asparagus, crab béarnaise	
“KISS ME” PARFAIT	13
layers of chocolate mousse, raspberries, whipped cream	

HEALTHY BITES

SALADS

ROMAINE CAESAR	10
romaine, caesar dressing, parmesan, croutons	
WEDGE  	12
iceberg lettuce, blue cheese crumbles, bacon crumbles, radish, tomato, pickled onion, blue cheese dressing	
SPINACH  	13
craisins, dried apple crisps, blue cheese crumbles, toasted almonds, champagne vinaigrette	
TORTILLA 	13
romaine, crispy tortillas, avocado, corn salsa, black bean, queso fresco, cilantro lime vinaigrette	

ADD-ONS/SUBSTITUTIONS

deviled eggs (2) ^{\$3}	steak ^{\$16}	shrimp ^{\$13}
chicken ^{\$10}	salmon ^{\$14}	

RICE BOWLS

GREEK CHICKEN  	24
lemon & herb marinated grilled chicken, jasmine rice, pickled onions, hummus, fried chickpeas, cherry tomatoes, cucumber, feta, radishes, parsley oil	
KOREAN FRIED CHICKEN	26
crispy chicken thigh, bulgogi glaze, pickled vegetable kimchi slaw, sweet chili garlic mayo, jasmine rice, cilantro, green onion, sesame seeds	

DRESSINGS

caesar, balsamic vinaigrette, blue cheese, honey mustard, champagne vinaigrette, ranch, cilantro lime, red wine vinegar & oil

ENTRÉES

RIBEYE  FPWM	69	GRILLED PORK CHOP  	38	CHICKEN GIOVANNI 	28
1 LB • truffle fries, asparagus, a.1. my way steak sauce		14 OZ • whipped potatoes, green beans, apple butter, demi-glace		white wine, lemon, rosemary, spinach, mozzarella, side of pasta marinara	
FILET OF BEEF  	49	LG MEATLOAF  ROSEDA FARMS	26	VODKA CHICKEN PARM	28
8 OZ • duck fat roasted fingerling potatoes, sautéed broccolini, black truffle butter		whipped potatoes, green beans, tomato bacon jam, demi-glace, sunny up egg		crispy chicken cutlet, shredded mozzarella, house-made vodka sauce, fettuccine, grated parmesan, fresh basil	
ARGENTINIAN STEAK  	33	SHRIMP & GRITS  	31	BLACKENED CHICKEN PASTA	28
CREEKSTONE FARMS		andouille pork sausage, peppers & onions, cajun cream, scallions		rigatoni mezze, peas, tomatoes, pine nuts, blackened chicken, cajun cream	
6 OZ • sliced hanger, blistered shishito peppers, herb roasted potatoes, chimichurri		PISTACHIO & PEPITA CRUSTED SALMON   	35	BEEF & BURRATA RIGATONI	33
SPRING FOREST SIRLOIN  	43	whipped potatoes, garlic spinach, coconut ginger butternut squash purée		rigatoni mezze, braised & shredded beef, marinara demi-glace cream sauce, whipped burrata	
ROSEDA FARMS		LOBSTER MAC & CHEESE SKILLET	43		
8 OZ • pepper-crusted sirloin, wild mushroom & scallion ragù, smashed fingerling potatoes		campanelle pasta, lobster cheese sauce, knuckle & claw meat lobster, cheddar, parmesan, toasted breadcrumbs, truffle oil, chives			
GRILLED PORTOBELLO STEAK WITH CHIMICHURRI   VEGAN	25				
grilled portobellos, fresh chimichurri, blistered shishito peppers, roasted fingerling potatoes					

Parties larger than 8 are subject to a 20% gratuity

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness

WINE

WHITES

GLASS / CARAFE / BOTTLE				
Avisi	PROSECCO	ITALY	12	44
Schramsberg Blanc de Blancs	SPARKLING	NAPA VALLEY, CA	—	65
Veuve Clicquot	CHAMPAGNE	FRANCE	—	90
Segura Viudas	BRUT SPARKLING ROSÉ	SPAIN	12	15 38
Chateau Miraval Cotes de Provence	ROSÉ	PROVENCE, FRANCE	—	60
Audarya	ROSÉ	ITALY	13	18 40
Wither Hills	SAUVIGNON BLANC	NEW ZEALAND	13	18 44
Cline “Seven Ranchlands”	SAUVIGNON BLANC	NORTH COAST, CA	12	15 40
Kim Crawford	SAUVIGNON BLANC	NEW ZEALAND	—	50
Michele Chiarlo Nivole	MOSCATO D’ ASTI	ITALY	12	16 42
Chateau Ste. Michelle	RIESLING	COLUMBIA VALLEY, WA	11	15 38
Torresella	PINOT GRIGIO	ITALY	10	13 36
Santa Margherita	PINOT GRIGIO	ITALY	—	60
Raw Bar	VINHO VERDE	PORTUGAL	12	15 39
Sonoma-Cutrer	CHARDONNAY	SONOMA COAST, CA	15	21 56
Boordy Vineyards "Oyster"	CHARDONNAY	MARYLAND	—	38
Wente Vineyards	CHARDONNAY	CENTRAL COAST, CA	12	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	15	20 50
La Crema	PINOT NOIR	WILLAMETTE VALLEY, OR	—	65
Conundrum	RED BLEND	NAPA VALLEY, WA	14	19 50
The Prisoner “Unshackled”	RED BLEND	CALIFORNIA	—	55
Markham	MERLOT	NAPA VALLEY, CA	14	19 50
Bodega Catena Zapata	MALBEC	ARGENTINA	13	16 39
Monte Antico	SANGIOVESE	TUSCANY, ITALY	11	15 40
Penfolds Koonunga Hills	SHIRAZ	SOUTH AUSTRALIA	13	18 45
Stag's Leap	PETITE SYRAH	NAPA VALLEY, CA	—	80
Josh Cellars	CABERNET	CALIFORNIA	12	16 40
Daou Vineyards	CABERNET	PASO ROBLES, CA	15	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?
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or submit your event info on our online
form at libsgrill.com/private-dining

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COCKTAILS

MARTINIS

COCONUTINI	13
shipwreck cream rum, amaretto, vanilla vodka, toasted coconut	
GROVE & CITRUS	16
olive oil fat-washed gray whale gin, giffards grapefruit liqueur, fresh lemon, cane syrup, grapefruit essence	
DUBAI CHOCOLATE MARTINI	17
cocoa nib infused titos vodka, irish cream, chocolate liqueur, pistachio syrup, toasted kataifi	

ESPRESSO MARTINI	15
vanilla vodka, grind espresso liqueur, coffee liqueur, baileys irish cream, lavazza espresso	
OPERATION DAGGER	15
pineapple & lavender infused patron blanco, agave, fresh lime, coconut-infused soft whip	

CRUSHES

LEMON BASIL	11
citrus vodka, fresh lemon, cane syrup, muddled basil, lemon-lime soda	
“BE MY BOOBERRY” CRUSH	13
blueberry vodka, blueberry syrup, fresh lemon, lemon-lime soda	
CHEETAH COLADA	12
house-infused pineapple vodka, shipwreck coconut cream rum, pineapple juice	
MD CRUSH	12
mcclintock epiphany organic vodka, fresh squeezed orange juice, blood orange juice, austin eastciders blood orange cider	

MCLINTOCK’S WHISKEY FLIGHT	26
mcclintock matchstick straight bourbon, mcclintock bootjack rye, mcclintock great gambrill 4yr american brandy	

TWISTED MULES

MEDITERRANEAN	12
figenza vodka, ginger liqueur, fresh lime, ginger beer	
MOJITO	12
mint-infused bacardi silver rum, lime oleo, lime juice, ginger beer	

CRAFT FAVES

KINGSTON NEGRONI	15
planteray pineapple rum, coconut oil fat-washed campari, banana sweet vermouth, fresh grated nutmeg	
SMOKING OLD FASHIONED	14
whiskey, brown sugar syrup, orange bitters, expressed orange	
SOUTH ISLAND SUNSET	13
wither hills sauvignon blanc, cane collective spiced pear punch, apple brown sugar syrup, fresh lime, q mixers ginger beer	

RYE TAI	16
sagamore spirit rye whiskey, rumhaven coconut rum, pineapple, orgeat, gingersnap syrup, lime	
LIMONCELLO 75	14
gray whale gin, limoncello, fresh lemon, prosecco	

MEZCAL PINEAPPLE SOUR	13
illegal mezcal, pineapple juice, fresh lemon, agave nectar	
THE HIGH HORSE	15
patron reposado tequila, aperol, house-made pomegranate syrup, lime	

COOL AS A CUCUMBER	14
gin, elderflower liqueur, cane syrup, fresh lemon, cucumber water	
PAPER PLANE	15
redemption bourbon, amaro nonino, aperol, fresh lemon	

PINK DRANK	13
vodka, strawberry purée, coconut milk, lemon, white cranberry, dehydrated strawberry	

PORT OF CALL	14
gray whale gin, port wine, fresh lemon, spiced cranberry, cinnamon syrup	

JUST PEACHY	12
bourbon whiskey, peach purée, lemon, ginger beer	
HONEY MAKE IT HOT	10
deep eddy’s pineapple, jalapeño & honey syrup, fresh lime, ginger beer	

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 - Sip Happens	BALTIMORE	KETTLE SOUR	5.5%	7 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 - Black Cherry / Pineapple	CA	VODKA SELTZER	4.5%	7

DOMESTIC	BUDWEISER • BUD LIGHT • MICHELOB ULTRA • COORS LIGHT • YUENGLING • MILLER LITE • BLUE MOON	4 ⁷⁵
IMPORT	GUINNESS 16 oz • CORONA PREMIER • MODELO • STELLA ARTOIS • HEINEKEN	5 ⁷⁵

ZERO PROOF

FREIXENET SPARKLING ROSÉ	GLASS / CARAFE / BOTTLE 8 11 28	LUXARDO HIBISCUS LIMEADE	10
JOSH NA SPARKLING WINE	13 18 45	lime juice, hibiscus-cherry syrup, ginger beer	
STELLA ARTOIS LIBERTE 0.0	6 ²⁵	BUTTER BEER	10
pilsner - lager		cream soda, caramel, butterscotch, soft whipped cream	
ATHLETIC BREWING CO. - RUN WILD	7	GINGERED-UP SOUR	13
ipa		lyre’s american malt, ginger-thyme syrup, fresh lemon, ginger beer	
MEDICINE BALL	11	LION’S MANE	12
warm herbal tea, lemon, ginger, honey		(clarified milk punch) lion’s mane alcohol free spirit, yuzu, basil syrup, ume plum spritz, shiso leaf	
BLUEBERRY GIN-LESS FIZZ	11		
damrak virgin 0.0 gin substitute, blueberry syrup, lemon juice, egg white foam			

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NEIGHBORHOOD