

Brunch Bites

LOADED CHORIZO TOTS SKILLET — 12
GF
chorizo, shredded cheddar cheese, pico de gallo, chipotle crema

DUBAI CHOCOLATE PISTACHIO PARFAIT — 16
V GF
creamy pistachio yogurt, dark chocolate, chocolate crumble, roasted pistachios, strawberries

MONKEY BREAD — 16
V
shareable baked pinch-me cake, cinnamon, caramel

ASIAN BRUSSELS SPROUTS — 13
crispy pork, honey, sriracha, soy, garlic, ginger

Soups & Salads

MD CRAB SOUP — 13
GF

OYSTER STEW — 13
GF

SPINACH — 13
V GF
craisins, dried apple crisps, blue cheese crumbles , toasted almonds, champagne vinaigrette

ROMAINE CAESAR — 13
romaine, caesar dressing, parmesan, croutons

ADD-ONS
deviled egg (2) $3 | chicken $10 | shrimp $13 | steak $16 | salmon $14

Brunch Mains

FRESH FROM THE GARDEN OMELET — 17
V GF
green and yellow zucchini, red onions, baby arugula, goat cheese, micro greens, fresh herbs, radishes, mint, evoo

HAWAIIAN POKE AVOCADO TOAST — 21
toasted sourdough, avocado spread, blackened seared sliced tuna, pickled onions, crushed crispy wontons, sesame seeds, cusabi

AMALFI FRENCH TOAST — 17
V
layered butter brioche, lemon curd, blueberry maple syrup, whipped ricotta

ITALIAN CANNOLI PANCAKES — 16
V
buttermilk pancakes, layered cannoli cream, mini chocolate chips, pistachios, whipped cream, chocolate drizzle

CROQUE MADAME — 20
sourdough french toast sandwich, ham, cheese, sunny side up egg, breakfast potatoes

NASHVILLE HOT CHICKEN & WAFFLES — 20
seasoned chicken thighs, waffle sandwich, fried eggs, pickle-brine aioli, maple syrup, breakfast potatoes, pickle spear

DOUBLE XL BREAKFAST — 18
eggs to order, bacon, french toast, breakfast potatoes

TURKEY CHORIZO TACOS — 18
housemade turkey chorizo, scrambled eggs, street corn salsa, black sriracha, mixed cheeses, breakfast potatoes

CHIMICHURRI STEAK & EGGS SKILLET — 35
GF BUCKHEAD
sizzling cast-iron skillet, crispy breakfast potatoes, sautéed peppers, onions, sliced grilled hanger steak, sunny-side-up eggs, chimichurri, crumbled queso fresco, fresh scallions

KOREAN BBQ STEAK BENEDICT — 19
toasted english muffin, spicy kimchi, tender sliced korean bbq steak, poached eggs, gochujang hollandaise, toasted sesame seeds, scallions

SPECIAL DIETARY NEEDS? TRYING TO EAT HEALTHIER?

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

ML TW RT

Sammies & Bowls

CROISSANT BRUNCH BURGER — 21
kneads croissant bun, roseda beef patty, american cheese, maple bacon jam, fried egg, breakfast potatoes

GRILLED SALMON BLT — 21
kneads bakery seeded bread, basil aioli, fries, pickle spear

CRAB CAKE SANDWICH — 27
kneads bakery bun, tartar, lettuce, tomato, fries & pickle spear

GREEK CHICKEN BOWL — 24
GF
lemon & herb marinated grilled chicken, jasmine rice, pickled onions, hummus, fried chickpeas, cherry tomatoes, cucumber, feta, radishes, parsley oil

KOREAN FRIED CHICKEN BOWL — 26
crispy chicken thigh, bulgogi glaze, pickled vegetable kimchi slaw, sweet chili garlic mayo, jasmine rice, cilantro, green onion, sesame seeds

ASIAN TUNA POKE BOWL — 27
asian-marinated tuna, pickled red onions, fresh cucumbers, avocado, shaved radishes, sesame seeds, crispy wontons, cucumber-wasabi sauce



Naughty

DIRTY SNOWMAN — 15
cocoa nib-infused tito's vodka, grind espresso liqueur, peppermint schnapps, cold brew coffee, rumple minze foam

PRANCER'S PEARS — 15
gray whale gin, spiced pear liqueur, amaro montenegro, fresh lemon, pear purée, honey ginger syrup

DON'T EAT YELLOW SNOW...DRINK IT — 14
tito's vodka, creamy limoncello, fresh lemon, soft whip foam

ELF'D UP — 16
patron reposado tequila, aperol, pomegranate syrup, fresh lime

JINGLE JUICE — 16
appleton estate reserve jamaican rum, bacardi silver, planteray oftd, banana liqueur, almond orgeat, pineapple

SANTA'S SIDE PIECE — 13
blackberry-infused vodka, raspberry liqueur, pineapple, whipped honey foam, lemon essence

Nice

MISTLETOETINI — 15
deep eddy's cranberry, st-germain elderflower liqueur, dry vermouth, spiced cranberry, rosemary

BUDDY THE ELF OLD FASHIONED — 16
sagamore spirit rye whiskey, black walnut bitters, gingerbread, orange essence

SANTAGRIA — 14
winter-spiced red wine, ole smoky apple pie moonshine, apple cider, apple brown sugar syrup, angry orchard hard apple cider

GRANNY SMITH SLEIGH RIDE — 14
vodka, apple cider, apple brown sugar syrup, q mixers ginger beer

A MERRY MAN'S X-MAS — 16
cocoa nib infused bacardi rum, whiskey liqueur, cream sherry, orange cream, orange liqueur, chocolate bitters, soft whip foam

NAVIDAD NOG — 17
patron reposado tequila, sweet corn milk, rumchata, licor 43, freshly grated nutmeg

Zero-proof

	GLASS	CARAFE	BOTTLE
FREIXENET SPARKLING ROSÉ	15	21	48
JOSH NA SPARKLING WINE	14	20	45

STELLA ARTOIS LIBERTÉ 0.0 — 6.25
pilsner - lager

NORTHERN LIGHTS — 13
empress 1908 na gin, sparkling peach, lemon oleo syrup, yuzu

MEDICINE BALL — 11
warm herbal tea, lemon, ginger, honey

BUTTER BEER — 10
cream soda, caramel, butterscotch, soft whip foam

FRIDGE CIGARETTE — 11
diet cola, lavazza espresso, vanilla soft whip, cocoa dust

Beverage Director: Adam Merryman
Culinary Director: Steven Agostini

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
Château Miraval Côtes 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
Conundrum	RED BLEND	NAPA VALLEY, CA	13	19	50
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
Daou Vineyards	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 8

Beer-ish

DRAUGHT 16 OZ

EXCLUSIVELY BREWED FOR LIB'S GRILL

1623 Brewing Co. - Say Love	ELDERSBURG	ITALIAN RED LAGER	5.2%	6
Brewer’s Haven- Seat at the Table	BALTIMORE	WEST COAST IPA	6.3%	6.50
Monument City - Haus Lager	BALTIMORE	PALE LAGER	4.8%	5.50
Union - Snow Pants	BALTIMORE	OATMEAL NITRO STOUT	8.5%	7
Tröegs - Blizzard of Hops	PA	WINTER IPA	6.4%	6.50
Tröegs - Mad Elf	PA	HOLIDAY ALE	11%	6
1623 Brewing Co. - Pilsner	ELDERSBURG	GERMAN PILSNER	5.2%	6
Angry Orchard - Crisp Apple	MA	HARD CIDER	5%	7

CRAFT BOTTLES & CANS

Heavy Seas Loose Cannon	BALTIMORE	AMERICAN IPA	7.2%	5.75
Monument City - American Brown Ale	BALTIMORE	BROWN ALE	6%	6.50
1623 Brewing Co. - Stocking Stuffer	ELDERSBURG	HOLIDAY CREAM ALE	4.4%	6.25
Surfside Blueberry Lemonade	PA	CANNED COCKTAIL	4.5%	7
Austin Eastciders Blackberry	TX	CIDER	5%	5.50
Guinness 16 oz	IRELAND	STOUT	4.1%	7

DOMESTIC BUDWEISER • BUD LIGHT • MICHELOB ULTRA • COORS LIGHT • YUENGLING MILLER LITE • BLUE MOON • NATTY BOH 16 OZ 4.75

IMPORT CORONA PREMIER • MODELO • STELLA ARTOIS • HEINEKEN 5.75

SANTA’S LITTLE SHOOTERS



JACK FROST · 7
rumhaven coconut rum, pineapple, blue curaçao, coconut cream

FELIZ NAVI DAMN! · 8
patron blanco tequila, fresh lemon, lemon oleo syrup, orange liqueur

SANDY’S LIL HOPPER · 8
vodka, mint liqueur, vanilla, chocolate liqueur, chocolate bitters, soft whip

CALENDAR OF EVENTS

NOV 21
COCKTAILS & CANDY CANES LAUNCH

NOV 22
SMALL BUSINESS SUNDAY

NOV 25
THANKSGIVING PACKAGE PICKUP

NOV 28
UGLY SWEATER BRUNCH

NOV 29
SMALL BUSINESS SUNDAY

DEC 1
COOKIES & COCKTAILS

DEC 2
CHRISTMAS CAROLOKE

DEC 4 - 12
HANUKKAH CELEBRATION

DEC 5
SIP & PAINT NIGHT
LIB’S GRILL TOWSON

DEC 6
SMALL BUSINESS SUNDAY

DEC 7
JINGLE BELL BINGO
LIB’S GRILL PERRY HALL

DEC 9
COCKTAIL CLASS
LIB’S GRILL PERRY HALL

DEC 12
SANTA BRUNCH

DEC 13
SMALL BUSINESS SUNDAY

DEC 14
CAROLOKE
LIB’S GRILL PERRY HALL
GRINCH THEME NIGHT
LIB’S GRILL BEL AIR

DEC 15
MUSIC BINGO
LIB’S GRILL MAPLE LAWN

DEC 17
COOKIES & COCKTAILS

DEC 19
CAROLOKE BRUNCH

DEC 20
SMALL BUSINESS SUNDAY

DEC 22
MUSIC BINGO
LIB’S GRILL BEL AIR

DEC 24
CHRISTMAS EVE PACKAGE PICKUP

DEC 26
PAJAMA BRUNCH + COOKIES & COCKTAILS
JINGLES & MINGLES
LIB’S GRILL MAPLE LAWN

DEC 31
NYE CELEBRATIONS

ML TW RT

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