

# STARTERS

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

# HEALTHY BITES

## SNACKS

- GOAT CHEESE CRÈME BRÛLÉE** V 12  
goat cheese whipped fennel pollen & lavender, sugar brûléed crust, cranberry walnut relish, microgreens, crostinis
- STUFFED DATES** GF + 13  
bacon wrapped dates, goat cheese, chorizo, red pepper harissa
- DEVILED EGGS** GF 12  
crab, old bay
- ASIAN FRIED BRUSSELS SPROUTS** + 11  
crispy pork, honey, sriracha, soy, garlic, ginger
- HUMMUS WITH FRIED CHICKPEA SALAD** V 12  
cucumber, olive, cherry tomato, red onion, aleppo pepper, evoo, pita bread

## APPS

- STEAMED CLAMS** GF + 1 DOZ 14  
garlic, white wine, butter
- BOH STEAMED SHRIMP** + 1/2 LB 17  
onions, lemon, old bay, cocktail sauce
- FISH TACOS** 11  
crispy fish, crunchy slaw, spicy aioli
- HONEYCOMB BURRATA** V 16  
burrata, edible flowers, honeycomb, mint oil, toasted almonds, grilled sourdough bread
- TUNA NACHOS** 20  
seared blackened tuna, crispy wontons, seaweed salad, hawaiian bbq, sriracha aioli, sesame seeds, scallions
- SHRIMP SCAMPI TOAST** 18  
grilled sourdough, white wine garlic butter sauce
- BLACKENED CHICKEN EMPANADAS** 13  
corn, blackened chicken, blue cheese, red pepper aioli
- BUFFALO CHICKEN TENDERS** 15  
hand battered, celery, blue cheese dressing
- CRAB DIP BREAD BOWL** 18  
sourdough bread bowl, celery, carrots
- FRIED OYSTERS** 15  
chipotle slaw, hawaiian sea salt, microgreens
- PULLED PORK BAO BUN TACOS** + 14  
corn salsa, queso fresco, sriracha aioli, cilantro, lime wedge

## SOUPS

- MD CRAB** GF + 12
- OYSTER STEW** GF 12

## FLATBREADS

substitute gluten-free flatbread + \$2

- CAJUN CHICKEN** 18  
red onion, cheddar, mozzarella, black garlic ranch, bbq sauce, scallions
- BEEF & BLUE** 19  
sliced steak, blue cheese, mozzarella, caramelized onions, horseradish aioli
- SEAFOOD** 25  
crab dip spread, lump crab, old bay, shrimp, mozzarella, scallions

### SPECIAL DIETARY NEEDS? TRYING TO EAT HEALTHIER?

Look for these symbols across the whole menu!

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

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



# MAINS

## SANDWICHES

- ROSEDA BURGER** 18  
kneads bakery bun, hand-crafted beef, lettuce, tomato, onion, choice of cheese, fries & pickle spear
- GRILLED SALMON BLT** + + 20  
kneads bakery seeded bread, basil aioli, fries & pickle spear
- CRAB CAKE** 25  
kneads bakery bun, tartar, lettuce, tomato, fries & pickle spear
- GRILLED CHICKEN** + + 18  
kneads bakery seeded bread, candied bacon, brie, apple, housemade honey mustard, fries & pickle spear
- BRAISED BEEF GRILLED CHEESE & FRENCH ONION SOUP** 24  
kneads bakery sourdough, shredded beef, caramelized onions, gruyère cheese, french onion soup

## ENTRÉES

- RIBEYE** + FPWM 68  
1 LB - truffle fries, asparagus, a.1. my way steak sauce
- FILET OF BEEF** GF + 48  
8 OZ - duck fat roasted fingerling potatoes, sautéed broccolini, black truffle butter
- ARGENTINIAN STEAK** GF + 32  
CREEKSTONE FARMS  
6 OZ - sliced hanger, blistered shishito peppers, herb roasted potatoes, chimichurri
- SPRING FOREST SIRLOIN** GF + 42  
ROSEDA FARMS  
8 OZ - pepper-crusted sirloin, wild mushroom & scallion ragù, smashed fingerling potatoes
- GRILLED PORTOBELLO STEAK WITH CHIMICHURRI** GF + VEGAN 24  
grilled portobellos, fresh chimichurri, blistered shishito peppers, roasted fingerling potatoes

## SALADS

- ROMAINE CAESAR** 9  
romaine, caesar dressing, parmesan, croutons
- WEDGE** + GF 11  
iceberg lettuce, blue cheese crumbles, bacon crumbles, radish, tomato, pickled onion, blue cheese dressing
- SPINACH** GF V 12  
crisins, dried apple crisps, blue cheese crumbles, toasted almonds, champagne vinaigrette
- TORTILLA** V 12  
romaine, crispy tortillas, avocado, corn salsa, black bean, queso fresco, cilantro lime vinaigrette

### ADD-ONS/SUBSTITUTIONS +

- deviled eggs (2) \$2
- steak \$15
- shrimp \$12
- chicken \$9
- salmon \$13

## RICE BOWLS

- GREEK CHICKEN** GF + 23  
lemon & herb marinated grilled chicken, jasmine rice, pickled onions, hummus, fried chickpeas, cherry tomatoes, cucumber, feta, radishes, parsley oil
- KOREAN FRIED CHICKEN** 25  
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

# 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
Conundrum	RED BLEND	NAPA VALLEY, WA	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**

## CATERING

**HOSTING AN EVENT?**  
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# COCKTAILS

## MARTINIS

**COCONUTINI** 12  
shipwreck cream rum, amaretto,  
vanilla vodka, toasted coconut

**GROVE & CITRUS** 15  
olive oil fat-washed gray whale gin,  
giffards grapefruit liqueur, fresh lemon,  
cane syrup, grapefruit essence

**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

**OPERATION DAGGER** 14  
pineapple & lavender infused  
patron blanco, agave, fresh lime,  
coconut-infused soft whip

## 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  
mcclintock epiphany organic vodka, fresh  
squeezed orange juice, blood orange juice,  
austin eastciders blood orange cider

**MCLINTOCK'S WHISKEY FLIGHT** 25  
mcclintock matchstick straight bourbon,  
mcclintock bootjack rye, mcclintock great  
gambrill 4yr american brandy

## TWISTED MULES

featuring q mixers ginger beer

**MEDITERRANEAN** 11  
figenza vodka, ginger liqueur, fresh  
lime, ginger beer

**MOJITO** 11  
mint-infused bacardi silver rum, lime  
oleo, lime juice, ginger beer

## CRAFT FAVES

**KINGSTON NEGRONI** 14  
planteray pineapple rum, coconut oil  
fat-washed campari, banana sweet  
vermouth, fresh grated nutmeg

**SMOKING OLD FASHIONED** 13  
whiskey, brown sugar syrup, orange  
bitters, expressed orange

**SOUTH ISLAND SUNSET** 12  
wither hills sauvignon blanc, cane  
collective spiced pear punch, apple  
brown sugar syrup, fresh lime, q mixers  
ginger beer

**RYE TAI** 15  
sagamore spirit rye whiskey, rumhaven  
coconut rum, pineapple, orgeat,  
gingersnap syrup, lime

**LIMONCELLO 75** 13  
gray whale 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

**PAPER PLANE** 14  
redemption bourbon, amaro nonino,  
aperol, fresh lemon

**PINK DRANK** 12  
vodka, strawberry purée, coconut  
milk, lemon, white cranberry,  
dehydrated strawberry

**PORT OF CALL** 13  
gray whale gin, port wine, fresh lemon,  
spiced cranberry, cinnamon syrup

**JUST PEACHY** 11  
bourbon whiskey, peach purée, lemon,  
ginger beer

**HONEY MAKE IT HOT** 9  
deep eddy's pineapple, jalapeño &  
honey syrup, fresh lime, ginger beer

# BEER-ISH

## DRAUGHT <sup>16 OZ</sup>

 Lib's Grill Brew	SALISBURY	GOLDEN PALE ALE	5%	5 <sup>75</sup>
Troegs Perpetual	PA	IPA	7.5%	6 <sup>50</sup>
Heavy Seas Bodacious Blonde	BALTIMORE	AMERICAN LAGER	4.5%	5 <sup>50</sup>
Checkerspot Brewing - Sip Happens	BALTIMORE	KETTLE SOUR	5.5%	7 <sup>50</sup>
Downeast Seasonal	MA	SEASONAL CIDER	5.2%	7
Dogfish Head Grateful Dead	MD	JUICY PALE ALE	5.3%	5 <sup>50</sup>
1623 Brewing - Alla Vostra	ELDERSBURG	ITALIAN PILSNER	5.75%	7
Natty Boh	WI	PALE ALE	4.28%	4 <sup>50</sup>
Big Truck Brewing - Half Cab	MD	HAZY IPA	6%	7

## CRAFT <sup>BOTTLES & CANS</sup>

Heavy Seas Loose Cannon	BALTIMORE	AMERICAN IPA	7.2%	5 <sup>75</sup>
Monument Penchant Pilsner	BALTIMORE	PILSNER	4.5%	6
Union Divine	BALTIMORE	IPA	6.5%	6 <sup>25</sup>
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 <sup>50</sup>
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<sup>75</sup>**

**IMPORT** GUINNESS <sup>16 OZ</sup> • CORONA PREMIER • MODELO • STELLA ARTOIS • HEINEKEN **5<sup>75</sup>**

# ZERO PROOF

	GLASS / CARAFE / BOTTLE		
FREIXENET SPARKLING ROSÉ	7 11 28	LUXARDO HIBISCUS LIMEADE	9
JOSH NA SPARKLING WINE	12 18 45	lime juice, hibiscus-cherry syrup, ginger beer	
STELLA ARTOIS LIBERTE 0.0	5 <sup>25</sup>	BUTTER BEER	9
pilsner - lager		cream soda, caramel, butterscotch, soft whipped cream	
ATHLETIC BREWING CO. - RUN WILD	6	GINGERED-UP SOUR	12
ipa		lyre's american malt, ginger-thyme syrup, fresh lemon, ginger beer	
MEDICINE BALL	10	LION'S MANE	11
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	10		
damrak virgin 0.0 gin substitute, blueberry syrup, lemon juice, egg white foam			

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