

MEAT & CHEESE.

CHARCUTERIE BOARD • 25

3 cheeses, 3 meats, honeycomb, cornichons, olive mix, cranberry nut crostinis, peruvian pearls, dried fruit, blue berry, fig jam, wholegrain mustard, pistachios

SNACKS.

ASIAN FRIED BRUSSELS SPROUTS • 8
crispy pork, honey, Sriracha, soy, garlic, ginger

GOAT CHEESE CRÈME BRÛLÉE • 10 (V)
goat cheese whipped fennel pollen & lavender, sugar brûléed crust, cranberry walnut relish, crostinis

APPETIZERS.

STEAMED CLAMS • 12 (GF)
(1 00Z) garlic, white wine, butter

BOH STEAMED SHRIMP • 18
(1/2 LB) onions, lemon, old bay, cocktail sauce

FISH TACOS • 9
crispy fish, crunchy slaw, spicy aioli

BLACKENED CHICKEN EMPANADAS • 12
red pepper aioli, blue cheese

HAND-BATTERED BUFFALO CHICKEN TENDERS • 8
blue cheese

TRUFFLE PARMESAN FRIES • 8 (GF) (V)
truffle oil, garlic, parmesan, hand-cut fries

SHRIMP COCKTAIL • 14
lemon, cocktail sauce

DEVILED EGGS • 7 (GF)
crab, old bay

HUMMUS WITH FRIED CHICK PEASALAD • 5 (V)
cucumber, olive, cherry tomato, red onion, aleppo pepper, evoo, fresh dill, pita bread

FRIED OYSTERS IN THE SHELL • 12
spicy celery root remoulade, micro greens

CRAB DIP • 15
crostinis, jumbo lump crab, old bay, cheese blend

HONEY BEER MUSSELS • 14
shallots, bell peppers, cilantro, honey glaze, ale, crispy bacon

ROASTED BEETS • 13 (GF) (V)
goat cheese whipped fennel pollen & lavender, honey, orange, radish, evoo

TUNA NACHOS • 16
seared blackened tuna, crispy wontons, seaweed salad, hawaiian bbq, sriracha aioli, sesame seeds



SANDWICHES.

[served with fries & pickle]

BRAVEHEART BURGER • 15
lyon's bakery bun, hand-crafted beef, lettuce, tomato, onion, choice of cheese

BBQ BACON FRIED CHICKEN • 13
lyon's bakery bun, cheddar cheese, bacon, sweet BBQ

GRILLED SALMON BLT • 17
lyon's seeded bakery bread, basil aioli

CRAB CAKE SANDWICH • 22
lyon's bakery bun, tartar, lettuce, tomato

SHORT RIB GRILLED CHEESE • 18
aged provolone, fig jam, caramelized onion, lyon's bakery sourdough bread

LEMON & HERB GRILLED CHICKEN • 14
lemon herb mayo, spinach, red onion, roasted red pepper, multi grain bread

FANCY FRIED FISH • 18
battered blue catfish, american cheese, dill cole slaw, caviar tartar sauce, pickles, brioche roll

MAINS.

STEAK FRITES ROSEDA FARMS | sliced sirloin, duck fat rosemary fries, grilled asparagus, red wine demi glace | 8 oz • \$ 34 (GF)

GRILLED RIBEYE BRAVEHEART | grilled asparagus, potato & ancient grain risotto, enriched mascarpone & parmesan | 14 oz • \$ 49

FILET OF BEEF | gruyere potato gratin, prosciutto wrapped asparagus, caramelized onion, garlic compound butter | 8 oz • \$ 39 (GF)

GRILLED PORK CHOP | whipped potatoes, green beans, apple butter, demi glace • 30 (GF)

MEATLOAF BRAVEHEART | hand-crafted beef, tomato jam, sunny side egg, whipped potatoes, green beans, demi glace • 24

PAN ROASTED CHICKEN | mushroom ravioli, crispy prosciutto, smoked mozzarella, spinach • 25

SHRIMP & GRITS | andouille pork sausage, peppers & onions, cajun cream, scallions • 26 (GF)

PISTACHIO & PEPITA CRUSTED SALMON | whipped potatoes, garlic spinach, coconut ginger butternut squash purée • 30 (GF)

BLACKENED CHICKEN PASTA | homemade rigatoni noodle, peas, tomatoes, pine nuts, blackened chicken, cajun cream sauce • 24

SHORT RIB RIGATONI | homemade rigatoni noodle, braised short rib, whipped burrata, basil • 26

STUFFED PORTOBELLO | smoked mozzarella, shallots, spinach, sundried tomato, EVOO, balsamic glaze • 20 (GF) (V)

FLATBREADS.

substitute gluten-free flatbread • +2

CAJUN CHICKEN • 14
red onion, cheddar, mozzarella, black garlic ranch, bbq sauce, onions, scallions

PROSCIUTTO & SHARPE PROVOLONE • 16
fig jam, truffled arugula, parmesan

SEAFOOD • 24
crab dip spread, lump crab, mozzarella, old bay, shrimp, scallions

SOUP.

MD CRAB • 10 (GF)

OYSTER STEW • 10 (GF)

SOUP DU JOUR • 10

SALAD.

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

BABY KALE OR ROMAINE CAESAR • 8
crispy parmesan, croutons, creamy caesar

WEDGE • 10 (GF)
iceberg lettuce, blue cheese crumbles, bacon crumbles, radish, tomato, pickled onion, blue cheese dressing

SPINACH • 11 (GF) (V)
craisins, dried apple crisps, blue cheese, toasted almonds, champagne vinaigrette

TORTILLA • 11 (V)
romaine, crispy tortillas, avocado, corn salsa, black bean, queso fresco, cilantro lime vinaigrette

KALE & STRAWBERRY • 11 (GF) (V)
radishes, strawberries, goat cheese, cucumbers, toasted almonds, poppy seed dressing

SIDES.

truffle parmesan fries • 6
duck fat rosemary fries • 6
prosciutto wrapped asparagus • 8
caramelized shallot & gruyere potato gratin • 8
potato & ancient grains risotto • 6

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

Parties larger than 8 are subject to an 20% gratuity

STEAK. SEAFOOD. RAW BAR.

(V) VEGETARIAN (GF) GLUTEN FRIENDLY

WINE.

by the bottle only

[GLASS | CARAFE | BOTTLE]

WHITES

- 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
- William Hill Estate* SAUVIGNON BLANC NORTH COAST, CA 11 | 15 | 38
- Kim Crawford* SAUVIGNON BLANC NEW ZEALAND 50
- Michele Chiarlo Nivole* MOSCATO D'ASTI ITALY 11 | 16 | 42
- Clean Slate* RIESLING GERMANY 9 | 14 | 36
- Castello Di Gabbiano* 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

- Evolution* PINOT NOIR WILLAMETTE VALLEY, OR 13 | 20 | 52
- 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
- Francis Coppola Blue Label* MERLOT CALIFORNIA 11 | 16 | 40
- Bodega Catena Zapata* MALBEC ARGENTINA 12 | 16 | 39
- Ghiga* BARBERA D'ASTI ITALY 50
- 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
- Barboursville Vineyards* CABERNET VIRGINIA 14 | 19 | 50
- Raymond Vineyards "Sommelier Selection"* CABERNET CALIFORNIA 16 | 22 | 60
- 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

MARTINIS.

- COCONUTINI • 12**
shipwreck cream rum, amaretto, vanilla vodka, toasted coconut
- LYCHEETINI • 13**
citrus vodka, house lychee puree, elderflower liqueur, fresh lime
- SMOKEY & FILTHY • 14**
titos, smoked olive brine, blistered olives
- ESPRESSO MARTINI • 14**
espresso vodka, vanilla vodka, coffee liqueur, irish cream, espresso

CRUSHES.

- LEMON BASIL • 10**
squeezed lemon, citrus vodka, simple syrup, muddled basil, lemon soda
- CHEETAH COLADA • 11**
infused pineapple vodka, shipwreck cream rum, pineapple juice
- "BE MY BOOBERRY" CRUSH • 11**
van gogh blueberry açai vodka, blueberry simple, fresh lemon, lemon soda
- GREEN TEA CRUSH • 11**
jameson, peach liqueur, house sour mix, lemon-lime soda

TWISTED MULES.

featuring q mixers ginger beer

- ASIAN • 10**
muddled cucumber, elderflower liquor, van gogh mango vodka, ginger beer
- JUST PEACHY • 11**
bourbon whiskey, peach purée, lemon, ginger beer
- PASSION FRUIT JALAPENO • 12**
blanco tequila, cane collective passion fruit jalapeno syrup, lime, ginger beer

HOSTING AN EVENT?

Let Lib's Grill cater!
Contact catering@libsgrill.com or submit your event information on our online form at libsgrill.com/private-dining

CRAFT FAVORITES.

- CRANBERRY MINT MOJITO • 12**
bacardi rum, cranberries, fresh cranberry simple syrup, lime, white claw black cherry
- 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
- SAGAMORE SWEETHEART • 14**
sagamore spirit rye, ginger snap syrup, lemon, ginger liqueur, cranberry
- MARGARITA'S IDENTITY CRISIS • 13**
1800 coconut tequila, pineapple, lime, agave nectar, cream of coconut, grand marnier float
- ISLAND OASIS • 12**
housemade pineapple infused tito's, orange liqueur, rosemary simple syrup, guava nectar, orange juice
- LIMONCELLO 75 • 12.50**
limoncello, tanqueray gin, lemon juice, prosecco
- MEZCAL PINEAPPLE SOUR • 11.50**
el silencio mezcal, pineapple juice, lemon juice, agave
- PINK DRANK • 12**
vodka, strawberry purée, coconut milk, lemon, white cranberry, dehydrated strawberry
- HIBISCUS HANA • 13**
milagro reposado, orange liqueur, hibiscus, lime, q mixers sparkling grapefruit
- AÑEJO OLD FASHIONED • 15**
la adelita añejo tequila, corn liqueur, orange bitters, muddled orange peel, luxardo cherry
- COOL AS A CUCUMBER • 13**
tanqueray, elderflower liqueur, cane syrup, lemon, cucumber water

BEER-ISH.

- DRAUGHT**
16oz
- LIB'S GRILL BREW • 5.75**
salisbury | golden pale ale | 5%
- TROEGS PERPETUAL IPA • 6.50**
pa | ipa | 7.5%
- GUINNESS BLONDE ALE • 5.50**
halethorpe | american lager | 5%
- ASLIN BEER CO. VOLCANO SAUCE • 6.50**
va | sour ale | 6%
- LEINENKUGEL SUMMER SHANDY • 6**
wi | shandy | 4.2%
- KEY BREWING CO. ALL DAYS OFF • 6**
dundalk | mexican style lager | 4.4%
- UNION BREWING MOUNTAIN GIRL • 6**
baltimore | hefeweizen | 5%
- NATTY BOH • 4.50**
wi | pale ale | 4.28%
- DEWEY BEER CO. SWISHY PANTS HAZY • 7**
de | hazy ipa | 7.5%
- CRAFT BOTTLES & CANS**
- HEAVY SEAS LOOSE CANNON • 5.75**
baltimore | american ipa | 7.2%
- DEWEY BEER CO. SECRET MACHINE • 7**
de | seasonal sour | 7%
- MANOR HILL PILSNER • 5.50**
ellicott city | german pilsner | 5.3%
- 2SP BREWING CO. PONY BOI • 6**
pa | golden lager | 4%
- UNION BREWING STEADY EDDIE • 5.75**
baltimore | ipa | 7%
- HEAVY SEAS TROPICANNON • 6**
md | citrus ipa | 7.25%
- AUSTIN EASTCIDERS BLACKBERRY • 5.50**
tx | cider | 5%
- HIGH NOON PINEAPPLE • 7**
ca | vodka seltzer | 4.5%
- WHITE CLAW BLACK CHERRY • 5**
wi | hard seltzer | 5%

DOMESTIC • 4.75

BUDWEISER / BUD LIGHT / MICHELOB ULTRA / COORS LIGHT / YUENGLING / MILLER LITE / BLUE MOON

IMPORT • 5.75

GUINNESS [16oz] / CORONA PREMIER / MODELO / STELLA ARTOIS / HEINEKEN

AGED SPIRITS.

[neat 2.25oz]

- SAGAMORE SPIRIT DOUBLE OAK md whiskey • 15.50
- WHISTLE PIG 10YR rye whiskey • 16
- RUSSEL'S rye whiskey • 12
- WOODFORD RESERVE DOUBLE OAK bourbon • 17.50
- OLD FORESTER PROHIBITION 1920 bourbon • 17.50
- WOODFORD RESERVE bourbon • 14
- MAKERS 46 bourbon • 16
- ANGEL'S ENVY bourbon • 16
- BASIL HAYDEN bourbon • 17
- JEFFERSONS OCEAN small batch bourbon • 18
- MONKEY SHOULDER blended malt scotch • 11.50
- JOHNNIE WALKER BLACK LABEL scotch • 12.50
- MACALLAN 12YR scotch • 16
- GLENKINCHIE 12YR scotch • 18.50
- PAPA'S PILAR BLONDE aged rum • 12.50
- LA ADELITA BLANCO tequila • 15
- LA ADELITA ANEJO tequila • 16.50
- CASAMIGOS REPOSADO tequila • 18

ZERO PROOF.

a crafty assortment of non-alcoholic spirits

- STELLA ARTOIS LIBERTE 0.0 • 5.25
- FREIXENET ALCOHOL REMOVED SPARKLING • 7 | 11 | 28
- BLUEBERRY GIN-LESS FIZZ • 10
damrak virgin 0.0 gin substitute, blueberry syrup, lemon juice, egg white foam
- CITRUS & SAGE • 11
lyre's american malt, honey-sage syrup, lemon juice
- LUXARDO HIBISCUS LIMEADE • 10
lime juice, hibiscus-cherry syrup, ginger beer
- CANTA-LOOPY • 9
cantaloupe, agave nectar, club soda
- SWEET POTATO NEW FASHIONED • 10
lyre's american malt, cane collective sweet potato simple syrup, alcohol-free bitters

LG EVENTS

CHECK OUT OUR UPCOMING EVENTS BY SCANNING THE QR CODE OR VISITING LIBSGRILL.COM/EVENTS

