

MEAT & CHEESE.

CHARCUTERIE BOARD • 26

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 • 9
crispy pork, honey, Sriracha, soy, garlic, ginger

GOAT CHEESE CRÈME BRÛLÉE • 11 (V)
goat cheese whipped fennel pollen & lavender, sugar brûléed crust, cranberry walnut relish, crostinis

APPETIZERS.

STEAMED CLAMS • 13 (GF)
(1 00Z) garlic, white wine, butter

BOH STEAMED SHRIMP • 19
(1/2 LB) onions, lemon, old bay, cocktail sauce

FISH TACOS • 10
crispy fish, crunchy slaw, spicy aioli

BLACKENED CHICKEN EMPANADAS • 13
red pepper aioli, blue cheese

HAND-BATTERED BUFFALO CHICKEN TENDERS • 9
blue cheese

TRUFFLE PARMESAN FRIES • 9 (GF) (V)
truffle oil, garlic, parmesan, hand-cut fries

SHRIMP COCKTAIL • 15
lemon, cocktail sauce

DEVILED EGGS • 8 (GF)
crab, old bay

HUMMUS WITH FRIED CHICK PEA SALAD • 6 (V)
cucumber, olive, cherry tomato, red onion, aleppo pepper, evoo, fresh dill, pita bread

FRIED OYSTERS IN THE SHELL • 13
spicy celery root remoulade, micro greens

CRAB DIP • 16
crostini, jumbo lump crab, old bay, cheese blend

HONEY BEER MUSSELS • 15
shallots, bell peppers, cilantro, honey glaze, ale, crispy bacon

ROASTED BEETS • 14 (GF) (V)
goat cheese whipped fennel pollen & lavender, honey, orange, radish, evoo

TUNA NACHOS • 17
seared blackened tuna, crispy wontons, seaweed salad, hawaiian bbq, sriracha aioli, sesame seeds



MAINS.

STEAK FRITES ROSEDA FARMS | sliced sirloin, duck fat rosemary fries, grilled asparagus, red wine demi glace | 8 OZ • \$ 35 (GF)

GRILLED RIBEYE BRAVEHEART | grilled asparagus, potato & ancient grain risotto, enriched mascarpone & parmesan | 14 OZ • \$ 50

FILET OF BEEF | gruyere potato gratin, prosciutto wrapped asparagus, caramelized onion, garlic compound butter | 8 OZ • \$ 40 (GF)

GRILLED PORK CHOP | whipped potatoes, green beans, apple butter, demi glace • 31 (GF)

MEATLOAF BRAVEHEART | hand-crafted beef, tomato jam, sunny side egg, whipped potatoes, green beans, demi glace • 25

PAN ROASTED CHICKEN | mushroom ravioli, crispy prosciutto, smoked mozzarella, spinach • 26

SHRIMP & GRITS | andouille pork sausage, peppers & onions, cajun cream, scallions • 27 (GF)

PISTACHIO & PEPITA CRUSTED SALMON | whipped potatoes, garlic spinach, coconut ginger butternut squash purée • 31 (GF)

BLACKENED CHICKEN PASTA | homemade rigatoni noodle, peas, tomatoes, pine nuts, blackened chicken, cajun cream sauce • 25

SHORT RIB RIGATONI | homemade rigatoni noodle, braised short rib, whipped burrata, basil • 27

STUFFED PORTOBELLO | smoked mozzarella, shallots, spinach, sundried tomato, EVOO, balsamic glaze • 21 (GF) (V)

MOTHER'S DAY SPECIALS.

SPECIAL APPS.

3 SCALLOPS | pea purée, sun-dried tomatoes, shallots & crispy prosciutto • 18

KALE PESTO GNOCCHI | roasted red peppers, shaved parmesan • 18

SPECIAL MAINS.

CRAB LINGUINE | cherry tomatoes, basil • 26

TRUFFLE RISOTTO | porcini wild mushroom & shaved pecorino • 24

POTATO & HERB-CRUSTED MAHI MAHI | champagne beurre blanc & spring vegetables • 28



SOUP.

MD CRAB • 11 (GF)

OYSTER STEW • 11 (GF)

SOUP DU JOUR • 11

SALAD.

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

BABY KALE OR ROMAINE CAESAR • 9
crispy parmesan, croutons, creamy caesar

WEDGE • 11 (GF)
iceberg lettuce, blue cheese crumbles, bacon crumbles, radish, tomato, pickled onion, blue cheese dressing

SPINACH • 12 (GF) (V)
craisins, dried apple crisps, blue cheese, toasted almonds, champagne vinaigrette

TORTILLA • 12 (V)
romaine, crispy tortillas, avocado, corn salsa, black bean, queso fresco, cilantro lime vinaigrette

KALE & STRAWBERRY • 12 (GF) (V)
radishes, strawberries, goat cheese, cucumbers, toasted almonds, poppy seed dressing

ADD-ONS

deviled egg • 2
chicken • 7
shrimp • 10
steak • 11
salmon • 11

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

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?

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submit your event information on
our online form at
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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
- 🍷 CRAFT
BOTTLES & CANS
- 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%
- 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

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