

# LIB'S GRILL

— we *fork* care —

## ON-PREMISE PRIX-FIXE BRUNCH

### SILVER

with dessert:  
\$28 PER PERSON

without dessert:  
\$21 PER PERSON

#### FIRST COURSE

##### MIXED BERRIES

strawberries & blueberries

##### DEVILED EGGS

topped with jumbo lump  
crab meat and old bay

##### CANDIED BACON

house-cured, brown sugar

##### TATER TOTS

crispy, fried

#### SECOND COURSE

##### AVOCADO SMOKED SALMON TOAST

served on sourdough with capers, onions,  
tomatoes, deviled eggs

##### EGG WHITE OMELET

spinach, tomato, feta cheese, greek salad

##### BREAKFAST FLATBREAD

bacon, sausage, truffle oil, mozzarella & cheddar  
cheese, sunny side up egg

##### NUTELLA FRENCH TOAST

whipped cream, strawberries, nutella, maple syrup

#### THIRD COURSE

##### ICE CREAM

vanilla or salted caramel

##### BREAD PUDDING

heath bar crumbles, caramel sauce

##### NY CHEESECAKE

caramel sauce

#### FIRST COURSE

##### YOGURT PARFAIT

granola, blueberries, strawberries

##### CAESAR SALAD

romaine, crispy parmesan, croutons,  
creamy caesar

##### TATER TOT CASSEROLE

house-made beer cheese, bacon, green  
onions

##### MD CRAB SOUP

spicy, MD-style

#### SECOND COURSE

##### BREAKFAST TACOS

bacon, scrambled eggs, pico de gallo, black  
sriracha, tater tots

##### FRIED CHICKEN & WAFFLES

sunny side up eggs, hot sauce

##### CROQUE MADAME

french toast sandwich, ham, cheese, sunny side  
up egg, tater tots

##### HANGOVER BURGER

roseda farm beef patty, caramelized onions, fried  
egg, bbq aioli, cheddar, bacon,  
toasted everything bagel

#### THIRD COURSE

##### ICE CREAM

vanilla or salted caramel

##### BREAD PUDDING

heath bar crumbles, caramel sauce

##### NY CHEESECAKE

caramel sauce

### GOLD

with dessert:  
\$33 PER PERSON

without dessert:  
\$26 PER PERSON

#### FIRST COURSE

##### TRUFFLE PARMESAN FRIES

truffle oil, garlic, parmesan, hand-cut french  
fries

##### ASIAN FRIED BRUSSELS SPROUTS

crispy pork, honey, sriracha, soy,  
garlic, ginger

##### LGO OYSTERS

with lemons, mignonette & cocktail sauces

##### SPINACH SALAD

goat cheese, strawberries, blueberries, basil,  
toasted almonds, champagne vinaigrette

#### SECOND COURSE

##### CHICKEN BACON CLUB OMELET

chicken, bacon, tomato, spinach, cheese, whipped  
avocado, pico de gallo, sour cream, tater tots

##### SMOKED SALMON BENNIE

poached eggs, hollandaise sauce, tomatoes,  
capers, shallots, balsamic salad

##### BANANA BOURBON PANCAKES

chocolate chips, whipped cream, banana bourbon  
walnut syrup

##### NY STRIP

truffle fries, asparagus, A1 My Way

#### THIRD COURSE

##### ICE CREAM

vanilla or salted caramel

##### BREAD PUDDING

heath bar crumbles, caramel sauce

##### NY CHEESECAKE

caramel sauce

### PLATINUM

with dessert:  
\$44 PER PERSON

without dessert:  
\$37 PER PERSON

# LIB'S GRILL

— we *fork* care —

## ON-PREMISE PRIX-FIXE LUNCH

### SILVER

with dessert:  
**\$29 PER PERSON**

without dessert:  
**\$22 PER PERSON**

#### FIRST COURSE

##### MISO SESAME HUMMUS

served with flatbread & vegetables

##### DEVEILED EGGS

topped with jumbo lump  
crab meat and old bay

##### CANDIED BACON

house-cured, brown sugar

##### CAESAR SALAD

romaine, crispy parmesan,  
croutons, creamy caesar

#### SECOND COURSE

##### WHITE BALSAMIC FLATBREAD

fresh mozzarella, cherry tomatoes, basil, spinach,  
balsamic glaze

##### CHICKEN SANDWICH

whole grain ciabatta, bacon, brie, apple, honey  
mustard

##### ROSEDA FARM BURGER

seedless bun, lettuce, tomato, onion, cheese

##### TOMATO & CHEESE FLATBREAD

house marinara, mozzarella

#### THIRD COURSE

##### ICE CREAM

vanilla or salted caramel

##### BREAD PUDDING

heath bar crumbles, caramel sauce

##### NY CHEESECAKE

caramel sauce

#### FIRST COURSE

##### PORK TACOS

corn salsa, queso fresco, sriracha aioli

##### MD CRAB SOUP

spicy, MD-style

##### ASIAN FRIED BRUSSELS SPROUTS

crispy pork, honey, sriracha, soy, garlic, ginger

##### SPINACH SALAD

goat cheese, strawberries, blueberries, toasted  
almonds, champagne vinaigrette

#### SECOND COURSE

##### STEAK FLATBREAD

melted bleu cheese, caramelized onions,  
horseradish aioli

##### BBQ FRIED CHICKEN SANDWICH

seedless bun, cheddar cheese, bacon, sweet BBQ

##### GRILLED SALMON BLT

basil aioli, whole grain ciabatta

##### PAN ROASTED CHICKEN

one chicken breast, mushroom ravioli, spinach,  
crispy prosciutto, smoked mozzarella

#### THIRD COURSE

##### ICE CREAM

vanilla or salted caramel

##### BREAD PUDDING

heath bar crumbles, caramel sauce

##### NY CHEESECAKE

caramel sauce

### GOLD

with dessert:  
**\$33 PER PERSON**

without dessert:  
**\$26 PER PERSON**

#### FIRST COURSE

##### BUFFALO CHICKEN TENDERS

served with bleu cheese

##### FISH TACOS

crispy fish, crunchy slaw, spicy aioli

##### FRIED OYSTERS

celery root slaw, chipotle remoulade, herb oil

##### GREEK SALAD

romaine, olives, pepperoncini, feta cheese,  
cucumber, tomatoes

#### SECOND COURSE

##### SHRIMP & GRITS

andouille sausage, onions, bell peppers,  
cajun cream sauce

##### ROSEDA FARM MEATLOAF

hand-crafted beef, tomato jam, sunny side egg,  
whipped potatoes, green beans

##### BALTIMORE CLUB

three-piece toast, crab cake, shrimp salad,  
bacon, lettuce, tomato

##### GREEK FLATBREAD

garlic-feta spread, grilled chicken, olives,  
pepperoncini, tomatoes

#### THIRD COURSE

##### ICE CREAM

vanilla or salted caramel

##### BREAD PUDDING

heath bar crumbles, caramel sauce

##### NY CHEESECAKE

caramel sauce

### PLATINUM

with dessert:  
**\$44 PER PERSON**

without dessert:  
**\$37 PER PERSON**

# LIB'S GRILL

— we *fork* care —

## ON-PREMISE PRIX-FIXE DINNER

### FIRST COURSE

#### ASIAN FRIED BRUSSELS SPROUTS

crispy pork, honey, soy, sriracha, garlic, ginger

#### FISH TACOS

crispy fish, crunchy slaw, spicy aioli

#### CAESAR SALAD

romaine, crispy parmesan, croutons, creamy caesar

#### STEAMED EDAMAME

garlic butter & herbs

### SECOND COURSE

#### ROSEDA FARM MEATLOAF

hand-crafted beef, tomato jam, sunny side egg, whipped potatoes, green beans

#### BLACKENED CHICKEN PASTA

homemade lumache pasta, peas, tomatoes, pine nuts, blackened chicken, cajun cream sauce

#### SHRIMP & GRITS

andouille sausage, bell peppers, onions, cajun cream sauce, cheddar grits

#### ROASTED PORTOBELLOS

sautéed spinach, sun dried tomatoes, shallots, smoked mozzarella, balsamic glaze

### THIRD COURSE

#### ICE CREAM

vanilla or salted caramel

#### BREAD PUDDING

heath bar crumbles, caramel sauce

#### NY CHEESECAKE

caramel sauce

### SILVER

with dessert:

**\$42 PER PERSON**

without dessert:

**\$35 PER PERSON**

### FIRST COURSE

#### MD CRAB SOUP

spicy, MD-style

#### FRIED OYSTERS

celery root slaw, chipotle remoulade, herb oil

#### BUFFALO CHICKEN TENDERS

served with bleu cheese

#### WEDGE SALAD

iceberg, bleu cheese, bacon, tomato, deviled eggs

### SECOND COURSE

#### PAN ROASTED CHICKEN

mushroom ravioli, crispy prosciutto, smoked mozzarella, spinach

#### BRAISED SHORT RIB PASTA

whipped burrata, house-made lumache pasta, basil

#### SOY HONEY SALMON BOWL

cauliflower cilantro rice, soy glaze, edamame, avocado, red cabbage, pickled cucumbers & onions, radishes, carrots, sesame seeds

#### FILET OF BEEF

gremolata mashed potatoes, green beans, chianti sauce

### THIRD COURSE

#### ICE CREAM

vanilla or salted caramel

#### BREAD PUDDING

heath bar crumbles, caramel sauce

#### NY CHEESECAKE

caramel sauce

### GOLD

with dessert:

**\$46 PER PERSON**

without dessert:

**\$39 PER PERSON**

### FIRST COURSE

#### TRUFFLE PARMESAN FRIES

truffle oil, garlic, parmesan, hand-cut french fries

#### GRILLED BRIE CRACKERS

honey, thyme, apricots, almonds

#### SAUTÉED MUSSELS

port wine, garlic butter, shallots, tomato reduction

#### SPRING MIX SALAD

burrata, artichokes, marinated grilled zucchini, peppers & portobellos, red wine vinaigrette

### SECOND COURSE

#### GRILLED PORK CHOP

whipped potatoes, green beans, apple butter

#### RIBEYE

roasted cauliflower gratin, asparagus, garlic butter, demi glaze

#### PAN ROASTED CHICKEN

mushroom ravioli, crispy prosciutto, smoked mozzarella, spinach

#### LOBSTER MAC & CHEESE

whole lobster tail, house-made lumache noodle

### THIRD COURSE

#### ICE CREAM

vanilla or salted caramel

#### BREAD PUDDING

heath bar crumbles, caramel sauce

#### NY CHEESECAKE

caramel sauce

### PLATINUM

with dessert:

**\$56 PER PERSON**

without dessert:

**\$49 PER PERSON**