

STARTERS

SNACKS

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

APPS

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

SOUPS

MD CRAB  	12
OYSTER STEW 	12

SPECIAL DIETARY NEEDS?
TRYING TO EAT HEALTHIER?

Look for these symbols across the whole menu!

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

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

HEALTHY BITES

SALADS

ROMAINE CAESAR	9
romaine, caesar dressing, parmesan, croutons	
WEDGE  	11
iceberg lettuce, blue cheese crumbles, bacon crumbles, radish, tomato, pickled onion, blue cheese dressing	
SPINACH  	12
craisins, dried apple crisps, blue cheese crumbles, toasted almonds, champagne vinaigrette	
TORTILLA 	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  	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



MAINS



VALENTINE
FOOD SPECIALS

LOBSTER & BURRATA BRUSCHETTA	22
toasted sourdough, creamy burrata, butter-poached lobster, basil oil drizzle	
PAN-SEARED SCALLOPS	42
champagne risotto, roasted fennel, beurre blanc	
FILET MIGNON & CRAB OSCAR	55
8 oz filet, roasted potatoes, grilled asparagus, crab béarnaise	
“KISS ME” PARFAIT	13
layers of chocolate mousse, raspberries, whipped cream	

ENTRÉES

RIBEYE  FPWM	68	GRILLED PORK CHOP  	37	CHICKEN GIOVANNI 	27
1 LB • truffle fries, asparagus, a.1. my way steak sauce		14 OZ • whipped potatoes, green beans, apple butter, demi-glaze		white wine, lemon, rosemary, spinach, mozzarella, side of pasta marinara	
FILET OF BEEF  	48	LG MEATLOAF  ROSEDA FARMS	25	VODKA CHICKEN PARM	27
8 OZ • duck fat roasted fingerling potatoes, sautéed broccolini, black truffle butter		whipped potatoes, green beans, tomato bacon jam, demi-glaze, sunny up egg		crispy chicken cutlet, shredded mozzarella, house-made vodka sauce, fettuccine, grated parmesan, fresh basil	
ARGENTINIAN STEAK  	32	SHRIMP & GRITS  	30	BLACKENED CHICKEN PASTA	27
CREEKSTONE FARMS		andouille pork sausage, peppers & onions, cajun cream, scallions		rigatoni mezze, peas, tomatoes, pine nuts, blackened chicken, cajun cream	
6 OZ • sliced hanger, blistered shishito peppers, herb roasted potatoes, chimichurri		PISTACHIO & PEPITA CRUSTED SALMON  	34	BEEF & BURRATA RIGATONI	32
SPRING FOREST SIRLOIN  	42	whipped potatoes, garlic spinach, coconut ginger butternut squash purée		rigatoni mezze, braised & shredded beef, marinara demi-glaze cream sauce, whipped burrata	
ROSEDA FARMS		LOBSTER MAC & CHEESE SKILLET	42		
8 OZ • pepper-crusted sirloin, wild mushroom & scallion ragù, smashed fingerling potatoes		campanelle pasta, lobster cheese sauce, knuckle & claw meat lobster, cheddar, parmesan, toasted breadcrumbs, truffle oil, chives			
GRILLED PORTOBELLO STEAK WITH CHIMICHURRI  	24				
grilled portobellos, fresh chimichurri, blistered shishito peppers, roasted fingerling potatoes					

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

WINE

WHITES

GLASS / CARAFE / BOTTLE				
Avisi	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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or submit your event info on our online
form at libsgrill.com/private-dining

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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 16 OZ

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

CRAFT BOTTLES & CANS

Heavy Seas Loose Cannon	BALTIMORE	AMERICAN IPA	7.2%	5 ⁷⁵
Monument Penchant Pilsner	BALTIMORE	PILSNER	4.5%	6
Union Divine	BALTIMORE	IPA	6.5%	6 ²⁵
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 ⁵⁰
High Noon - Black Cherry / Pineapple	CA	VODKA SELTZER	4.5%	7

DOMESTIC BUDWEISER • BUD LIGHT • MICHELOB ULTRA • COORS LIGHT • YUENGLING • MILLER LITE • BLUE MOON 4⁷⁵
IMPORT GUINNESS 16 OZ • CORONA PREMIER • MODELO • STELLA ARTOIS • HEINEKEN 5⁷⁵

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 ²⁵	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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