

RAW BAR.

oysters on the half shell • \$MKT
 shrimp cocktail • \$14
 clams on the half shell • \$.99 / ea

Oyster shooters
 boh vodka mary
 3 • 4 • 5



SNACKS.

CANDIED BACON • 6
 house-cured, brown sugar

SRIRACHA RANCH DIP • 5 (V)
 crispy house pita chips

DEVILED EGGS • 7 (GF)
 crab, old bay

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

HUMMUS • 5 (V)
 crumbled feta, vegetables, crispy house pita chips, evoo

APPETIZERS.

STEAMED CLAMS • 12
 (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

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

BURRATA & PROSCIUTTO • 14
 cherry tomatoes, pistachios, truffle arugula, sherried figs, evoo, crostini

BLACKENED CHICKEN EMPANADAS • 12
 red pepper aioli, blue cheese

HAND-BATTERED BUFFALO CHICKEN TENDERS • 8
 blue cheese

FIG & GOAT CHEESE CRÈME BRÛLÉE • 10 (V)
 whipped cheese, crostini

WHIPPED FETA BRUSCHETTA • 12 (V)
 whipped feta cheese, cucumber & tomato bruschetta, crispy house tortillas

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

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

COCONUT CURRY MUSSELS • 14
 thai mussels, green curry, lemon grass, ginger, coconut milk, lyon's bakery baguette

ROASTED BEETS • 13 (GF) (V)
 whipped goat cheese, radishes, strawberries, pistachio herb salad

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

SANDWICHES.

[served with hand-cut fries & pickle]

ROSEDA BURGER MD • 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

GRILLED CHICKEN • 14
 lyon's seeded bakery bread, candied bacon, brie, apple, housemade honey mustard

THE BALTIMORE CLUB • 30
 lyon's bakery sourdough bread, jumbo lump crab cake, shrimp salad, bacon, lettuce, tomato

MAINS.

STEAK FRITES ROSEDA FARMS | sliced sirloin, french fries, red wine demi | 8 oz • \$33 (GF)

RIBEYE ROSEDA FARMS | cranberry walnut mashed sweet potato, blue & honey butter, green beans, red wine demi | 14 oz • \$49 (GF)

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 ROSEDA FARMS | 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

LOBSTER MAC & CHEESE | homemade rigatoni noodle, mac & cheese, truffle oil, panko bread crumb, green onion • 14 / 28

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.

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

ROASTED BUFFALO CAULIFLOWER • 15 (GF) (V)
 buffalo cauliflower florets, cheddar blend, celery, carrots, blue cheese dressing, cauliflower crust

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)

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)
 craisons, 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 & CAMELIZED PEAR • 11 (GF) (V)
 caramelized pears, walnuts, blue cheese crumbles, dried cranberries, raspberry vinaigrette

ADD-ONS

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

SIDES.

truffle parmesan fries • 6
 roasted buffalo cauliflower • 7
 prosciutto wrapped asparagus • 8
 caramelized shallot & gruyere potato gratin • 8
 cranberry walnut mashed sweet potato • 7

STEAK. SEAFOOD. RAW BAR.

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

(V) VEGETARIAN

(GF) GLUTEN FRIENDLY

WINE.

by the bottle only

[GLASS | CARAFE | BOTTLE]

WHITES

- Avisi* PROSECCO ITALY 11 | 44
Veuve Clicquot CHAMPAGNE FRANCE 90
Segura Viudas BRUT SPARKLING ROSÉ SPAIN 10 | 15 | 40
Chateau Miraval Cotes de Provence ROSÉ PROVENCE, FRANCE 14 | 21 | 60
Glazebrook SAUVIGNON BLANC NEW ZEALAND 12 | 18 | 50
Joel Gott SAUVIGNON BLANC CALIFORNIA 10 | 15 | 40
Michele Chiarlo Nivole MOSCATO D' ASTI ITALY 11 | 16 | 44
Hogue RIESLING COLUMBIA VALLEY, WA 9 | 14 | 36
Castello Di Gabbiano PINOT GRIGIO ITALY 9 | 13 | 36
M.A.N. Family Wines CHENIN BLANC SOUTH AFRICA 10 | 15 | 40
Ferrari Carrano FUME BLANC SONOMA, CA 13 | 20 | 52
Villa Antinori WHITE BLEND TUSCANY, ITALY 12 | 18 | 50
Mer Soleil Silver UNOAKED CHARDONNAY CALIFORNIA 44
Sonoma-Cutrer CHARDONNAY SONOMA COAST, CA 14 | 21 | 56
Duckhorn CHARDONNAY NAPA VALLEY, CA 80

REDS

- Evodia* GARNACHA SPAIN 9 | 14 | 36
Evolution PINOT NOIR WILLAMETTE VALLEY, OR 13 | 20 | 52
Erath PINOT NOIR WILLAMETTE VALLEY, OR 75
Z. Alexander Brown Uncaged RED BLEND CALIFORNIA 10 | 15 | 40
Charles & Charles Double Trouble RED BLEND COLUMBIA VALLEY, WA 11 | 16 | 44
Francis Coppola Blue Label MERLOT CALIFORNIA 11 | 16 | 44
Padrillos MALBEC MENDOZA, ARGENTINA 10 | 15 | 40
Banfi CHIANTI SUPERIORE DOCG ITALY 10 | 15 | 40
Monte Antico SANGIOVESE TUSCANY, ITALY 10 | 15 | 40
Penfolds Koonunga Hills SHIRAZ SOUTH AUSTRALIA 12 | 18 | 48
Stag's Leap PETITE SYRAH NAPA VALLEY, CA 80
Josh Cellars CABERNET CALIFORNIA 11 | 16 | 44
Orin Swift Machete RED BLEND ST. HELENA, CA 110
Caymus CABERNET NAPA VALLEY, CA 130

HOUSE Cabernet, Merlot, Pinot Noir, Pinot Grigio, Chardonnay, White Zinfandel | 8

MARTINIS.

- COCONUTINI • 12**
shipwreck cream rum, amaretto, vanilla vodka, toasted coconut
- ISLAND OASIS • 12**
housemade pineapple infused tito's, orange liqueur, rosemary simple syrup, guava nectar, orange juice
- OL' DIRTY MARYLAND • 13**
old bay vodka, olive juice, honey & old bay simple syrup, blue cheese olives
- EARL GREY MARTINI • 13**
aviation london dry gin, earl gray tea, lemon, cane syrup
- 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
- BEE'S KNEES CRUSH • 10.50**
grey whale gin, lemon, honey simple syrup, lavender essence
- ALICIA'S VICE • 12**
amber rum, shipwreck cream rum, passion fruit juice, pineapple, strawberry purée, mint, lime

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
- APPLE CIDER • 12**
vodka, apple cider, apple butter-brown sugar syrup, q ginger beer

CRAFT FAVORITES.

- CRANBERRY MINT MOJITO • 12**
bacardi rum, cranberries, fresh cranberry simple syrup, lime, white claw black cherry
- SMOKING MAPLE OLD FASHIONED • 13**
house infused maple whiskey, cinnamon simple, muddled orange, luxardo cherry
- THE BRAMBLE • 13**
aviation london dry gin, cane syrup, lemon, blackberry liqueur, soda
- GINGERBREAD OLD FASHIONED • 14**
pecan-infused sagamore rye, gingerbread, angostura bitters, orange essence
- LG SOUR • 13**
rye whiskey. lemon, cinnamon simple, red wine float, egg white foam
- 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**
housemade strawberry infused vodka, coconut milk, lemon, muddled strawberry
- HIBISCUS HANA • 13**
casamigos reposado, cointreau, hibiscus, lime, q mixers sparkling grapefruit
- AÑEJO OLD FASHIONED • 15**
la adelita añejo tequila, corn liqueur, orange bitters, muddled orange peel, luxardo cherry
- CUCUMBER MANGO COOLER • 12**
cucumber vodka, mango purée, lime, soda

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%

NATTY BOH • 4.50
wi | pale ale | 4.28%

DEWEY BEER CO.
SWISHY PANTS HAZY • 7
de | hazy ipa | 7.5%

DOWNEAST CIDER HOUSE
SEASONAL • 6
ma | seasonal cider | 5.1%

KEY BREWING CO.
MIMOSA SELTZER • 5.50
dundalk | seltzer | 6%

UNION BREWING
SNOW PANTS • 6.50
baltimore | oatmeal stout | 8.5%

DOMESTIC • 4.75
BUDWEISER / BUD LIGHT / MICHELOB ULTRA/
COORS LIGHT / YUENGLING / MILLER LITE /
BLUE MOON

 CRAFT
BOTTLES & CANS

HEAVY SEAS LOOSE CANNON • 5.75
baltimore | american ipa | 7.2%

DEWEY BEER CO.
SECRET MACHINE • 7
de | triple berry sour | 7%

MANOR HILL PILSNER • 5.50
ellicott city | german pilsner | 5.3%

ASLIN BEER CO. OLD TOWN LAGER • 6.50
va | american lager | 4% \

UNION G.O.A.T. • 5.75
baltimore | IPA | 7%

HEAVY SEAS WINTER STORM • 6
md | imperial esb (extra special/strong bitter) 7.5%

AUSTIN EASTCIDERS BLACKBERRY • 5.50
tx | cider | 5%

HIGH NOON PEACH • 7
ca | vodka seltzer | 4.5%

WHITE CLAW BLACK CHERRY • 5
wi | hard seltzer | 5%

IMPORT • 5.75
GUINNESS [16oz] / CORONA PREMIER /
CORONA / 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
NIKKA COFFEE GRAIN MALT WHISKY whiskey • 18
WOODFORD RESERVE DOUBLE OAK bourbon • 17.50
OLD FORESTER PROHIBITION 1920 bourbon • 17.50
WOODFORD RESERVE bourbon • 14
MAKERS 46 bourbon • 16
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
BALVENIE 14YR scotch • 20
PAPA'S PILAR BLONDE aged rum • 12.50
TAYLOR FLADGATE 10 YR tawny port • (3oz) 9
CASA DRAGONES BLANCO tequila • 18
LA ADELITA BLANCO tequila • 15
LA ADELITA AÑEJO tequila • 16.50

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

BERRY MERRY MULE • 7
cranberry, orange, ginger

SWEET POTATO NEW FASHIONED • 10
lyre's american malt, cane collective sweet potato simple syrup, alcohol-free bitters

HOSTING AN EVENT?

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LG EVENTS

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