

# STARTERS

## SNACKS

- GOAT CHEESE CRÈME BRÛLÉE** V 13  
goat cheese whipped fennel pollen & lavender, sugar brûléed crust, cranberry walnut relish, microgreens, crostinis
- STUFFED DATES** GF V 14  
bacon wrapped dates, goat cheese, chorizo, red pepper harissa
- DEVILED EGGS** GF 13  
crab, old bay
- ASIAN FRIED BRUSSELS SPROUTS** V 12  
crispy pork, honey, sriracha, soy, garlic, ginger
- HUMMUS WITH FRIED CHICKPEA SALAD** V 13  
cucumber, olive, cherry tomato, red onion, aleppo pepper, evoo, pita bread

## APPS

- STEAMED CLAMS** GF V 1 DOZ 15  
garlic, white wine, butter
- BOH STEAMED SHRIMP** V 1/2 LB 18  
onions, lemon, old bay, cocktail sauce
- FISH TACOS** 12  
crispy fish, crunchy slaw, spicy aioli
- HONEYCOMB BURRATA** V 17  
burrata, edible flowers, honeycomb, mint oil, toasted almonds, grilled sourdough bread
- TUNA NACHOS** 21  
seared blackened tuna, crispy wontons, seaweed salad, hawaiian bbq, sriracha aioli, sesame seeds, scallions
- SHRIMP SCAMPI TOAST** 19  
grilled sourdough, white wine garlic butter sauce
- BLACKENED CHICKEN EMPANADAS** 14  
corn, blackened chicken, blue cheese, red pepper aioli
- BUFFALO CHICKEN TENDERS** 16  
hand battered, celery, blue cheese dressing
- CRAB DIP BREAD BOWL** 19  
sourdough bread bowl, celery, carrots
- FRIED OYSTERS** 16  
chipotle slaw, hawaiian sea salt, microgreens
- PULLED PORK BAO BUN TACOS** V 15  
corn salsa, queso fresco, sriracha aioli, cilantro, lime wedge

## SOUPS

- MD CRAB** GF V 13
- OYSTER STEW** GF 13

## FLATBREADS

substitute gluten-free flatbread + \$2

- CAJUN CHICKEN** 19  
red onion, cheddar, mozzarella, black garlic ranch, bbq sauce, scallions
- BEEF & BLUE** 20  
sliced steak, blue cheese, mozzarella, caramelized onions, horseradish aioli
- SEAFOOD** 26  
crab dip spread, lump crab, old bay, shrimp, mozzarella, scallions

### SPECIAL DIETARY NEEDS? TRYING TO EAT HEALTHIER?

Look for these symbols across the whole menu!

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

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



# MAINS

## SANDWICHES

- ROSEDA BURGER** 19  
kneads bakery bun, hand-crafted beef, lettuce, tomato, onion, choice of cheese, fries & pickle spear
- GRILLED SALMON BLT** V GF 21  
kneads bakery seeded bread, basil aioli, fries & pickle spear
- CRAB CAKE** 26  
kneads bakery bun, tartar, lettuce, tomato, fries & pickle spear
- GRILLED CHICKEN** V 19  
kneads bakery seeded bread, candied bacon, brie, apple, housemade honey mustard, fries & pickle spear
- BRAISED BEEF GRILLED CHEESE & FRENCH ONION SOUP** 25  
kneads bakery sourdough, shredded beef, caramelized onions, gruyère cheese, french onion soup

## ENTRÉES

- RIBEYE** GF FPWM 69  
1 LB - truffle fries, asparagus, a.1. my way steak sauce
- FILET OF BEEF** GF 49  
8 OZ - duck fat roasted fingerling potatoes, sautéed broccolini, black truffle butter
- ARGENTINIAN STEAK** GF 33  
CREEKSTONE FARMS  
6 OZ - sliced hanger, blistered shishito peppers, herb roasted potatoes, chimichurri
- SPRING FOREST SIRLOIN** GF 43  
ROSEDA FARMS  
8 OZ - pepper-crusted sirloin, wild mushroom & scallion ragù, smashed fingerling potatoes
- GRILLED PORTOBELLO STEAK WITH CHIMICHURRI** GF V 25  
grilled portobellos, fresh chimichurri, blistered shishito peppers, roasted fingerling potatoes

## SALADS

- ROMAINE CAESAR** 10  
romaine, caesar dressing, parmesan, croutons
- WEDGE** V GF 12  
iceberg lettuce, blue cheese crumbles, bacon crumbles, radish, tomato, pickled onion, blue cheese dressing
- SPINACH** GF V 13  
crisins, dried apple crisps, blue cheese crumbles, toasted almonds, champagne vinaigrette
- TORTILLA** V 13  
romaine, crispy tortillas, avocado, corn salsa, black bean, queso fresco, cilantro lime vinaigrette

### ADD-ONS/SUBSTITUTIONS

- deviled eggs (2) \$3
- steak \$16
- shrimp \$13
- chicken \$10
- salmon \$14

## RICE BOWLS

- GREEK CHICKEN** GF 24  
lemon & herb marinated grilled chicken, jasmine rice, pickled onions, hummus, fried chickpeas, cherry tomatoes, cucumber, feta, radishes, parsley oil
- KOREAN FRIED CHICKEN** 26  
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

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		
Avissi	PROSECCO	ITALY	12	—	44
Schramsberg Blanc de Blancs	SPARKLING	NAPA VALLEY, CA	—	—	65
Veuve Clicquot	CHAMPAGNE	FRANCE	—	—	90
Segura Viudas	BRUT SPARKLING ROSÉ	SPAIN	12	15	38
Chateau Miraval Cotes de Provence	ROSÉ	PROVENCE, FRANCE	—	—	60
Audarya	ROSÉ	ITALY	13	18	40
Wither Hills	SAUVIGNON BLANC	NEW ZEALAND	13	18	44
Cline "Seven Ranchlands"	SAUVIGNON BLANC	NORTH COAST, CA	12	15	40
Kim Crawford	SAUVIGNON BLANC	NEW ZEALAND	—	—	50
Michele Chiarlo Nivole	MOSCATO D' ASTI	ITALY	12	16	42
Chateau Ste. Michelle	RIESLING	COLUMBIA VALLEY, WA	11	15	38
Torresella	PINOT GRIGIO	ITALY	10	13	36
Santa Margherita	PINOT GRIGIO	ITALY	—	—	60
Raw Bar	VINHO VERDE	PORTUGAL	12	15	39
Sonoma-Cutrer	CHARDONNAY	SONOMA COAST, CA	15	21	56
Boordy Vineyards "Oyster"	CHARDONNAY	MARYLAND	—	—	38
Wente Vineyards	CHARDONNAY	CENTRAL COAST, CA	12	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	15	20	50
La Crema	PINOT NOIR	WILLAMETTE VALLEY, OR	—	—	65
Conundrum	RED BLEND	NAPA VALLEY, WA	14	19	50
The Prisoner "Unshackled"	RED BLEND	CALIFORNIA	—	—	55
Markham	MERLOT	NAPA VALLEY, CA	14	19	50
Bodega Catena Zapata	MALBEC	ARGENTINA	13	16	39
Monte Antico	SANGIOVESE	TUSCANY, ITALY	11	15	40
Penfolds Koonunga Hills	SHIRAZ	SOUTH AUSTRALIA	13	18	45
Stag's Leap	PETITE SYRAH	NAPA VALLEY, CA	—	—	80
Josh Cellars	CABERNET	CALIFORNIA	12	16	40
Daou Vineyards	CABERNET	PASO ROBLES, CA	15	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 9

## CATERING

**HOSTING AN EVENT?**  
LET LIB'S GRILL CATER!

Contact [catering@libsgrill.com](mailto:catering@libsgrill.com) or submit your event info on our online form at [libsgrill.com/private-dining](http://libsgrill.com/private-dining)

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# COCKTAILS

## MARTINIS

### COCONUTINI

13 shipwreck cream rum, amaretto, vanilla vodka, toasted coconut

### GROVE & CITRUS

16 olive oil fat-washed gray whale gin, giffards grapefruit liqueur, fresh lemon, cane syrup, grapefruit essence

### DUBAI CHOCOLATE MARTINI

17 cocoa nib infused titos vodka, irish cream, chocolate liqueur, pistachio syrup, toasted kataifi

### ESPRESSO MARTINI

15 vanilla vodka, grind espresso liqueur, coffee liqueur, baileys irish cream, lavazza espresso

### OPERATION DAGGER

15 pineapple & lavender infused patron blanco, agave, fresh lime, coconut-infused soft whip

## CRUSHES

### LEMON BASIL

11 citrus vodka, fresh lemon, cane syrup, muddled basil, lemon-lime soda

### "BE MY BOOBERRY" CRUSH

13 blueberry vodka, blueberry syrup, fresh lemon, lemon-lime soda

### CHEETAH COLADA

12 house-infused pineapple vodka, shipwreck coconut cream rum, pineapple juice



12 mcclintock epiphany organic vodka, fresh squeezed orange juice, blood orange juice, austin eastciders blood orange cider

### MCLINTOCK'S WHISKEY FLIGHT

26 mcclintock matchstick straight bourbon, mcclintock bootjack rye, mcclintock great gambrell 4yr american brandy

## TWISTED MULES

featuring q mixers ginger beer

### MEDITERRANEAN

12 figenza vodka, ginger liqueur, fresh lime, ginger beer

### MOJITO

12 mint-infused bacardi silver rum, lime oleo, lime juice, ginger beer

## CRAFT FAVES

### KINGSTON NEGRONI

15 planteray pineapple rum, coconut oil fat-washed campari, banana sweet vermouth, fresh grated nutmeg

### SMOKING OLD FASHIONED

14 whiskey, brown sugar syrup, orange bitters, expressed orange

### SOUTH ISLAND SUNSET

13 wither hills sauvignon blanc, cane collective spiced pear punch, apple brown sugar syrup, fresh lime, q mixers ginger beer

### RYE TAI

16 sagamore spirit rye whiskey, rumhaven coconut rum, pineapple, orgeat, gingersnap syrup, lime

### LIMONCELLO 75

14 gray whale gin, limoncello, fresh lemon, prosecco

### MEZCAL PINEAPPLE SOUR

13 illegal mezcal, pineapple juice, fresh lemon, agave nectar

### THE HIGH HORSE

15 patron reposado tequila, aperol, house-made pomegranate syrup, lime

### COOL AS A CUCUMBER

14 gin, elderflower liqueur, cane syrup, fresh lemon, cucumber water

### PAPER PLANE

15 redemption bourbon, amaro nonino, aperol, fresh lemon

### PINK DRANK

13 vodka, strawberry purée, coconut milk, lemon, white cranberry, dehydrated strawberry

### PORT OF CALL

14 gray whale gin, port wine, fresh lemon, spiced cranberry, cinnamon syrup

### JUST PEACHY

12 bourbon whiskey, peach purée, lemon, ginger beer

### HONEY MAKE IT HOT

10 deep eddy's pineapple, jalapeño & honey syrup, fresh lime, ginger beer

# BEER-ISH

## DRAUGHT <sup>16 OZ</sup>

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

## CRAFT <sup>BOTTLES & CANS</sup>

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

**DOMESTIC** BUDWEISER • BUD LIGHT • MICHELOB ULTRA • COORS LIGHT • YUENGLING • MILLER LITE • BLUE MOON 4<sup>75</sup>

**IMPORT** GUINNESS 16 OZ • CORONA PREMIER • MODELO • STELLA ARTOIS • HEINEKEN 5<sup>75</sup>

# ZERO PROOF

	GLASS / CARAFE / BOTTLE		
FREIXENET SPARKLING ROSÉ	8 11 28	LUXARDO HIBISCUS LIMEADE	10
JOSH NA SPARKLING WINE	13 18 45	lime juice, hibiscus-cherry syrup, ginger beer	
STELLA ARTOIS LIBERTE 0.0	6 <sup>25</sup>	BUTTER BEER	10
pilsner - lager		cream soda, caramel, butterscotch, soft whipped cream	
ATHLETIC BREWING CO. - RUN WILD	7	GINGERED-UP SOUR	13
ipa		lyre's american malt, ginger-thyme syrup, fresh lemon, ginger beer	
MEDICINE BALL	11	LION'S MANE	12
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	11		
damrak virgin 0.0 gin substitute, blueberry syrup, lemon juice, egg white foam			

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