

LIB'S GRILL

— we  care —

ON-PREMISE PRIX-FIXE BRUNCH

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

DOUBLE XL BREAKFAST

sausage, bacon, eggs, cheddar grits, tater tots, toast

EGG WHITE OMELET

spinach, tomato, feta cheese, greek salad

CROQUE MADAME

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

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

SILVER

with dessert:
\$27 PER PERSON

without dessert:
\$20 PER PERSON

FIRST COURSE

CANDIED BACON

house-cured, brown sugar

CAESAR SALAD

romaine, crispy parmesan, croutons,
creamy caesar

TATER TOT CASSEROLE

house-made beer cheese, bacon, green
onions

LGO OYSTERS

6-pieces with mignonette,
cocktail sauce & lemon

SECOND COURSE

RED VELVET PANCAKES

chocolate chips, whipped cream, maple syrup

FRIED CHICKEN & WAFFLES

sunny side up eggs, hot sauce

CHEESESTEAK OMELET

mushrooms, peppers, onions,
cheddar-jack cheese, tater tots

BREAKFAST TACOS

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

THIRD COURSE

ICE CREAM

vanilla or salted caramel

BREAD PUDDING

heath bar crumbles, caramel sauce

NY CHEESECAKE

caramel sauce

GOLD

with dessert:
\$30 PER PERSON

without dessert:
\$23 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

MD CRAB SOUP

spicy, MD-style

SPINACH SALAD

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

SECOND COURSE

PESTO CHICKEN OMELET

tomatoes, basil, fresh mozzarella, tater tots

GRILLED VEGETABLE FRITTATA

zucchini, squash, portobellos, roasted red peppers,
parmesan cheese, spinach-goat cheese salad

HANGOVER BURGER

caramelized onions, fried egg, BBQ aioli, cheddar,
bacon, toasted everything bagel, tater tots

BISCUITS & GRAVY

fried chicken, sausage gravy, hot sauce

THIRD COURSE

ICE CREAM

vanilla or salted caramel

BREAD PUDDING

heath bar crumbles, caramel sauce

NY CHEESECAKE

caramel sauce

PLATINUM

with dessert:
\$33 PER PERSON

without dessert:
\$26 PER PERSON

LIB'S GRILL

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ON-PREMISE PRIX-FIXE LUNCH

FIRST COURSE

STEAMED EDAMAME

garlic butter, herbs

DEVILED EGGS

topped with jumbo lump
crab meat and old bay

CANDIED BACON

house-cured, brown sugar

CAESAR SALAD

half-portion with romaine, crispy
parmesan, croutons, creamy caesar

SECOND COURSE

SALMON BLT

basil aioli, whole grain ciabatta

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

SILVER

with dessert:
\$28 PER PERSON

without dessert:
\$21 PER PERSON

FIRST COURSE

HONEY RICOTTA

grilled bread, orange honey,
toasted almonds, chopped herbs

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

TORTILLA SALAD WITH SHRIMP

romaine, crispy tortillas, avocado, corn salsa, black
beans, queso fresco, cilantro lime vinaigrette

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:
\$39 PER PERSON

without dessert:
\$32 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:
\$46 PER PERSON

without dessert:
\$39 PER PERSON

LIB'S GRILL

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ON-PREMISE PRIX-FIXE DINNER

FIRST COURSE

ASIAN FRIED BRUSSELS SPROUTS

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

BUFFALO CHICKEN TENDERS

with bleu cheese

CAESAR SALAD

romaine, crispy parmesan,
croutons, creamy caesar

VEGETABLE CRUDITÉ

black garlic ranch, baby carrot, celery, radish,
cherry tomato, asparagus, french beans

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 PORTOBELLO STACK

grilled zucchini, squash, roasted
red pepper, burrata, pesto, balsamic

THIRD COURSE

ICE CREAM

vanilla or salted caramel

BREAD PUDDING

heath bar crumbles, caramel sauce

NY CHEESECAKE

caramel sauce

SILVER

with dessert:
\$41 PER PERSON

without dessert:
\$34 PER PERSON

FIRST COURSE

MD CRAB SOUP

spicy, MD-style

FISH TACOS

crispy fish, crunchy slaw, spicy aioli

HONEY RICOTTA

grilled bread, orange honey,
toasted almonds, chopped herbs

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

LOBSTER MAC & CHEESE

house-made lumache noodle, mac & cheese,
truffle oil, panko bread crumbs

STEAK SALAD

spring mix, tenderloin, roasted potatoes, gorgonzola
vinaigrette, onion straws, demi glaze

THIRD COURSE

ICE CREAM

vanilla or salted caramel

BREAD PUDDING

heath bar crumbles, caramel sauce

NY CHEESECAKE

caramel sauce

GOLD

with dessert:
\$49 PER PERSON

without dessert:
\$42 PER PERSON

FIRST COURSE

SAUTÉED MUSSELS

white wine, tomatoes, garlic, shallots, parsley

FRIED MAC & CHEESE

panko, bacon, parmesan, bourbon-bbq glaze

EMPANADAS ARGENTINAS

Liberatore family recipe with olives, ground
beef, cranberries, onion, egg & chimichurri

INDIAN KALE SALAD

orange segments, hemp seed almond brittle,
cucumber, feta, tumeric vinaigrette dressing

SECOND COURSE

GRILLED PORK CHOP

whipped potatoes, green beans,
apple butter

FILET OF BEEF

roasted potatoes, grilled asparagus, pecorino sauce

PAN ROASTED CHICKEN

mushroom ravioli, crispy prosciutto, smoked
mozzarella, spinach

PAN SEARED SALMON

miso butter, roasted potatoes, english peas,
snow peas, herb oil

THIRD COURSE

ICE CREAM

vanilla or salted caramel

BREAD PUDDING

heath bar crumbles, caramel sauce

NY CHEESECAKE

caramel sauce

PLATINUM

with dessert:
\$57 PER PERSON

without dessert:
\$50 PER PERSON