

Raw Bar

oysters on the halfshell • \$MKT
 steamed clams 1 doz • \$12
 boh steamed shrimp 1/2 lb • \$14
 shrimp cocktail • \$12
 clams on the half shell • \$.99 / ea

Oyster shooters
 boh vodka mary
 3 • 4 • 5



Flatbreads

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

CAULIFLOWER CRUST • 15 (GF) (V)
 hummus spread, pickled veggies, EVOO, turmeric
 sriracha vinaigrette

PROSCIUTTO & SHARPE PROVOLONE • 16
 fig jam, truffled arugula, parmesan

SEAFOOD • 22
 crab dip spread, lump crab, mozzarella, old bay, shrimp

Soup

MD CRAB • 10 (GF)
 OYSTER STEW • 10 (GF)
 CREAM OF CRAB • 12

Salads

BABY KALE OR ROMAINE CAESAR • 8
 crispy parmesan, creamy caesar

WEDGE • 9 (GF)
 iceberg, bleu cheese, bacon, tomato, deviled eggs,

SPINACH • 10 (V)
 craisins, dried apple crisps, bleu cheese, toasted almonds,
 champagne vinaigrette

TORTILLA SALAD • 10 (V)
 romaine, crispy tortillas, avocado, corn salsa, black bean, queso
 fresco, cilantro lime vinaigrette

Add-Ons

CHICKEN • 7
 SHRIMP • 10
 STEAK • 11
 SALMON • 11

Snacks

CANDIED BACON • 6
 house-cured, brown sugar

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

FIG & PINE NUT
 BUTTER BOARD • 8 (V)
 seeded bread, balsamic glaze, basil

STEAMED
 EDAMAME • 7 (GF) (V)
 tain & lime

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

DEVILED EGGS • 7 (GF)
 deviled, stuffed with crab & old bay

Appetizers

SHORT RIB POUTINE • 11 (GF)
 truffle fries, short rib, cheese,
 gravy, scallion

SINKING CRAB CAKES • 22
 cream of crab soup, mini crab balls,
 old bay oil, scallions

FISH TACOS • 9
 crispy fish, crunchy slaw,
 spicy aioli

TUNA NACHOS • 16
 diced rare tuna, wonton chips,
 seaweed salad, soy caramel,
 sriracha aioli, green onions

CRAB DIP • 15
 house ciabatta bread,
 jumbo lump crab, old bay

BLACKENED CHICKEN
 EMPANADAS • 14
 red pepper aioli

BOURBON RED PEPPER
 MUSSELS • 14
 glazed bourbon, red pepper &
 tomato stew

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

FRIED OYSTERS • 11
 celery root slaw, chipotle
 remoulade, herb oil

HAND-BATTERED BUFFALO
 CHICKEN TENDERS • 8
 bleu cheese

Sandwiches

[served with hand-cut fries]

ROSEDA BURGER MD • 15
 lyon's bakery bun, hand-crafted beef,
 lettuce, tomato, onion, cheese

BBQ BACON FRIED
 CHICKEN • 12
 lyon's bakery bun, cheddar cheese,
 bacon, sweet BBQ

GRILLED SALMON BLT • 16
 lyon's seeded bakery bread, basil aioli

CRAB CAKE SANDWICH • 20
 lyon's bakery bun, tartar,
 lettuce, tomato

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

BUTTERED LOBSTAH ROLL • 26
 toasted split top bun, butter poached
 knuckle claw lobster, lemon aioli,
 celery root slaw

ROSEDA FARM HOTDOG • 12
 toasted split top bun, bbq short rib chili,
 crispy shallots, spicy aioli

Mains

SLICED SIRLOIN ROSEDA FARMS | truffle fries, grilled asparagus, A1-my way | 10 oz \$ 28 (GF)

RIBEYE ROSEDA FARMS | churrasco potatoes, grilled asparagus, demi glace | 14 oz \$ 48 (GF)

FILET OF BEEF | crispy spinach potato hash brown, garlic spinach, demi glace, bleu cheese butter | 8 oz \$ 36 (GF)

STEAK SALAD | spring mix, tenderloin, roasted potatoes, gorgonzola vinaigrette, onion straws, demi glace • 24

GRILLED PORK CHOP | whipped potatoes, green beans, apple butter • 30 (GF)

MEATLOAF ROSEDA FARMS | hand-crafted beef, tomato jam, sunny side egg, whipped potatoes, green beans • 22

FRIED CHICKEN & BISCUIT | buttermilk biscuit, collard greens, whipped potatoes, sausage gravy, hot sauce • 26

SHRIMP & GRITS | andouille sausage, cajun cream • 26 (GF)

PISTACHIO & PEPITA CRUSTED SALMON | whipped potatoes, garlic spinach, coconut ginger butternut squash purée • 27

BLACKENED CHICKEN PASTA | housemade lumachelle pasta, peas, tomatoes, pine nuts, blackened chicken, cajun cream sauce • 24

BRAISED SHORT RIB PASTA | homemade lumache noodle, braised short rib, whipped burrata, basil • 26

LOBSTER MAC & CHEESE | homemade lumache noodle, mac & cheese, truffle oil, panko bread crumb • 16 / 32

STUFFED PORTOBELLO | smoked mozzarella, shallots, spinach, sundried tomato, EVOO, balsamic glaze • 20 (GF) (V)

\$5

Sides

GARLIC SPINACH
 FRENCH BEANS
 GRILLED ASPARAGUS
 TRUFFLE FRIES
 HAND CUT FRIES
 BAKED POTATO
 WHIPPED POTATOES

Holiday Events

CHECK OUT ALL OF THE EVENT DETAILS
 BY SCANNING THE QR CODE OR VISITING
 LIBSGRILL.COM/CCC



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 18% gratuity

(GF) GLUTEN FRIENDLY

(V) VEGETARIAN



Beer-ish



EVOLUTION – PEPPERMINT MOCHA RISE UP • 6.50
salisbury | stout | 6.7%

LIB'S GRILL BREW • 5.25
salisbury | golden pale ale | 5%

BOLD ROCK – PEAR CIDER • 5.25
va | pear cider | 5.9%

BIG TRUCK FARM BREWERY – HALF CAB • 6.50
monkton | hazy ipa | 6%

TROEGS – PERPETUAL IPA • 6.50
pa | ipa | 7.5%

GUINNESS – BLONDE ALE • 5.50
halethorpe | american lager | 5%

KEY BREWING CO – POSITIVE MENTAL ATTITUDE • 6
dundalk | pilsner | 4.6%

NATTY BOH • 4.50



HEAVY SEAS – LOOSE CANNON • 5.25
baltimore | american ipa | 7.2%

YUENGLING – HERSHEY'S CHOCOLATE • 5
pa | porter | 4.7%

UNION – G.O.A.T • 5.75
baltimore | ipa | 6.5%

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

NARRAGANSETT – FRESH CATCH • 5.50
ri | american blonde ale | 4.2%

OLIVER BREWING CO. – EVERYDAY AMBER • 5.25
baltimore | amber ale | 5.7%

FLYING EMBERS • 6
ca | hard kombucha | 5.7%

SAGAMORE SPIRIT LEMON-TEA FIZZ • 9.50
baltimore | canned cocktail | 8%

HIGH NOON BLACK CHERRY • 7
ca | vodka seltzer | 4.5%

DOMESTIC • 4.25
BUDWEISER / BUD LIGHT / MICHELOB ULTRA / COORS LIGHT / YUENGLING / MILLER LITE / BLUE MOON

IMPORT • 5.25
GUINNESS [16oz] / CORONA PREMIER / CORONA / STELLA ARTOIS / HEINEKEN



Aged Spirits

[single 1.5oz | neat 2.25oz]

SAGAMORE SPIRIT DOUBLE OAK whiskey • 13 | 15.50

SAGAMORE SPIRIT SHERRY CASK whiskey • 15 | 17.50

TIN CUP american whiskey • 9 | 11.50

WHISTLE PIG 10YR rye whiskey • 13 | 15.50

REDEMPTION rye whiskey • 8 | 10.50

RUSSEL'S rye whiskey • 9 | 11.50

SCREWBALL peanut butter whiskey • 8 | 10.50

OLD FORESTER PROHIBITION 1920 bourbon • 14 | 16.50

WOODFORD RESERVE bourbon • 11 | 13.50

BUFFALO TRACE kentucky bourbon • 10 | 12.50

JEFFERSONS OCEAN small batch bourbon • 15 | 17.50

MONKEY SHOULDER blended malt scotch • 9 | 11.50

JOHNNIE WALKER BLACK LABEL scotch • 10 | 12.50

THE GLENLIVET 18YR scotch • 18 | 24

MACALLAN 12YR scotch • 13 | 15.50

BALVENIE 12YR DOUBLEWOOD scotch • 15 | 17.50

PAPA'S PILAR BLONDE aged rum • 10 | 12.50

BARR HILL TOM CAT barrel aged gin • 12 | 14.50

KOMOS ANEJO CRISTALINO tequila • 18 | 24

TAYLOR FLADGATE 10 YR tawny port • (3oz) 9

Cocktails AND Candy Canes

PRESENTED BY LIB'S GRILL

MISTLETOE TINI • 13

tito's vodka, elderflower liqueur, vermouth, spiced cranberry, rosemary, absinthe mist

BUDDY THE ELF OLD FASHIONED • 14

pecan infused redemption rye, gingerbread, angostura bitters, orange essence

FROSTED NOG • 14

hennessy vs, sherry, almond milk, cream, sugar, egg, vanilla, nutmeg

YULETIDE WINE • 12

[served hot] mulled red wine, port wine, orange liqueur, holiday spices

PRANCER'S PEARS • 13

santori roku gin, elderflower liqueur, lemon juice, ginger & thyme syrup, pear purée

MELE KALIKIMAKA • 12

pineapple-infused tito's vodka, orange liqueur, rosemary syrup, guava nectar, orange juice

SANTAGRIA • 13

red wine blend, rosie cheeks apple pie moonshine, house-infused cinnamon whiskey, apple brown sugar syrup, apple cider

MILK N' COOKIES • 14

vanilla vodka, amaretto, rumchata, sugar cookie rim

MISSES CLAUS • 12

bacardi rum, cranberries, fresh cranberry simple syrup, lime, high noon black cherry

OHHHH...SNAP • 12

tito's vodka, apple cider, apple butter -brown sugar syrup, ginger beer

POINSETTIA PALOMA • 12

21 seeds grapefruit hibiscus tequila, grapefruit juice, pomegranate juice

HO-HO-HO-TODDY • 13

[served hot] papa's pilar aged blonde rum, chai tea, winter spices, lemon

SOUTHERN SLEIGH RIDE • 14

sagamore spirit rye whiskey, pear, cardamom, clove, ginger, vanilla, lime, ginger beer

THE SUNSET GRINCH • 13

vodka, elderflower liqueur, lemon, ginger, sunset pure raw juice cold pressed digestivo

GETTIN BLITZEN • 8

[shot] house-infused cinnamon whiskey

JACK FROST • 7

[shot] coconut rum, pineapple, blue curacao



Zero Proof

a crafty assortment of non-alcoholic spirits

DIGESTIVO - SUNSET RAW JUICE BAR • 12

digestion & iron booster | kiwi, green apple, spinach

STELLA ARTOIS LIBERTE 0.0 • 5.25

ONLY YOU ALCOHOL FREE SPARKLING ROSE • 7 | 11 | 28

BLUEBERRY GIN-LESS FIZZ • 10

damrak virgin 0.0 gin substitute, blueberry syrup, lemon juice, egg white foam

CITRUS & SAGE • 10

lyre's american malt, honey-sage syrup, lemon juice

GUAVA TIKI PUNCH • 10

lyre's white cane spirit, guava, grapefruit, spiced pineapple syrup

Wine

[GLASS | CARAFE | BOTTLE]

by the bottle only

\$15/STUDENT-DECORATED CENTERPIECES

(ALL PROCEEDS GO TO LOCAL PARTICIPATING SCHOOLS)

Whites

Avissi PROSECCO ITALY 9 | 38

Veuve Clicquot CHAMPAGNE FRANCE 90

Segura Viudas BRUT SPARKLING ROSÉ SPAIN 9 | 14 | 32

Lion and the Lily ROSÉ BORDEAUX, FRANCE 9 | 14 | 32

Chateau d'Esclans "Whispering Angel" ROSÉ PROVENCE, FRANCE 55

Glazebrook SAUVIGNON BLANC NEW ZEALAND 11 | 16 | 44

Joel Gott SAUVIGNON BLANC CALIFORNIA 9 | 13 | 32

Cakebread Cellars SAUVIGNON BLANC NAPA VALLEY, CA 65

Michelle Chiarlo Nivole MOSCATO D' ASTI ITALY 10 | 15 | 40

Hogue RIESLING COLUMBIA VALLEY, WA 9 | 14 | 36

Castello Di Gabbiano PINOT GRIGIO ITALY 9 | 13 | 36

Conundrum WHITE BLEND CALIFORNIA 13 | 20 | 50

Mer Soleil Silver UNOAKED CHARDONNAY CALIFORNIA 11 | 17 | 44

Seaglass CHARDONNAY SANTA BARBARA, CA 8 | 12 | 32

Sonoma-Cutrer CHARDONNAY SONOMA COAST, CA 14 | 21 | 56

Harken Barrel Fermented CHARDONNAY CALIFORNIA 60

Duckhorn CHARDONNAY NAPA VALLEY, CA 80

Reds

Seaglass PINOT NOIR SANTA BARBARA, CA 8 | 12 | 32

Evolution PINOT NOIR WILLAMETTE VALLEY, OR 12 | 18 | 50

Belle Glos Balade PINOT NOIR SANTA BARBARA, CA 80

Z. Alexander Brown Uncaged RED BLEND CALIFORNIA 10 | 15 | 40

Pessimist By Daou RED BLEND PASO ROBLES, CA 55

Francis Coppola Blue Label MERLOT CALIFORNIA 10 | 15 | 42

Bodegas Salentein MALBEC MENDOZA, AR 11 | 17 | 44

La Gamella NEBBIOLO ITALY 12 | 18 | 47

Banfi CHIANTI SUPERIORE DOCG ITALY 10 | 15 | 40

Terra d' Oro RED ZINFANDEL AMADOR COUNTY, CA 11 | 16 | 43

Penfolds Koonunga Hills SHIRAZ SOUTH AUSTRALIA 12 | 18 | 48

Michael David Petite Petite PETITE SYRAH/ PETITE VERDOT LODI, CA 11 | 17 | 44

Mollydooker The Boxer SHIRAZ AUSTRALIA 75

Stag's Leap PETITE SYRAH NAPA VALLEY, CA 80

Daniel Cohn Bellacosa CABERNET NORTH COAST, CA 12 | 17 | 46

Josh Cellars CABERNET CALIFORNIA 10 | 15 | 40

B.R. Cohn Silver Label CABERNET NORTH COAST, CA 14 | 21 | 56

Austin Hope CABERNET PASO ROBLES, CA 19 | 28 | 75

Beringer Knights Valley Reserve CABERNET KNIGHTS VALLEY, CA 85

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 | 7