LIB'S GRILL
EST. 2013

RAW BAR.

oysters on the half shell • $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

SNACKS.

CANDIED BACON • 6
house-cured, brown sugar

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

FIG & PINE NUT BUTTER BOARD • 8 (V)
fig jam, arugula, whipped lemon butter, seeded bread, balsamic glaze, basil

STEAMED EDAMAME • 7 (GF) (V)
tajin & 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, scallions

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

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

TUNA NACHOS • 16
diced rare tuna, wonton chips, seaweed salad, hawaiian bbq, sriracha aioli, green onions, sesame seeds

CRAB DIP • 15
lyon's bakery baguette, jumbo lump crab, old bay, cheese blend

BLACKENED CHICKEN EMPANADAS • 14
red pepper aioli, corn, blue cheese

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

TRUFFLE PARMESAN FRIES • 8 (GF) (V)
truffle oil, 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 & pickle]

ROSEDA BURGER MD • 15
lyon's bakery bun, hand-crafted beef, lettuce, tomato, onion, choice of 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, lettuce, 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 $ 30 (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, potatoes, honey mustard vinaigrette, onion straws, blue crumbles, demi glace • 24
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
FRIED CHICKEN & BISCUIT | buttermilk biscuit, collard greens, whipped potatoes, sausage gravy, hot sauce • 26
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
BLACKENED CHICKEN PASTA | housemade lumache noodle, peas, tomatoes, pine nuts, blackened chicken, cajun cream sauce • 24
BRAISED SHORT RIB PASTA | homemade lumache noodle, braised short rib, whipped burrata, parmesan, basil • 26
LOBSTER MAC & CHEESE | homemade lumache noodle, truffle oil, panko bread crumb, scallions • 16 / 32
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

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

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)
CREAM OF CRAB • 12

SALAD.

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, blue 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

SIDES. $5

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

(V) VEGETARIAN (GF) GLUTEN FRIENDLY

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 18% gratuity

WINE.

by the bottle only

[GLASS | CARAFE | BOTTLE]

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
Michele 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 Petit PETITE SYRAH/ PETIT 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* | 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 • 11
old bay vodka, olive juice, honey & old bay simple syrup, bleu cheese olives

ESPRESSO MARTINI • 13
espresso vodka, vanilla vodka, coffee liqueur, irish cream, espresso

PEAR-TINI • 12
gray whale gin, elderflower liqueur, lemon juice, ginger & thyme syrup, pear purée

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 açaí vodka, blueberry simple, fresh lemon, lemon soda

TWISTED MULES.

ASIAN • 10
muddled cucumber, elderflower liquor, van gogh mango vodka, ginger beer

JUST PEACHY • 11
fresh lemon, peach whiskey, ginger beer

OHHH...SNAP • 12
tito's vodka, apple cider, apple butter brown sugar syrup, ginger beer

CRAFT FAVORITES.

CRANBERRY BOURBON SMASH • 11.50
jim beam bourbon, orange, cranberries, maple syrup, cranberry juice

SMOKING MAPLE OLD FASHIONED • 12.50
maple rye whiskey, cinnamon simple, muddled orange, toschi cherry

PECAN MANHATTAN • 11.50
bourbon infused with fresh pecan, luxardo simple syrup, orange bitters

SEASONAL SANGRIA • 11
red wine blend, rosie cheeks apple pie moonshine, house-infused cinnamon whiskey, apple brown sugar syrup, apple cider

PASSION PUNCH • 11.50
rumhaven coconut rum, mt. gay rum, pineapple juice, passionfruit juice, luxardo syrup

LIMONCELLO 75 • 12.50
limoncello, tanqueray gin, lemon juice, prosecco

MEZCAL PINEAPPLE SOUR • 11.50
el silencio mezcal, pineapple juice, lemon juice, agave

THE SUNSETS ON WINTER • 13
vodka, elderflower liqueur, lemon, ginger, sunset raw juice cold pressed digestivo

BEER-ISH.

DRAUGHT
16oz

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

BOLD ROCK – HARD CIDER • 5.25
va | hard cider | 5.9%

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

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

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

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

NATTY BOH • 4.50
WI | PALE ALE | 4.28%

CRAFT
BOTTLES & CANS

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

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 I 15.50
TIN CUP american whiskey • 9 | 11.50
WHISTLE PIG 10YR rye whiskey • 13 | 15.50
REDEMPTION rye whiskey • 8 I 10.50
RUSSEL'S rye whiskey • 9 | 11.50
SCREWBALL peanut butter whiskey • 8 | 10.50
OLD FORESTER PROHIBITION 1920 bourbon • 14 I 16.50
WOODFORD RESERVE bourbon • 11 | 13.50
BUFFALO TRACE kentucky bourbon • 10 | 12.50
JEFFERSONS OCEAN small batch bourbon • 15 I 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 I 17.50
PAPA'S PILAR BLONDE aged rum • 10 I 12.50
BARR HILL TOM CAT barrel aged gin • 12 I 14.50
KOMOS ANEJO CRISTALINO tequila • 18 I 24
TAYLOR FLADGATE 10 YR tawny port • (3oz) 9

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

LG EVENTS

CHECK OUT OUR UPCOMING EVENTS BY SCANNING THE QR CODE OR VISITING LIBSGRILL.COM/EVENTS