GOOD PEOPLE serving GOOD FOOD to other GOOD PEOPLE



Starters

SNACKS & APPS

CHEESY MEATBALLS — 13
liberatore marinara, shredded mozzarella, focaccia bread

DEVILED EGGS (GF) — 14
crab, old bay

ASIAN FRIED BRUSSELS SPROUTS — 13
crispy pork, honey, sriracha, soy, garlic, ginger

HUMMUS WITH FRIED CHICKPEA SALAD (V) — 15
cucumber, olive, cherry tomato, red onion, aleppo pepper, evoo, pita bread

BOH STEAMED SHRIMP — 1/2 LB 12
onions, lemon, old bay, cocktail sauce

MARYLAND CRAB ARANCINI — 19
crispy crab-stuffed arancini, poblano corn purée

FISH TACOS — 13
crispy fish, crunchy slaw, spicy aioli

SHORT RIB STREET CORN NACHOS (GF) — 18
house-fried tortilla chips, roasted street corn queso, braised beef, queso fresco cheese, pickled red onions, cilantro, chili-lime crema

TUNA NACHOS — 21
seared blackened tuna, crispy wontons, seaweed salad, hawaiian bbq, sriracha aioli, sesame seeds, scallions

CHORIZO MUSSELS — 23
pei mussels, smoky chorizo, roasted red pepper, white wine, garlic butter sauce, fresh parsley, warm focaccia

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, himalayan sea salt, microgreens

BRAISED BEEF POUTINE (GF) — 18
crispy truffle parmesan fries, tender slow-braised beef, demi-glace, shaved parmesan, green onions

TENDERLOIN BRUSCHETTA (3) — 17
sliced tenderloin, whipped burrata, chopped tomato bruschetta, toasted crostini, balsamic glaze, basil

SOUPS

MD CRAB (GF) — 13

OYSTER STEW (GF) — 13

SPECIAL DIETARY NEEDS? TRYING TO EAT HEALTHIER?

Look for these symbols across the whole menu!

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

ML TW RT

FLATBREADS

substitute gluten-free flatbread + $2

CARBONARA — 19
garlic cream, pancetta, mozzarella, crispy pecorino, cracked pepper, cured egg, fresh basil

BEEF & BLUE — 20
sliced steak, blue cheese, mozzarella, caramelized onions, horseradish aioli

SEAFOOD — 26
crab dip spread, lump crab, old bay, shrimp, mozzarella, scallions

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

Mains

SANDWICHES

ROSEDA BURGER — 19
kneads bakery bun, hand-crafted beef, lettuce, tomato, onion, choice of cheese, fries & pickle spear

GRILLED SALMON BLT — 21
kneads bakery seeded bread, basil aioli, fries & pickle spear

CRAB CAKE — 27
kneads bakery bun, tartar, lettuce, tomato, fries & pickle spear

GRILLED CHICKEN — 19
kneads bakery seeded bread, candied bacon, brie, apple, housemade honey mustard, fries & pickle spear

VODKA CHICKEN PARM — 19
focaccia bread, crispy chicken, creamy vodka sauce, mozzarella, arugula, mixed green salad, balsamic vinaigrette

BRAISED BEEF GRILLED CHEESE & FRENCH ONION SOUP — 25
kneads bakery sourdough, shredded beef, caramelized onions, gruyère cheese, french onion soup

ENTRÉES

RIBEYE FPWM — 69
1 LB · truffle fries, asparagus, a.1. my way steak sauce

SIZZLING FILET BUCKHEAD — 52
9 OZ · sizzling cast iron skillet, asparagus, melted butter, crispy french fries

ARGENTINIAN STEAK BUCKHEAD — 35
6 OZ · sliced hanger, blistered shishito peppers, herb-roasted potatoes, chimichurri

COFFEE-CRUSTED SIRLOIN ROSEDA FARMS — 43
8 OZ · red wine demi, asparagus, gremolata mashed potatoes

ROASTED CAULIFLOWER STEAK (V) — 25
herb-roasted cauliflower head, crispy parmesan gremolata, grilled zucchini, yellow squash, roasted red peppers, red onions, house chimichurri

GRILLED PORK CHOP — 38
14 OZ · whipped potatoes, green beans, apple butter, demi-glace

LG MEATLOAF ROSEDA FARMS — 26
whipped potatoes, green beans, tomato bacon jam, demi-glace, sunny up egg

SHRIMP & GRITS — 31
andouille pork sausage, peppers & onions, cajun cream, scallions

PISTACHIO & PEPITA CRUSTED SALMON — 35
whipped potatoes, garlic spinach, coconut ginger butternut squash purée

STEAKHOUSE MAC & CHEESE — 33
creamy mac & cheese, sliced beef, bbq sauce, crispy fried onions

LIBERATORE CAST IRON LASAGNA — 28
liberatore marinara, parmesan cheese, basil

CLAMS CASINO PASTA — 31
fettuccine, creamy lemon garlic white wine sauce, clams, peppers, crispy pancetta, parmesan bread crumbs, parsley

VODKA CHICKEN PARM — 29
crispy chicken cutlet, shredded mozzarella, house-made vodka sauce, fettuccine, grated parmesan, fresh basil

CHICKEN & WILD MUSHROOM RISOTTO — 29
herb-roasted chicken breast, parmesan truffle risotto, sautéed wild mushroom, marsala wine sauce, crispy shallots, thyme

BEEF & BURRATA RIGATONI — 33
rigatoni mezze, braised & shredded beef, marinara demi-glace cream sauce, whipped burrata

Healthy Bites

SALADS

ROMAINE CAESAR — 10
romaine, caesar dressing, parmesan, croutons

WEDGE — 12
iceberg lettuce, blue cheese crumbles, bacon crumbles, radish, tomato, pickled onion, blue cheese dressing

SPINACH (GF, V) — 13
craisins, 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

DRESSINGS
caesar, balsamic vinaigrette, blue cheese, honey mustard, champagne vinaigrette, ranch, cilantro lime, red wine vinegar & oil

RICE BOWLS

GREEN 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

ASIAN TUNA POKE BOWL — 27
asian-marinated tuna, pickled red onions, fresh cucumbers, avocado, shaved radishes, sesame seeds, crispy wontons, cucumber-wasabi sauce

Wine

WHITES

			GLASS	CARAFE	BOTTLE
Avissi	PROSECCO	ITALY	11	—	44
Schramsberg Blanc de Blancs	SPARKLING	NAPA VALLEY, CA	—	—	65
Veuve Clicquot	CHAMPAGNE	FRANCE	—	—	90
Segura Viudas	BRUT SPARKLING ROSÉ	SPAIN	11	15	38
Château Miraval Côtes de Provence	ROSÉ	PROVENCE, FRANCE	—	—	60
Audarya	ROSÉ	ITALY	12	18	40
Wither Hills	SAUVIGNON BLANC	NEW ZEALAND	12	18	44
Cline “Seven Ranchlands”	SAUVIGNON BLANC	NORTH COAST, CA	11	15	40
Kim Crawford	SAUVIGNON BLANC	NEW ZEALAND	—	—	50
Michele Chiarlo Nivole	MOSCATO D’ASTI	ITALY	11	16	42
Chateau Ste. Michelle	RIESLING	COLUMBIA VALLEY, WA	10	15	38
Torresella	PINOT GRIGIO	ITALY	9	13	36
Santa Margherita	PINOT GRIGIO	ITALY	—	—	60
Raw Bar	VINHO VERDE	PORTUGAL	11	15	39
Sonoma-Cutrer	CHARDONNAY	SONOMA COAST, CA	14	21	56
Boordy Vineyards "Oyster"	CHARDONNAY	MARYLAND	—	—	38
Wente Vineyards	CHARDONNAY	CENTRAL COAST, CA	11	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	14	20	50
La Crema	PINOT NOIR	WILLAMETTE VALLEY, OR	—	—	65
Conundrum	RED BLEND	NAPA VALLEY, CA	13	19	50
The Prisoner “Unshackled”	RED BLEND	CALIFORNIA	—	—	55
Markham	MERLOT	NAPA VALLEY, CA	13	19	50
Bodega Catena Zapata	MALBEC	ARGENTINA	12	16	39
Monte Antico	SANGIOVESE	TUSCANY, ITALY	10	15	40
Penfolds Koonunga Hills	SHIRAZ	SOUTH AUSTRALIA	12	18	45
Stag’s Leap	PETITE SYRAH	NAPA VALLEY, CA	—	—	80
Josh Cellars	CABERNET	CALIFORNIA	11	16	40
Daou Vineyards	CABERNET	PASO ROBLES, CA	14	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 8

CATERING

HOLIDAY HOSTING?
LET LIB’S GRILL HANDLE THE FEAST!

From festive gatherings to office parties, we’ve got the food covered.

PLAN YOUR EVENT →
libsgrill.com/private-dining

Naughty and Nice COCKTAILS

Naughty

DIRTY SNOWMAN 15
cocoa nib-infused tito’s vodka, grind espresso liqueur, peppermint schnapps, cold brew coffee, rumple minze foam

PRANCER’S PEARS 15
gray whale gin, spiced pear liqueur, amaro montenegro, fresh lemon, pear purée, honey ginger syrup

DON’T EAT YELLOW SNOW...DRINK IT 14
tito’s vodka, creamy limoncello, fresh lemon, soft whip foam

ELF’D UP 16
patron reposado tequila, aperol, pomegranate syrup, fresh lime

JINGLE JUICE 16
appleton estate reserve jamaican rum, bacardi silver, planteray oftd, banana liqueur, almond orgeat, pineapple

SANTA’S SIDE PIECE 13
blackberry-infused vodka, raspberry liqueur, pineapple, whipped honey foam, lemon essence

Nice

MISTLETOETINI 15
deep eddy’s cranberry, st-germain elderflower liqueur, dry vermouth, spiced cranberry, rosemary

BUDDY THE ELF OLD FASHIONED 16
sagamore spirit rye whiskey, black walnut bitters, gingerbread, orange essence

SANTAGRIA 14
winter-spiced red wine, ole smoky apple pie moonshine, apple cider, apple brown sugar syrup, angry orchard hard apple cider

GRANNY SMITH SLEIGH RIDE 14
vodka, apple cider, apple brown sugar syrup, q mixers ginger beer

A MERRY MAN’S X-MAS 16
cocoa nib infused bacardi rum, whiskey liqueur, cream sherry, orange cream, orange liqueur, chocolate bitters, soft whip foam

NAVIDAD NOG 17
patron reposado tequila, sweet corn milk, rumchata, licor 43, freshly grated nutmeg

SANTA’S LITTLE SHOOTERS



JACK FROST · 8
rumhaven coconut rum, pineapple, blue curaçao, coconut cream

FELIZ NAVI DAMN! · 9
patron blanco tequila, fresh lemon, lemon oleo syrup, orange liqueur

SANDY’S LIL HOPPER · 9
vodka, mint liqueur, vanilla, chocolate liqueur, chocolate bitters, soft whip

CHECK OUT HOLIDAY EVENTS BY VISITING
LIBSGRILL.COM/CCC



Beer-ish

DRAUGHT 16 OZ

EXCLUSIVELY BREWED FOR LIB’S GRILL

1623 Brewing Co. - Say Love	ELDERSBURG	ITALIAN RED LAGER	5.2%	6
Brewer’s Haven- Seat at the Table	BALTIMORE	WEST COAST IPA	6.3%	6.50
Monument City - Haus Lager	BALTIMORE	PALE LAGER	4.8%	5.50
Union - Snow Pants	BALTIMORE	OATMEAL NITRO STOUT	8.5%	7
Troegs - Blizzard of Hops	PA	WINTER IPA	6.4%	6.50
Troegs - Mad Elf	PA	HOLIDAY ALE	11%	6
1623 Brewing Co. - Pilsner	ELDERSBURG	GERMAN PILSNER	5.2%	6
Angry Orchard - Crisp Apple	MA	HARD CIDER	5%	7

CRAFT BOTTLES & CANS

Heavy Seas Loose Cannon	BALTIMORE	AMERICAN IPA	7.2%	5.75
Monument City - American Brown Ale	BALTIMORE	BROWN ALE	6%	6.50
1623 Brewing Co. - Stocking Stuffer	ELDERSBURG	HOLIDAY CREAM ALE	4.4%	6.25
Surfside Blueberry Lemonade	PA	CANNED COCKTAIL	4.5%	7
Austin Eastciders Blackberry	TX	CIDER	5%	5.50
Guinness 16 oz	IRELAND	STOUT	4.1%	7

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

IMPORT CORONA PREMIER • MODELO • STELLA ARTOIS • HEINEKEN 5.75

Zero-proof

	GLASS	CARAFE	BOTTLE
FREIXENET SPARKLING ROSÉ	15	21	48
JOSH NA SPARKLING WINE	14	20	45

STELLA ARTOIS LIBERTÉ 0.0 6.25
pilsner - lager

NORTHERN LIGHTS 13
empress 1908 na gin, sparkling peach, lemon oleo syrup, yuzu

MEDICINE BALL 11
warm herbal tea, lemon, ginger, honey

BUTTER BEER 10
cream soda, caramel, butterscotch, soft whip foam

FRIDGE CIGARETTE 11
diet cola, lavazza espresso, vanilla soft whip, cocoa dust



ML TW RT