

STARTERS

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

HEALTHY BITES

SNACKS

- GOAT CHEESE CRÈME BRÛLÉE** V 12 **ASIAN FRIED BRUSSELS SPROUTS** P 11
goat cheese whipped fennel pollen & lavender, sugar brûléed crust, cranberry walnut relish, microgreens, crostinis
crispy pork, honey, sriracha, soy, garlic, ginger
- STUFFED DATES** GF P 13 **HUMMUS WITH FRIED CHICKPEA SALAD** V 12
bacon wrapped dates, goat cheese, chorizo, red pepper harissa
cucumber, olive, cherry tomato, red onion, aleppo pepper, evoo, pita bread
- DEVEILED EGGS** GF 12
crab, old bay

APPS

- CRAB & LEMON BRUSCHETTA** 18 **BLACKENED CHICKEN EMPANADAS** 13
lump crab meat, whipped ricotta, fresh lemon zest, chives, grilled sourdough
corn, blackened chicken, blue cheese, red pepper aioli
- STEAMED CLAMS** GF P 1 DOZ 14 **BUFFALO CHICKEN TENDERS** 15
garlic, white wine, butter
hand battered, celery, blue cheese dressing
- BOH STEAMED SHRIMP** P 1/2 LB 17 **CRAB DIP BREAD BOWL** 18
onions, lemon, old bay, cocktail sauce
sourdough bread bowl, celery, carrots
- FISH TACOS** 11 **FRIED OYSTERS** 15
crispy fish, crunchy slaw, spicy aioli
chipotle slaw, hawaiian sea salt, microgreens
- HONEYCOMB BURRATA** V 16 **PULLED PORK BAO BUN TACOS** P 14
burrata, edible flowers, honeycomb, mint oil, toasted almonds, grilled sourdough bread
corn salsa, queso fresco, sriracha aioli, cilantro, lime wedge

- TUNA NACHOS** 20
seared blackened tuna, crispy wontons, seaweed salad, hawaiian bbq, sriracha aioli, sesame seeds, scallions

- SHRIMP SCAMPI TOAST** 18
grilled sourdough, white wine garlic butter sauce

SOUPS

- MD CRAB** GF P 12
- OYSTER STEW** GF 12

SPECIAL DIETARY NEEDS? TRYING TO EAT HEALTHIER?

Look for these symbols across the whole menu!

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

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



MOTHER'S DAY SPECIALS

- PAN SEARED SEA BASS** 38
lemon spring risotto topped with a fresh mint beurre blanc
- MISO-HONEY GLAZED CHICKEN** 28
jasmine rice, blistered snap peas & scallions
- CRABCAKE** 28
one crabcake, whipped potatoes, green beans

ENTRÉES

- RIBEYE** P FPWM 68 **GRILLED PORK CHOP** GF P 37 **CHICKEN GIOVANNI** P 27
1 LB - truffle fries, asparagus, a.1. my way steak sauce
whipped potatoes, green beans, apple butter, demi-glace
white wine, lemon, rosemary, spinach, mozzarella, side of pasta marinara
- FILET OF BEEF** GF P 48 **LG MEATLOAF** P ROSEDA FARMS 25 **VODKA CHICKEN PARM** 27
8 OZ - duck fat roasted fingerling potatoes, sautéed broccolini, black truffle butter
whipped potatoes, green beans, tomato bacon jam, demi-glace, sunny up egg
crispy chicken cutlet, shredded mozzarella, house-made vodka sauce, fettuccine, grated parmesan, fresh basil
- ARGENTINIAN STEAK** GF P 32 **SHRIMP & GRITS** GF P 30 **BLACKENED CHICKEN PASTA** 27
CREEKSTONE FARMS
6 OZ - sliced hanger, blistered shishito peppers, herb roasted potatoes, chimichurri
andouille pork sausage, peppers & onions, cajun cream, scallions
rigatoni mezza, peas, tomatoes, pine nuts, blackened chicken, cajun cream
- SPRING FOREST SIRLOIN** GF P 42 **PISTACHIO & PEPITA CRUSTED SALMON** GF P 34 **BEEF & BURRATA RIGATONI** 32
ROSEDA FARMS
8 OZ - pepper-crusted sirloin, wild mushroom & scallion ragù, smashed fingerling potatoes
whipped potatoes, garlic spinach, coconut ginger butternut squash purée
rigatoni mezza, braised & shredded beef, marinara demi-glace cream sauce, whipped burrata
- GRILLED PORTOBELLO STEAK WITH CHIMICHURRI** GF VEGAN 24 **LOBSTER MAC & CHEESE SKILLET** 42
grilled portobellos, fresh chimichurri, blistered shishito peppers, roasted fingerling potatoes
campanelle pasta, lobster cheese sauce, knuckle & claw meat lobster, cheddar, parmesan, toasted breadcrumbs, truffle oil, chives

SALADS

- ROMAINE CAESAR** 9
romaine, caesar dressing, parmesan, croutons
- WEDGE** P GF 11
iceberg lettuce, blue cheese crumbles, bacon crumbles, radish, tomato, pickled onion, blue cheese dressing
- SPINACH** GF V 12
crisins, dried apple crisps, blue cheese crumbles, toasted almonds, champagne vinaigrette
- TORTILLA** V 12
romaine, crispy tortillas, avocado, corn salsa, black bean, queso fresco, cilantro lime vinaigrette

ADD-ONS/SUBSTITUTIONS

- deveiled eggs (2) \$2
- steak \$15
- shrimp \$12
- chicken \$9
- salmon \$13

RICE BOWLS

- GREEK CHICKEN** GF P 23
lemon & herb marinated grilled chicken, jasmine rice, pickled onions, hummus, fried chickpeas, cherry tomatoes, cucumber, feta, radishes, parsley oil
- KOREAN FRIED CHICKEN** 25
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

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
Chateau Miraval Cotes 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, WA	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**

COCKTAILS

MARTINIS

COCONUTINI 12
shipwreck cream rum, amaretto, vanilla vodka, toasted coconut

GROVE & CITRUS 15
olive oil fat-washed gray whale gin, giffards grapefruit liqueur, fresh lemon, cane syrup, grapefruit essence

DUBAI CHOCOLATE MARTINI 16
cocoa nib infused titos vodka, irish cream, chocolate liqueur, pistachio syrup, toasted kataifi

ESPRESSO MARTINI 14
vanilla vodka, grind espresso liqueur, coffee liqueur, baileys irish cream, lavazza espresso


OPERATION DAGGER 14
pineapple & lavender infused patron blanco, agave, fresh lime, coconut-infused soft whip

CRUSHES

LEMON BASIL 10
citrus vodka, fresh lemon, cane syrup, muddled basil, lemon-lime soda

"BE MY BOOBERRY" CRUSH 12
blueberry vodka, blueberry syrup, fresh lemon, lemon-lime soda

CHEETAH COLADA 11
house-infused pineapple vodka, shipwreck coconut cream rum, pineapple juice

 **MD CRUSH** 11
mcclintock epiphany organic vodka, fresh squeezed orange juice, blood orange juice, austin eastciders blood orange cider

MCLINTOCK'S WHISKEY FLIGHT 25
mcclintock matchstick straight bourbon, mcclintock bootjack rye, mcclintock great gambrell 4yr american brandy

TWISTED MULES

featuring q mixers ginger beer

MEDITERRANEAN 11
figenza vodka, ginger liqueur, fresh lime, ginger beer

MOJITO 11
mint-infused bacardi silver rum, lime oleo, lime juice, ginger beer

CRAFT FAVES

KINGSTON NEGRONI 14
planteray pineapple rum, coconut oil fat-washed campari, banana sweet vermouth, fresh grated nutmeg

SMOKING OLD FASHIONED 13
whiskey, brown sugar syrup, orange bitters, expressed orange

SOUTH ISLAND SUNSET 12
wither hills sauvignon blanc, cane collective spiced pear punch, apple brown sugar syrup, fresh lime, q mixers ginger beer

RYE TAI 15
sagamore spirit rye whiskey, rumhaven coconut rum, pineapple, orgeat, gingersnap syrup, lime

LIMONCELLO 75 13
gray whale gin, limoncello, fresh lemon, prosecco

MEZCAL PINEAPPLE SOUR 12
illegal mezcal, pineapple juice, fresh lemon, agave nectar

THE HIGH HORSE 14
patron reposado tequila, aperol, house-made pomegranate syrup, lime

COOL AS A CUCUMBER 13
gin, elderflower liqueur, cane syrup, fresh lemon, cucumber water

PAPER PLANE 14
redemption bourbon, amaro nonino, aperol, fresh lemon

PINK DRANK 12
vodka, strawberry purée, coconut milk, lemon, white cranberry, dehydrated strawberry

PORT OF CALL 13
gray whale gin, port wine, fresh lemon, spiced cranberry, cinnamon syrup

JUST PEACHY 11
bourbon whiskey, peach purée, lemon, ginger beer

HONEY MAKE IT HOT 9
deep eddy's pineapple, jalapeño & honey syrup, fresh lime, ginger beer

BEER-ISH

DRAUGHT ^{16 OZ}

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

CRAFT ^{BOTTLES & CANS}

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

DOMESTIC BUDWEISER • BUD LIGHT • MICHELOB ULTRA • COORS LIGHT • YUENGLING • MILLER LITE • BLUE MOON 4⁷⁵

IMPORT GUINNESS 16 OZ • CORONA PREMIER • MODELO • STELLA ARTOIS • HEINEKEN 5⁷⁵

ZERO PROOF

	GLASS / CARAFE / BOTTLE		
FREIXENET SPARKLING ROSÉ	7 11 28	LUXARDO HIBISCUS LIMEADE	9
JOSH NA SPARKLING WINE	12 18 45	lime juice, hibiscus-cherry syrup, ginger beer	
STELLA ARTOIS LIBERTE 0.0	5 ²⁵	BUTTER BEER	9
pilsner - lager		cream soda, caramel, butterscotch, soft whipped cream	
ATHLETIC BREWING CO. - RUN WILD	6	GINGERED-UP SOUR	12
ipa		lyre's american malt, ginger-thyme syrup, fresh lemon, ginger beer	
MEDICINE BALL	10	LION'S MANE	11
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	10		
damrak virgin 0.0 gin substitute, blueberry syrup, lemon juice, egg white foam			

CATERING

HOSTING AN EVENT?
LET LIB'S GRILL CATER!

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