

LIB'S GRILL

— we  care —

ON-PREMISE PRIX-FIXE BRUNCH

FIRST COURSE

MIXED FRUIT

pineapple, honeydew,
cantaloupe grapes

DEVILED EGGS

topped with jumbo lump
crab meat and old bay

CANDIED BACON

house-cured, brown sugar

TATER TOTS

crispy, fried

SECOND COURSE

AVOCADO SMOKED SALMON TOAST

served on sourdough with capers, onions,
tomatoes, deviled eggs

VEGGIE OMELET

spinach, mushrooms, asparagus, parmesan, egg
whites, mixed greens

BREAKFAST FLATBREAD

bacon, sausage, truffle oil, mozzarella & cheddar
cheese, sunny side up egg

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:
\$25 PER PERSON

without dessert:
\$21 PER PERSON

FIRST COURSE

YOGURT PARFAIT

granola, blueberries, strawberries

CAESAR SALAD

romaine, crispy parmesan, croutons,
creamy caesar

TATER TOT CASSEROLE

house-made beer cheese, bacon, green
onions

MD CRAB SOUP

spicy, MD-style

SECOND COURSE

BREAKFAST TACOS

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

FRIED CHICKEN & WAFFLES

sunny side up eggs, hot sauce

CROQUE MADAME

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

BREAKFAST BLT

choice of bacon or sausage, fried egg, american
cheese, croissant bun

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:
\$26 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

TATER TOT CASSEROLE

house-made beer cheese, bacon,
green onions

WEDGE SALAD

iceberg, bleu cheese, bacon,
tomato, deviled eggs

SECOND COURSE

BREAKFAST TACOS

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

FARMER'S SKILLET

potatoes, bacon, sausage, peppers, onions, sunny
side up eggs

BANANA BOURBON PANCAKES

chocolate chips, whipped cream, banana bourbon
walnut syrup

NY STRIP

truffle fries, asparagus, A1 My Way

THIRD COURSE

ICE CREAM

vanilla or salted caramel

BREAD PUDDING

heath bar crumbles, caramel sauce

NY CHEESECAKE

caramel sauce

PLATINUM

with dessert:
\$36 PER PERSON

without dessert:
\$32 PER PERSON

LIB'S GRILL

— we  care —

ON-PREMISE PRIX-FIXE LUNCH

FIRST COURSE

SMOKED CHILI STREET CORN DIP

with crispy tortilla chips

DEVILED EGGS

topped with jumbo lump crab meat and old bay

CANDIED BACON

house-cured, brown sugar

CAESAR SALAD

romaine, crispy parmesan, croutons, creamy caesar

SECOND COURSE

GRILLED SALMON BLT

served on whole grain ciabatta with basil aioli

CHICKEN SANDWICH

whole grain ciabatta, bacon, brie, apple, honey mustard

ROSEDA FARM BURGER

lettuce, tomato, onion, seedless bun, american cheese, french fries

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:
\$26 PER PERSON

without dessert:
\$22 PER PERSON

FIRST COURSE

FISH TACOS

crispy fish, crunchy slaw, sriracha aioli

MD CRAB SOUP

spicy, MD-style

ASIAN FRIED BRUSSELS SPROUTS

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

SPINACH SALAD

goat cheese, strawberries, beets, toasted almonds, champagne vinaigrette

SECOND COURSE

WHITE BALSAMIC FLATBREAD

fresh mozzarella, cherry tomatoes, basil, spinach, balsamic glaze

CRAB CAKE SANDWICH

seedless bun, lettuce, tomato, remoulade, french fries

ROSEDA FARM BURGER

lettuce, tomato, onion, seedless bun, american cheese, french fries

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:
\$33 PER PERSON

without dessert:
\$29 PER PERSON

FIRST COURSE

STEAMED EDAMAME

garlic butter & herbs

ASIAN FRIED BRUSSELS SPROUTS

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

BURRATA & PROSCIUTTO

olives, strawberries, fig jam, dried apricot, arugula, crostinis

GREEK SALAD

romaine, olives, pepperoncini, feta cheese, cucumber, tomatoes

SECOND COURSE

BALTIMORE CLUB

three-piece toast, crab cake, shrimp salad, bacon, lettuce, tomato

ROSEDA FARM MEATLOAF

hand-crafted beef, tomato jam, sunny side egg, whipped potatoes, green beans

LOBSTER MAC & CHEESE

house-made lumache noodles, truffle oil, panko bread crumbs; half portion

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:
\$39 PER PERSON

without dessert:
\$35 PER PERSON

LIB'S GRILL

— we  care —

ON-PREMISE PRIX-FIXE DINNER

FIRST COURSE

SMOKED CHILI STREET CORN DIP

with crispy tortilla chips

FISH TACOS

crispy fish, crunchy slaw,
sriracha aioli

CAESAR SALAD

romaine, crispy parmesan,
croutons, creamy caesar

STEAMED EDAMAME

garlic butter & herbs

SECOND COURSE

ROSEDA FARM MEATLOAF

hand-crafted beef, tomato jam, sunny side egg,
whipped potatoes, green beans

PAN ROASTED CHICKEN

mushroom ravioli, crispy prosciutto,
smoked mozzarella, spinach

SHRIMP & GRITS

andouille sausage, bell peppers, onions,
cajun cream sauce, cheddar grits

FISH & CHIPS

crab tartar, old bay fries, malt vinegar

THIRD COURSE

ICE CREAM

vanilla or salted caramel

BREAD PUDDING

heath bar crumbles, caramel sauce

NY CHEESECAKE

caramel sauce

SILVER

with dessert:
\$37 PER PERSON

without dessert:
\$33 PER PERSON

FIRST COURSE

MD CRAB SOUP

spicy, MD-style

ASIAN FRIED BRUSSELS SPROUTS

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

BUFFALO CHICKEN TENDERS

spicy, served with bleu cheese

SPINACH SALAD

goat cheese, strawberries, beets,
toasted almonds, champagne vinaigrette

SECOND COURSE

CRAB SPAGHETTI

house-made pasta, corn, tomato,
basil, spinach, cream

ROASTED PORTOBELLOS

sautéed spinach, sun dried tomatoes,
smoked mozzarella, balsamic glaze

CEDAR ROASTED SALMON

fennel slaw, citrus vinaigrette, mint, grapefruit

LOBSTER MAC & CHEESE

house-made lumache noodle,
truffle oil, panko bread crumbs

THIRD COURSE

ICE CREAM

vanilla or salted caramel

BREAD PUDDING

heath bar crumbles, caramel sauce

NY CHEESECAKE

caramel sauce

GOLD

with dessert:
\$40 PER PERSON

without dessert:
\$36 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

SAUTÉED MUSSELS

andouille sausage, green onion,
herb butter, cider cream

WEDGE SALAD

iceberg, bleu cheese, bacon,
tomato, deviled eggs

SECOND COURSE

GRILLED PORK CHOP

whipped potatoes, green beans,
apple butter

FILET OF BEEF

bleu cheese potato gratin, grilled asparagus,
cabernet butter sauce

PAN ROASTED CHICKEN

mushroom ravioli, crispy prosciutto, smoked
mozzarella, spinach

MD CRAB CAKES

whipped potatoes, french beans, lemon,
remoulade

THIRD COURSE

ICE CREAM

vanilla or salted caramel

BREAD PUDDING

heath bar crumbles, caramel sauce

NY CHEESECAKE

caramel sauce

PLATINUM

with dessert:
\$50 PER PERSON

without dessert:
\$46 PER PERSON