



DINNER

RESTAURANT WEEK 2025


PRIX-FIXE THREE-COURSE | \$40/ PERSON



Baltimore & Harford County: January 17-26, 2025

Howard County: January 22-February 2, 2025


Choose One:

APPETIZER

DEILED EGGS 
crab, old bay

**WINTER POMEGRANATE
KALE SALAD**  
kale, apples, walnuts,
pomegranate seeds, farro,
pomegranate dressing


**GARLIC SHRIMP SCAMPI
TOAST POINTS**
grilled bread, garlic butter
white wine sauce

**GRILLED CITRUS
MARINATED OCTOPUS** 
spicy chorizo, fried chickpeas,
creamy garlic aioli parsley oil



ROASTED BEET CARPACCIO 
spiced labneh, candied hazelnuts


Choose One:

ENTREE

STEAK FRITES 
roseda farms | 8 OZ
sliced sirloin, duck fat rosemary fries, grilled
asparagus, red wine demi glace

LIB'S SCHNITZEL
pounded & cornflake breaded chicken breast,
spicy honey mustard, arugula, evoo, grated
manchego cheese

SOY GLAZED PORTOBELLOS  
honey soy glazed grilled portobellos, kimchi
rice, sautéed green beans, asparagus, quick
pickled cucumbers

GRILLED CHICKEN RICE BOWL 
lemon & herb marinated grilled chicken, jasmine
rice, pickled onions, hummus, fried chickpeas, cherry
tomatoes, cucumber, feta, radishes, parsley oil

PAN SEARED WHITE FISH
brown butter lemon capper sauce, charred
broccolini. wild mushroom risotto




FILET OF BEEF + \$10
8 OZ | truffle potato purée, caramelized onions,
grilled asparagus, crispy parmesan mushrooms

Choose One:

DESSERT

BROWN BUTTER CAKE
strawberry compote & whipped cream

HEATH BREAD PUDDING
caramel drizzle & whipped cream

 gluten free  vegetarian  contains pork








BRUNCH


RESTAURANT WEEK 2025
SATURDAY & SUNDAY 10 AM – 3PM
PRIX-FIXE THREE-COURSE | \$25/ PERSON

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Choose One:
APPETIZER


WINTER POMEGRANATE KALE SALAD  
kale, apples, walnuts, pomegranate seeds, farro, pomegranate dressing



LOADED CHORIZO TOTS 
chorizo, shredded cheddar cheese, pico de gallo, drizzled chipotle crema

CINNAMON SUGAR DONUT HOLES 
chocolate & berry compote dipping sauce

Choose One:
ENTREE

MEXICAN CHORIZO TACOS 
soft flour tortillas, scrambled eggs, spanish chorizo, avocado, pico de gallo, shredded cheddar cheese, crispy tortilla strips, breakfast potatoes

BEEFY BOY HASH 
breakfast potatoes, braised beef, eggs your way, pepperoncini hollandaise




WILD MUSHROOMS & GRUYERE OMELET  
served with breakfast potatoes

CRISPY CHICKEN & FUNNEL CAKE
powder sugar, orange zest, spicy grand marnier infused maple syrup

Choose One:
DESSERT

BROWN BUTTER CAKE
strawberry compote & whipped cream

HEATH BREAD PUDDING
caramel drizzle & whipped cream

 gluten free  vegetarian  contains pork

