



BRUNCH

RESTAURANT WEEK 2024

SATURDAY & SUNDAY 10 AM – 3PM
PRIX-FIXE TWO-COURSE | \$18/ PERSON

Baltimore County: January 12-21, 2024
Howard County: January 22-04, 2024
Harford County: January 19-28, 2024

Choose One:
APPETIZER

TATER TOT CASSEROLE

crispy tots, homemade
beer cheese, bacon

BABY KALE OR ROMAINE CAESAR

crispy parmesan, croutons,
creamy caesar

PEANUT BUTTER & JELLY BOARD

bananas, strawberries,
candied bacon, housemade
jam, toasted almonds, apple
crisps, lyon's bakery
sourdough bread

VANILLA YOGURT

PARFAIT  
fresh berries

SOUP OF THE DAY

Choose One:
ENTREE

LIB'S GRILL BREAKFAST

sliced sourdough, sliced bacon, sausages,
sunny eggs, grilled tomatoes, baked beans

FETA, SPINACH & ASPARAGUS QUICHE

fresh fruit

CROQUE MADAME

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

LOTS OF BACON & CHEDDAR OMELET

crispy tots, toast

BANANA BREAD FRENCH TOAST

walnut syrup, chocolate chips

FEATURED BEVERAGES



GINGERBREAD OLD FASHIONED • 14
pecan-infused sagamore rye, gingerbread,
angostura bitters, orange essence



FOUR BROTHERS– ITALIAN PILSNER • 5.50
Liberatore Family & 1623 Commemorative Brew





DINNER

RESTAURANT WEEK 2024 PRIX-FIXE THREE-COURSE | \$38/ PERSON

Baltimore County: January 12-21, 2024
Howard County: January 22-04, 2024
Harford County: January 19-28, 2024

Choose One: APPETIZER

KALE & CARAMELIZED PEAR

caramelized pears, walnuts, blue cheese
crumbles, dried cranberries, raspberry vinaigrette



GARLIC SHRIMP

grilled bread

ROASTED BEETS

whipped goat cheese, radishes, strawberries,
pistachio herb salad



SOUP OF THE DAY

BRUSSELS SPROUTS CAESAR

crispy parmesan, sweet potato croutons, crispy
prosciutto, balsamic glaze

Choose One: ENTREE

PISTACHIO & PEPITA CRUSTED SALMON

whipped potatoes, garlic spinach, coconut
ginger butternut squash purée



BRAISED SHORT RIB & MUSHROOM SHEPHERD'S PIE

braised beef short rib, mushrooms,
red wine reduction

MEATLOAF

roseda farms | hand-crafted beef, tomato
jam, sunny side egg, whipped potatoes, green
beans, demi glaze

ROASTED HONEYNUT SQUASH

dried cranberry salsa, spinach, pumpkin
seed streusel



BLACKENED CHICKEN PASTA

homemade rigatoni noodle, peas, tomatoes,
pine nuts, blackened chicken, cajun cream
sauce

GRILLED MAHI

spicy mango salsa, roasted fingerling potatoes,
brussels sprouts

SLICED SIRLOIN | +\$7

roseda farms | ube cauliflower purée,
peperonata

DESSERT

HEATH BAR BREAD PUDDING | CHOCOLATE BUDINO WITH SALTED CARAMEL | OLIVE OIL CAKE

FEATURED BEVERAGES



GINGERBREAD OLD FASHIONED • 14

pecan-infused sagamore rye, gingerbread,
angostura bitters, orange essence



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Liberatore Family & 1623 Commemorative Brew

gluten free vegetarian

