



BRUNCH

RESTAURANT WEEK 2024

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

Baltimore County: July 12 - 21, 2024
Howard County: August 12 - 25, 2024

Choose One:

APPETIZER

CHORIZO BREAKFAST POTATOES



crispy seasoned potatoes, spicy chorizo,
fresh parsley

BABY KALE OR ROMAINE CAESAR

crispy parmesan,
creamy caesar

SUMMER PEACH SALAD



honey balsamic vinaigrette, feta cheese, red
onions, fresh peaches, fresh basil

YOGURT PARFAIT



greek vanilla yogurt, fresh berry compote,
granola, fresh mint

Choose One:

ENTREE

LIB'S HANGOVER SANDWICH

sundried tomato pesto, fresh mozzarella,
crispy prosciutto, sunny egg, mixed greens,
croissant bun, chorizo breakfast potatoes

MARINATED ARTICHOKE BENEDICT

toasted sourdough bread, poached eggs,
brown butter hollandaise, crispy prosciutto,
mixed green salad

THE ELVIS FRENCH TOAST

peanut butter mousse, bananas, bacon,
walnut bourbon syrup

CHEESESTEAK OMELET

shaved beef, onions, peppers, mushrooms,
beer cheese, tater tots, toast

DESSERT

HEATH BAR BREAD PUDDING

FLOURLESS CHOCOLATE CAKE



vegetarian

gluten free





DINNER

RESTAURANT WEEK 2024

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

Baltimore County: July 12 - 21, 2024
Howard County: August 12 - 25, 2024

Choose One:

APPETIZER

FRIED OYSTER BLT

fried oysters ,tomato bacon jam, crispy pork belly, parsley oil, microgreens

SUMMER PEACH SALAD

honey balsamic vinaigrette, feta cheese, red onions, fresh peaches, fresh basil

BALTIMORE DEVEILED EGGS

lump crab meat, old bay

ASIAN BRUSSELS SPROUTS

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

Choose One:

ENTREE

PISTACHIO CARBONARA

pistachio butter, crispy pancetta, homemade linguini, shaved cured egg yolks, shaved parmesan

PAN ROASTED CHICKEN

mushroom ravioli, crispy prosciutto, smoked mozzarella, spinach

WALNUT-ENCRUSTED FISH OF DAY

oven roasted, summer roasted vegetables, truffle potato purée

STUFFED PORTOBELLO

smoked mozzarella, shallots, spinach, sundried tomato, evoo, balsamic glaze

STEAK FRITES

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

PISTACHIO & PEPITA CRUSTED SALMON

whipped potatoes, garlic spinach, coconut ginger butternut squash purée

DESSERT

HEATH BAR BREAD PUDDING

FLOURLESS CHOCOLATE CAKE

 vegetarian

 gluten free

