



BRUNCH

RESTAURANT WEEK 2026

PRIX-FIXE THREE-COURSE | \$30.26 / PERSON

SATURDAYS & SUNDAYS

Lib's Grill - Perry Hall & Lib's Grill - Towson: July 10 - 19, 2026
Lib's Grill - Maple Lawn & Lib's Grill - Bel Air: July 27 - August 9, 2026

Choose One:
APPETIZER

LOADED CHORIZO TOTS "SKILLET"

chorizo, shredded cheddar cheese, pico de gallo, chipotle crema

DUBAI CHOCOLATE PISTACHIO PARFAIT

creamy pistachio yogurt, dark chocolate, chocolate crumble, roasted pistachios, strawberries

LOBSTER CORNBREAD

warm cheddar cornbread, lobster cream sauce, poached egg, chives

BREAKFAST POUTINE

duck fat fries, sausage gravy, shaved sharp cheddar, fresh herbs

Choose One:
ENTRÉE

CHORIZO WAFFLE BENEDICT

crispy chorizo waffle, poached eggs, avocado, queso fresco, pickled red onions, chipotle hollandaise

HAWAIIAN POKE AVOCADO TOAST

toasted sourdough, avocado spread, blackened seared sliced tuna, pickled onions, crushed crispy wontons, sesame seeds, cusabi

STEAKHOUSE BREAKFAST FLATBREAD

whipped boursin cheese, crispy pork belly, caramelized onions, shredded mozzarella, over-easy eggs, arugula

NASHVILLE HOT CHICKEN & WAFFLES

seasoned chicken thighs, waffle sandwich, fried eggs, pickle-brine aioli, maple syrup, breakfast potatoes

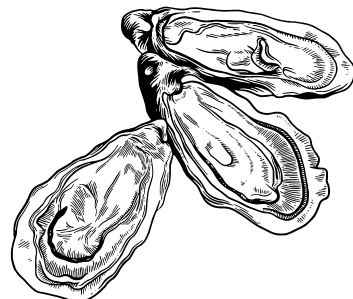
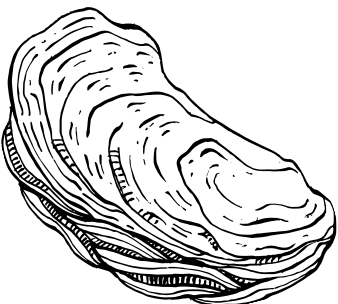
AMALFI FRENCH TOAST

layered butter brioche, lemon curd, blueberry maple syrup, whipped ricotta

DESSERT

TIRAMISU FRENCH TOAST BREAD PUDDING

soaked brioche, espresso custard, mascarpone cream, cocoa dust





DINNER

RESTAURANT WEEK 2026

PRIX-FIXE THREE-COURSE | \$40.26 / PERSON

Lib's Grill - Perry Hall & Lib's Grill - Towson: July 10 - 19, 2026
Lib's Grill - Maple Lawn & Lib's Grill - Bel Air: July 27 - August 9, 2026

Choose One:
APPETIZER

ASIAN FRIED BRUSSELS SPROUTS

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

SHORT RIB STREET CORN NACHOS

house-fried tortilla chips, roasted
street corn queso, braised beef, queso
fresco cheese, pickled red onions,
cilantro, chili-lime crema

SPINACH SALAD

craisins, dried apple crisps, blue cheese
crumbles, toasted almonds,
champagne vinaigrette

CRISPY FRIED GREEN TOMATOES

goat cheese, pickled corn relish, smoked
bacon vinaigrette

Choose One:
ENTRÉE

**PISTACHIO & PEPITA
CRUSTED SALMON**

whipped potatoes, garlic spinach,
coconut ginger butternut squash purée

HOT HONEY BURRATA CHICKEN

crispy chicken cutlet, whipped burrata,
roasted heirloom tomatoes, basil, hot
honey drizzle

**WILD MUSHROOM &
CHICKEN TRUFFLE GNOCCHI**

roasted wild mushrooms, truffle cream,
parmesan, marinated chicken breast, fresh herbs

**COFFEE-CRUSTED FILET
+\$10**

8 oz filet, garlic mashed potatoes,
roasted cauliflower, red wine demi-glace,
crispy parsnips

ROASTED CAULIFLOWER "STEAK"

thick-cut cauliflower, sweet corn purée, chimichurri,
crispy chickpeas, roasted vegetables [vegetarian]

DESSERT

TIRAMISU FRENCH TOAST BREAD PUDDING

soaked brioche, espresso custard, mascarpone cream,
cocoa dust

