

Liberty
8 MAIN
DINNER



APPETIZERS

- Grilled Focaccia | 10**
whipped ricotta, limoncello honey, pink peppercorns
- Wicked Fried Shrimp* | 18**
spiced batter, sweet and spicy sauce, cucumber relish
- Grilled Bacon & Peanut Butter* | 19**
apple, jalapeño jelly
- Tuscan Chicken Wings* | 20**
rosemary glaze, gorgonzola dressing
- Charcuterie Board* | 28**
chef's selections of meats & cheeses, seasonal fruits, crostini
- Lobster "Escargot"* | 35**
garlic herb butter, toasted breadcrumbs, crostini
- Drunken Mussels* | 19**
Guinness broth, chorizo, roasted tomatoes, toast points
- General Tso Cauliflower | 14**
pickled ginger aioli, sesame seeds
- Tuna Tiradito* | 23**
aji amarillo sauce, purple potato crisp, honey sesame peanuts, pickled fresno, citrus relish

SOUP & SALADS

- Soup du Jour | 9**
Ask your server for chef's daily selection.
- Classic Caesar | 15**
shaved parmesan, garlic croutons, anchovies, caesar dressing
- Signature House* | 15**
bacon lardons, focaccia croutons, sweet onion vinaigrette
- Italian Chopped* | 18**
shaved iceberg lettuce, soppressata, pepperoncini, chickpeas, red onion, tomato, provolone & mozzarella, roasted garlic vinaigrette
- Burrata Caprese | 18**
heirloom tomatoes, grilled peaches, arugula, basil pesto, balsamic vinaigrette, toast points
- Wedge Salad* | 15**
iceberg lettuce, roasted corn, chopped bacon, pickled red onion, tomato, avocado, fried shallots, hot honey ranch dressing
- Add-Ons:**
grilled chicken* +\$10 • bbq steak tips* +\$14
pan-seared or blackened salmon fillet* +\$12
wicked or grilled shrimp* +\$13

BUNS & BAGUETTES

served with french fries or cucumber salad

- Twisted Fish Tacos* | 23**
beer battered cod, shaved lettuce, guacamole, pico de gallo, chipotle lime crema
- Vegan "Pulled Pork" Tacos | 20**
bbq braised mushrooms, brussels sprout slaw, mango salsa
- Tuscan Pulled Chicken Sandwich* | 18**
roasted chicken, sliced tomato, red onion, basil, mozzarella, and chipotle aioli on grilled focaccia
- Cluckin' Unbelievable* | 19**
butter milk fried chicken, bacon, lettuce, tomato, and hot honey ranch on a toasted brioche bun
- B&B Burger* | 22**
pink & black peppercorn crusted beef patty, fried shallots, arugula, blue cheese fondue, and garlic aioli on a toasted brioche bun
- Freedom Burger* | 19**
*beef patty, lettuce, tomato, onion, and housemade pickles on a toasted brioche bun
choice of american or cheddar
add bacon +\$2*

MAINS

- Baked Mac & Cheese | 24**
*Liberty & MAIN cheese sauce, cavatappi pasta
grilled chicken* +\$10 • bbq steak tips* +\$14
wicked or grilled shrimp* +\$13*
- Peri Peri Chicken* | 26**
*roasted chicken thighs, red beans and rice,
pickled radishes and onions, cilantro sauce*
- Chicken Rice Bowl* | 28**
*grilled chicken breast, rice pilaf, cucumber, tomato,
onion, feta, greek dressing, and naan bread*
- Birria Burrito Bowl* | 28**
*pulled beef, spanish rice, black beans, roasted corn, lettuce,
guacamole, pico de gallo, queso blanco, and chipotle lime crema*
- Tuna Poke Bowl* | 32**
*sushi rice, diced cucumbers, avocado, pickled onion,
shaved carrot, ponzu vinaigrette, togarashi wonton strips*
- Pork Schnitzel* | 30**
fried pork cutlet, lemon caper potato salad, stone fruit mostarda

- Rigatoni & Bolognese* | 24**
meat sauce, béchamel, shaved parmesan
- BBQ Steak Tips* | 34**
coffee bbq sauce, mashed potatoes
- 12 oz. NY Strip* | 45**
*loaded twice baked potato, green beans
add sauce +\$3: chimichurri, au poivre, housemade steak sauce*
- Lemongrass Poached Cod* | 32**
*cauliflower and golden raisin rice,
pomegranate relish, panang curry sauce,*
- Blackened Salmon Fillet* | 29**
cajun spiced, sautéed spinach, citrus beurre blanc
- Maryland Crab Cakes* | 38**
corn succotash, cognac mustard sauce

INDICATES THAT AN ITEM CAN BE PREPARED GLUTEN-FREE

EXTRAS

- French Fries | 9**
- Sweet Potato Fries | 10**
- Truffle Fries | 11**
- Mashed Potatoes | 10**
- Lemon Caper Potato Salad | 13**
- Green Beans | 9**
- Cucumber Salad | 9**
- Mac & Cheese | 10**
add chorizo* +\$3

*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Before placing your order, please inform your server if you or a member in your party has a food allergy.

WHITES

- Bollini** • Pinot Grigio • *Italy* • **11 | 15 | 39**
- Benziger** • Sauvignon Blanc • *North Coast* • **11 | 15 | 39**
- The Champion** • Sauvignon Blanc • *New Zealand* • **12 | 16 | 43**
- Jacques Dumont** • Sauvignon Blanc • *France* • **16 | 24 | 63**
- Cakebread** • Sauvignon Blanc • *Napa Valley* • **15 | 23 | 60**
- Conundrum** • White Meritage • *California* • **14 | 21 | 55**
- L.S. Poet's Leap** • Riesling • *Columbia Valley* • **14 | 21 | 55**
- Simi** • Chardonnay • *Sonoma County* • **13 | 18 | 47**
- Sonoma-Cutrer** • Chardonnay • *Russian River Valley* • **14 | 21 | 55**
- Cakebread** • Chardonnay • *Napa Valley* • **18 | 26 | 70**
- Chartron et Trébuchet** • Saint-Véran • *France* • **16 | 24 | 64**

REDS

- Reata** • Pinot Noir • *Sonoma Coast* • **13 | 19 | 51**
- Chalk Hill** • Pinot Noir • *Sonoma Coast* • **11 | 17 | 44**
- Raymond** • Reserve Merlot • *Napa Valley* • **13 | 22 | 49**
- Unshackled** • Red Blend • *California* • **15 | 22 | 59**
- Intercept** • Red Blend • *Paso Robles* • **15 | 22 | 59**
- The Federalist** • Red Blend • *California* • **14 | 21 | 55**
- Catena** • Malbec • *Argentina* • **12 | 18 | 47**
- Liberty School** • Cabernet Sauvignon • *Paso Robles* • **13 | 18 | 47**
- Post & Beam** • Cabernet Sauvignon • *Napa Valley* • **19 | 28 | 75**
- Decoy** • Cabernet Sauvignon • *Napa Valley* • **14 | 20 | 54**

SPARKLING & ROSÉ

- La Marca** • Brut Prosecco • *Italy* • **11 *split**
- Chloe** • Prosecco • *Italy* • **11 | 39**
- Syltbar** • Sparkling Rosé • *Italy* • **15 | 59**
- Kylie Minogue** • Prosecco Rosé • *France* • **12 | 47**
- Kylie Minogue Non-Alcoholic** • Prosecco Rosé • *France* • **12 | 48**
- Mathilde Chapoutier** • Classic Rosé • *France* • **13 | 19 | 51**

SANGRIA

- Red** • *De La Costa red sangria, Three Olives raspberry vodka, Three Olives citrus vodka, orange juice, lime juice, Starry soda* • **16**
- White** • *De La Costa white sangria, Three Olives citrus vodka, Giffard peach, lemon juice, ginger ale* • **16**
- Rosé** • *Kylie Minogue prosecco rosé, Three Olives raspberry vodka, Giffard strawberry, triple sec, lemon juice, lemonade, soda water* • **16**

MOCKTAILS

- Pretty in Pink** • *coconut Reàl, pineapple juice, lime juice, cranberry juice* • **10**
- Stars & Stripes Spritz** • *Kylie Minogue N/A prosecco rosé, strawberry Reàl, lemon juice, lemonade, soda water, raspberries* • **10**
- Cool Cucumber** • *lemon juice, mint simple syrup, soda water, cucumbers* • **10**
- Laven' Life** • *lavender simple syrup, lemon juice, lemonade, soda water* • **10**

SIGNATURE ESPRESSOS

Signature Espresso Martini | 16

our housemade special offered 4 different ways!

Classic

Kahlúa, Molly's, Pearl vanilla vodka, espresso

Dark

Pearl vanilla vodka, Kahlúa, Van Gogh double espresso, espresso

Golden

Pearl vanilla vodka, Wild Arbor, V1 double espresso

Taffer's

Taffer's Brown Butter Bourbon, Kahlúa, Molly's, espresso

Main Street Mai Tai

*Malibu coconut rum, Orgeat almond syrup, Mr. Boston triple sec, lime juice, orange juice *contains nuts**

The Achill Legend

Irish American whiskey, Quiver, hot honey simple, pineapple juice, lemon juice

Midnight Ride

Empress indigo gin, lavender simple syrup, lemon juice, lemonade

Braveheart

Herradura tequila, limoncello, lime juice, simple syrup

Cherry Blossom

Fords gin, Luxardo liqueur, strawberry Campari, lime juice, orange bitters

Off the Record

Sazerac Rye, Giffard pineapple, Yuzu sake, lime juice

LIBERTY & MAIN BARREL

Liberty Reserve Old Fashioned | 18

Liberty & Main's in-house barrel aged Knob Creek Bourbon

MARTINIS | 16

Lady Liberty

McQueen hibiscus gin, Chambord, lemon juice, simple syrup, aquafaba

Gin A Minute

Tanqueray gin, Stoli cucumber, St. Germain, lemon juice, simple syrup

Mother Brook

Titos Handmade vodka, lychee simple syrup, Giffard peach, lemon juice, fresh lychees

Sons of Liberty

Pearl vanilla vodka, Giffard passionfruit, passionfruit juice, Chloe prosecco

Independence Day

Grey Goose watermelon basil vodka, sea salt, watermelon, lemon verbena, aquafaba

American Pie

Grey Goose strawberry lemongrass vodka, lemon juice, rhubarb & vanilla simple syrup, aquafaba