



A CLASSIC AMERICAN BISTRO

LUNCH MENU

APPETIZERS

- Soup du Jour | MKT**
ask your server about the soup of the day
- Grilled Focaccia | 10**
whipped ricotta, pink peppercorns, limoncello honey
- Wicked Shrimp | 18**
spiced batter, cucumber relish
- Drunken Mussels | 19**
pei mussels, guinness broth, chorizo, roasted tomatoes, toast points
- Pacific Rim Tuna Tartare * | 21**
yellowfin tuna, miso ginger cream cheese mousse, diced jalapeño and pineapple, black garlic ponzu, served in a wonton nest
- Crispy Pork Belly Bao Buns | 20**
green apple chutney, toasted cashews, spicy cucumbers, miso peanut butter sauce
♦ contains tree nuts & peanuts ♦
- Nonna's Meatballs | 16**
beef, pork and veal meatballs, whipped ricotta, mozzarella cheese, san marzano tomato sauce
- Liberty Wings | 20**
gochujang mirin glaze, wasabi ranch

SALADS

- Caesar Salad | 15**
romaine lettuce, shaved parmesan, garlic croutons, anchovies
- English Pea & Prosciutto Burrata | 18**
burrata cheese, pea puree, arugula, prosciutto, pistachio gremolata, limoncello honey
♦ contains tree nuts ♦
- Signature House Salad | 15**
romaine lettuce, bacon lardons, tomatoes, focaccia croutons, sweet onion vinaigrette
- Cobb Salad | 17**
romaine lettuce, tomatoes, red onions, bacon, hard boiled eggs, blue cheese crumbles, avocado, hot honey ranch
- Add-Ons:**
grilled chicken +10 • bbq steak tips* +15
pan-seared or blackened salmon fillet* +12
wicked or grilled shrimp +13

MAINS

- Fish & Chips | 26**
beer-battered haddock, English kettle chips, mushy peas, tartare sauce
- Blackened Salmon Fillet * | 29**
cajun-spiced atlantic salmon, sautéed spinach, citrus beurre blanc
- Miso Glazed Chilean Sea Bass | 42**
polynesian rice, sesame bok choy, togarashi beurre blanc
- Steak Frites * | 39**
grilled hanger steak, truffle fries, au poivre sauce
- BBQ Steak Tips * | 34**
coffee bbq sauce, whipped potatoes
- Short Rib Bolognese | 30**
shredded red wine-braised short ribs, pappardelle pasta, pancetta sausage, san marzano tomato sauce
- Chicken Parmesan | 24**
breaded chicken cutlet, linguini, mozzarella cheese, san marzano tomato sauce
- Pea & Prosciutto Potato Gnocchi | 28**
english peas, roasted mushrooms, prosciutto crisp, toasted breadcrumbs, walnut pesto, alfredo sauce
♦ contains tree nuts ♦

BOWLS

- Chicken Banh Mi Bowl | 30**
soy ginger-marinated chicken, brown rice, spicy cucumber salad, pickled vegetables, daikon slaw, chicken pate, lemongrass aioli
- Tuna Poke Bowl * | 38**
yellowfin tuna, sushi rice, charred pineapple, spicy cucumber salad, pickled vegetables, avocado, black garlic vinaigrette, burnt tangerine sauce
- Thai Noodle Bowl | 26**
ginger lemongrass shrimp, lo mein noodles, asian vegetable medley, bean sprouts, toasted cashews, soy sweet chili sauce
♦ contains tree nuts ♦

SIDES

- English Kettle Chips | 9**
- Sweet Potato Fries | 10**
- Truffle Fries | 11**
- Whipped Potatoes | 9**
- Asparagus | 9**
- Charred Broccolini | 9**
with chili flakes
- Cucumber Salad | 9**
- Mac n' Cheese | 10**
add chorizo +3

HANDHELDS

- served with a cucumber salad or english kettle chips
- Twisted Fish Tacos | 23**
beer-battered cod, shaved lettuce, chipotle lime crema, guacamole, pico de gallo, served on flour tortillas
- General Tso Cauliflower Tacos | 21**
tempura-fried cauliflower, shredded lettuce, sliced avocado, pickled onions, pickled ginger aioli, served on flour tortillas
- You're Clucking Kidding Me | 18**
fried chicken breast, buffalo sauce, blue cheese fondue, shredded lettuce, tomato, on a toasted brioche bun
- Steak Sandwich | 20**
thin sliced sirloin, provolone fondue, caramelized onions and mushrooms, horseradish aioli, on a braided sesame roll
- Frenchie Burger * | 22**
crème de brie, sweet onion jam, crispy potato strings roasted garlic aioli, on a toasted sesame bun
- Freedom Burger * | 19**
your choice of american or cheddar cheese, lettuce, tomatoes, onions, house-made pickles, on a toasted brioche bun
add bacon +2

= INDICATES THAT AN ITEM CAN BE PREPARED GLUTEN FREE

*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.

WINE LIST

SPARKLING & ROSÉ

Chloe • Prosecco • Italy • 14 *split

Kylie Minogue • Prosecco Rosé • France • 12 | 47

Kylie Minogue N/A • Prosecco Rosé • France • 12 | 47

Mathilde Chapoutier • Classic Rosé • France • 13 | 19 | 51

Chloe • Prosecco • Italy • 11 | 39

WHITES

Bollini • Pinot Grigio • Italy • 11 | 15 | 39

Chloe • Sauvignon Blanc • New Zealand • 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 • 19 | 28 | 75

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 • 15 | 22 | 59

Louis Jadot • Pouilly-Fuissé • France • 18 | 26 | 70

REDS

Reata • Pinot Noir • Sonoma Coast • 13 | 19 | 51

Chalk Hill • Pinot Noir • Sonoma Coast • 14 | 21 | 55

Benton Lane • Pinot Noir • Willamette Valley • 17 | 26 | 62

R Collection by Raymond • Merlot • Napa Valley • 13 | 18 | 49

Unshackled • Red Blend • California • 15 | 22 | 59

Intercept • Red Blend • Paso Robles • 15 | 22 | 59

Colores Del Sol • Malbec • Argentina • 12 | 18 | 47

Liberty School • Cabernet Sauvignon • Napa Valley • 13 | 18 | 47

Decoy • Cabernet Sauvignon • Napa Valley • 14 | 20 | 54

Greenwing • Cabernet Sauvignon • Paso Robles • 15 | 22 | 59

WINE COCKTAILS | 16

Red Sangria

de la costa red sangria, three olives raspberry vodka, three olives citrus vodka, lime juice, orange juice, starry soda

White Sangria

de la costa white sangria, three olives citrus vodka, giffard peach liqueur, lemon juice, ginger ale

Rose Sangria

kylie minogue prosecco rosé, three olives raspberry vodka, giffard strawberry liqueur, triple sec, lemon juice, lemonade, soda water

MARTINIS | 16

Mother Brook

tito's handmade vodka, giffard peach liqueur, lemon juice, st germain elderflower liqueur

The Botanist

tomato-basil infused ford's gin, sweet vermouth, lemon juice, simple syrup

Libertas

stoli cucumber vodka, st germain elderflower liqueur, lime juice, grapefruit juice

The 76 Society

bombay gin, aperol liqueur, raspberries, lemon juice, mint, simple syrup, topped with chloe prosecco

Pineapple Express

herradura blanco tequila, giffard pineapple liqueur, lime juice, fever tree ginger beer

Classic Espresso

pearl vanilla vodka, kahlúa, molly's irish cream, espresso

Dark Espresso

pearl vanilla vodka, van gogh espresso vodka, kahlúa, espresso

Taffers Espresso

taffer's brown butter bourbon, kahlúa, molly's irish cream, espresso

Pistachio Espresso

amaretto, blue curaçao liqueur, kahlúa, molly's irish cream, espresso ♦ contains tree nuts ♦

COCKTAILS | 16

Well Rested

jalapeño infused old forester bourbon, lime juice, grapefruit juice, fever tree sparkling grapefruit soda

Achill Legend

irish american whiskey, giffard passionfruit liqueur, lime, mint

Midnight Ride

empress indigo gin, lavender syrup, lemon juice, lemonade

Hot Ticket

casamigos mezcal tequila, grey goose pear vodka, giffard piment d'espelette liqueur, lime juice, honey

Main Street Mai Tai

malibu coconut rum, gosling's dark rum, giffard orgeat syrup, triple sec, lime juice, orange juice

Liberty Reserve Old Fashioned

liberty & mains in-house barrel aged, knob creek bourbon old fashioned

MOCKTAILS | 10

Lavendar Haze

lavender syrup, lemon juice, lemonade

Spritz Got Real

kylie minogue n/a prosecco rosé, strawberry reàl purée, raspberries, lemon juice, lemonade, soda water

Cool Cucumber

muddled cucumbers, lime juice, grapefruit juice, soda water

Tropic Like It's Hot

pineapple juice, lime juice, mint, fever tree ginger beer