

THE SODA BAR

Coca Cola Products Coke, Diet Coke, Sprite, Canada Dry Ginge	5 er Ale	Sparkling Water Bottle (1L) Still Water Bottle (1L)	7 7
Goslings Ginger Beer	6	Juices & Iced Tea	8
Coffee & Tea	5	Lemonade, Pineapple, Cranberry, Orange, Grapefruit, Unsweetened Iced Tea	

THE ALL DAY BREAKFAST

22

16

The Liberty Omelette

A 3-egg omelette with your choice of 3 mixins: various vegetables, meats and cheeses. Served with toast and tater tots.

Add: Avocado +2

Bacon, Egg & Cheese

2 fried eggs topped with crispy bacon and cheddar cheese on a fresh brioche bun, served with tater tots.

12

Sub Gluten-Free Bun +\$2

French Toast

16

Brioche bun soaked in a batter of condensed and coconut milk, deep fried with a panko crust. Served with maple syrup and a fresh berry compote.

Avocado Toast

17

2 slices of thick cut sourdough toasted and topped with smashed avocado, tomatoes, and drizzled with a balsamic reduction.

Add: Two Eggs + 4, Bacon +4, Sausage +4

10

18

18

THE SHARING

Seasoned Waffle Fries

Served with sweet chili sauce and sour cream.

Liberty Nachos 14

Corn chips, black beans, cheese sauce, guacamole, sour cream, pico de gallo, and jalapeños.

Add: Chicken +6, Pulled Pork +6, Shrimp +10, Steak +10

Ouesadilla

A flour tortilla stuffed with Monterey Jack and cheddar cheeses, guacamole, pico de gallo, and served with guacamole, sour cream, chipotle mayo on corn tortillas. pico de gallo and jalapeños.

Add: Chicken +6, Pulled Pork +6, Shrimp +10, Steak +10

Popcorn Chicken

Breaded and fried white meat. Select a sauce: sweet chili, smoky BBO, honey mustard or ranch.

Spinach & Artichoke Dip

Pita bread, corn chips, carrots and celery topped with shredded cheese.

House Fries

Topped with parsley and garlic.

Mac and Cheese Bites

Served with house made marinara.

Hummus Crudités

House made hummus, served with pita bread, corn chips, carrots and celery.

14 Fish Tacos (3)

Beer battered cod with lettuce.

Crispy Calamari

House cut, breaded and flash fried, with house made marinara sauce.

Coconut Shrimp 19

Coconut breaded and fried with sweet chili sauce on the side.

Sampler Platter 32/57

Mac and cheese bites, mozzarella sticks, chicken tenders, waffle fries and wings, served with dipping sauces on the side.

Soft Pretzel (2)

12

A jumbo classic served warm with our horseradish mustard and cheddar cheese sauce.

Mozzarella Sticks 15

Served with house made marinara.

New York Wings (6) 16

Tossed in your choice of buffalo, smoky BBQ or sweet chili with carrots, celery and a side of blue cheese or ranch.

Chicken Tenders (5) 16

House cut and buttermilk brined, lightly breaded and fried with honey mustard sauce on the side.

Mini Empanadas (4) 16

House made, choice of shredded chicken or beef & potatoes, served with chipotle mavo.

32 Charcuterie Board

Prosciutto, soppressata and capocollo meats, Brie and Pepato cheeses, water crackers, Cornichons, whole grain mustard and fig jam.

Please let your server know about any allergies and/or dietary restrictions. All parties over 6 guests will be charged standard 20% gratuity.

THE MAINS & SANDWICHES

Sides: House Fries, Field Greens, Sautéed or Steamed Vegetables, Mashed Potatoes, Cole Slaw, Waffle Fries +2, Caesar Salad +3, *Sub Gluten Free Bun +2 *

Steak & Shrimp

46

12 oz sirloin with sautéed shrimp, and a side of creamy horseradish dill sauce. Choice of 2 sides with the above dish.

New York Strip Steak

36

12 oz NY strip, topped with house made herb butter.
Choice of 2 sides with the above dish.

Fettucine Alfredo

22

Fettuccine pasta tossed in our house made Alfredo sauce, served with toasted garlic bread.
No additional side choice.

Add: Veggies +3, Chicken +6, Salmon +8, Shrimp +10, Steak +10

Traditional Grilled Cheese 18 & Tomato Soup

Chef Miguel's signature creamy tomato soup and grilled cheese sandwich on thick cut sourdough bread. No additional side choice. Sub clam chowder +\$3

French Onion Grilled Cheese 25

Gruyère cheese and caramelized onions on thick cut sourdough served with a side of house made beef and onion au jus.

Add: Tomato +1, Bacon +2, Pulled Pork +6, Steak +10

Falafel Wrap

Traditional falafel, grilled veggies, lettuce and feta cheese with tahini dressing in a spinach wrap.

Turkey Club Wrap 19

Sliced turkey, bacon, Swiss cheese, lettuce, tomato and mayo in a flour tortilla.

Mediterranean Wrap 19

Grilled chicken, black olives, lettuce, tomato, cucumber, feta crumble and tzatziki sauce in a spinach wrap.

Grilled Atlantic Salmon

32

8 oz of grilled salmon filet seasoned with Old Bay.

Choice of 2 sides with the above dish.

Chicken Marsala

26

Chicken breast with creamy Marsala wine sauce.

Choice of 2 sides with the above dish.

Steak Sandwich

27

Sliced flank steak grilled with sautéed onion and pepper medley, pepper jack cheese and house sauce.

Southern Chicken Sandwich 22

Buttermilk fried chicken breast, fried green tomato, coleslaw and ranch.

The Liberty Burger

23

Angus beef grilled with cheddar, lettuce, pickles and bacon mayo.

The Mexican Burger

25

Angus beef grilled with pepper jack cheese, avocado, jalapeños, lettuce and chipotle aioli.

Cajun Burger

25

Cajun seasoned angus beef, cheddar, BBQ sauce, bacon, lettuce and crispy onions. Served with waffle fries.

The Turkey Burger

23

Seasoned turkey patty, cheddar cheese, sautéed onion and pepper medley, lettuce and sriracha aioli.

Black Bean Burger (VG)

23

House made patty. Choose your own style: Liberty, Cajun, Turkey, Southern or Mexican.

Add to any burger: Mushrooms +1, Tomato +1, Caramelized Onions +1, Bacon +2, Avocado +2, Fried Egg +3

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18

THE RAW BAR

THE SALADS

18

Field Greens 9/15

Mixed greens, cucumber, carrots, tomato and onion. Dressed with a red wine vinaigrette.

Shrimp Cocktail

Classic Caesar 10/16

Romaine with garlic croutons and Parmesan cheese, dressed with our house made classic Caesar dressing.

Cranberry & Goat Cheese 22

Mixed greens topped with dried cranberries, and served with a raspberry vinaigrette.

Avocado & Shrimp 26

Two avocado halves stuffed with shrimp salad atop a bed of mixed greens and cherry tomatoes, dressed with cilantro lime vinaigrette.

Strawberry & Avocado

Blue Point Oysters (6)

26

12

Fresh strawberries, sliced avocado, cucumber, red onions, cherry tomatoes, almonds, romaine lettuce served with honey lime vinaigrette.

Cobb Salad 25

Grilled chicken, bacon, hard boiled egg, avocado, tomato, cucumber, and blue cheese crumble atop romaine lettuce with red wine vinaigrette.

Grilled Salmon 26

Fresh grilled salmon seasoned with Old Bay, atop mixed greens, topped with our house made mango salsa dressed with house made lime vinaigrette.

Add to any salad: Chicken +6, Pulled Pork +6, Salmon +8, Shrimp +10, Steak +10

THE SLIDERS

Yankee Sliders (3) 16

Angus beef patties with white American cheese, tomato, pickles and ketchup.

Pulled Pork Sliders (3) 16

Slow cooked BBO pulled pork and coleslaw, served on mini brioche buns.

Southern Chicken Sliders (3) 16

Buttermilk brined fried chicken, coleslaw and ranch.

Veggie Sliders (3)

14

House made black bean patties served with sriracha aioli, lettuce and tomato on mini brioche buns.

THE THIN CRUST PIZZAS

Margherita 16

San Marzano tomato sauce topped with mozzarella and fresh basil.

Mushroom & Four Cheese 17

Roasted mushrooms and a four cheese blend over a San Marzano tomato sauce.

Pesto & Three Cheese 17

Classic pesto sauce accompanied by mozzarella, parmesan and ricotta cheeses.

New York Pepperoni

18

18

San Marzano tomato sauce topped with pepperoni and mozzarella.

Fig Jam

Prosciutto and mozzarella baked with our house made fig jam base.

Buffalo Chicken 18

Grilled chicken tossed in Frank's famous hot sauce, topped with melted mozzarella and our house made blue cheese dressing.