

LIBERTY TAP ROOM & GRILL

SHAREABLES

DUSTED PORK RINDS 5.95
korean bbq

BAKED PRETZELS 6.95
garlic butter basted, sea salt, lager-grain mustard, cheddar-beer cheese

HOT BACON & ONION CHEESE DIP 8.95
applewood smoked bacon, caramelized onions, gruyere and mozzarella cheeses, crostini

CHICKEN WINGS (10) 10.95
hot, medium, mild, celery, bleu cheese
original or double fried

CHICKEN NACHOS 10.95
corn tortilla chips, green chile-lime marinated chicken, black beans, poblano queso, pico de gallo, sour cream, jalapenos

CRISPY CALAMARI 9.95
citrus-curry aioli

SOUTHERN FRIED SHRIMP 11.95
bonfire sauce

CRACKLIN' CHICKEN TENDERS 9.95
pork rind & panko crusted, honey mustard

SEARED AHI TUNA* 10.95
sesame crusted, ginger-seaweed salad, wasabi cream, sriracha, wonton crisps

CHARCUTERIE AND CHEESE BOARD 12.95
prosciutto, salami, gruyere, brie, asiago, french bread

SOUPS & SALADS

SHE CRAB SOUP 7.95
lowcountry classic recipe

BAKED ONION SOUP 6.95
brown ale, gruyere

MIXED GREEN SALAD 5.95
cucumber, tomatoes, mixed cheese, croutons

CAESAR 5.95
romaine hearts, asiago, croutons

ICEBERG WEDGE 7.95
applewood smoked bacon, bleu cheese crumbles, bleu cheese dressing, tomatoes

ADD PROTEIN:
GRILLED CHICKEN 5
SHRIMP 7
SALMON* 7
STEAK TIPS* 7

SIGNATURE STEAKS



We proudly serve Certified Angus Beef® brand to provide you with the highest quality of beef available.
A cut above USDA prime, choice and select. Ten strict standards set the brand apart.

ALL SIGNATURE STEAKS SERVED WITH CHOICE OF ONE SIDE AND A MIXED GREEN OR CAESAR SALAD

STEAKS	
RIBEYE*	12oz 23.95
NY STRIP*	12oz 23.95
FILET MIGNON*	8oz 25.95
SIRLOIN*	10oz 19.95

SAUCES
choose one
CABERNET DEMI-GLACE
BLEU CHEESE FONDUE
GARLIC BUTTER
HORSERADISH CREAM

COOKING TEMPERATURE
R red/cool • MR red/warm
M red/hot • MW pink/hot
W brown/hot

ENTRÉE SALADS

GRILLED JUMBO SHRIMP 14.95
strawberries, spinach, candied pecans, goat cheese, balsamic vinaigrette

SLICED SIRLOIN STEAK* 13.95
spring greens, roasted red pepper, pickled red onion, tomato, cucumber, bleu cheese, balsamic vinaigrette

THAI CHICKEN 11.95
savoy cabbage blend, mango, red pepper, tomatoes, peanuts, wonton crisps, ginger-coconut milk vinaigrette

LIBERTY CHOPPED SALAD 11.95
smoked turkey, mixed cheese, romaine, iceberg, chopped egg, crumbled applewood smoked bacon, tomatoes, cucumber, toasted slivered almonds, golden raisins, warm bacon-honey mustard dressing

AHI TUNA* 13.95
sesame crusted, spring greens, ginger-seaweed salad, cucumber, carrot, wasabi peas, sliced radish, asian dressing

PIZZA

TAPROOM 10.95
tomato sauce, hamburger, pepperoni, green peppers, mushrooms, onions, mozzarella

HAWAIIAN 11.95
tomato sauce, mozzarella, prosciutto, pineapple, jalapenos

CLASSIC CHEESE 9.95
tomato sauce, mozzarella
Add Pepperoni \$1

ROASTED BABY BELLA MUSHROOMS 11.95
goat cheese, garlic, truffle oil, herb puree, baby spinach & pickled onion salad garnish

MARGUERITE 10.95
tomato sauce, bufala mozzarella, roma tomatoes, fresh basil

TACOS

two tacos served on flour tortillas with a side of black beans topped with mixed cheese, sour cream & scallions

DUCK 12.95
green apple slaw, goat cheese, spicy plum sauce

CRISPY SHRIMP 10.95
bonfire sauce, cucumber, cabbage, pico de gallo

ADOBO STEAK* 10.95
poblano queso, green pepper, onion, cabbage

HOUSE SPECIALTY SMALL PLATES

BBQ BABY BACK RIBS 15.95
half rack, baked mac & cheese, southern stewed collard greens

SHRIMP AND GRITS 16.95
domestic jumbo shrimp, tasso ham cream sauce, stone ground yellow cheddar grits

FISH N' CHIPS 13.95
beer battered codfish, french fries, southern slaw, malt vinegar-caper tartar sauce

CHICKEN FLORENTINE 15.95
grilled chicken breast, sautéed spinach, hot bacon & onion spread, yukon gold mashed potatoes

SEARED ATLANTIC SALMON* 16.95
roasted red pepper-almond romesco sauce, warm farro salad

CHICKEN & WAFFLE 14.95
buttermilk fried chicken, belgian waffle, apple butter, maple syrup, applewood smoked bacon slices

CERTIFIED ANGUS BEEF® BURGERS

served with french fries

CLASSIC* 9.95
american, lettuce, tomato, red onion

FREEDOM* 11.95
cheddar, applewood smoked bacon, fried egg, lettuce, tomato

MUSHROOM & GRUYERE* 11.95
truffle aioli

BLEU* 11.95
bleu cheese sauce, bleu cheese crumbles, bacon-onion marmalade

SANDWICHES

served with french fries

DUCK BLT 13.95
applewood smoked bacon, brie, lettuce, tomato, garlic-rosemary aioli, hawaiian bread

BUFFALO FRIED CHICKEN WRAP 9.95
carrot & celery heart salad, bleu cheese dressing, tomato wrap

STEAK & CHEESE PHILLY 10.95
peppers, onions, mushrooms, monterey jack cheese, hero roll, au jus

CRISPY CODFISH PO' BOY 10.95
lettuce, tomato, malt vinegar-caper tartar sauce, hero roll

LIBERTY CLUB 10.95
grilled chicken, applewood smoked bacon, lettuce, tomato, sundried tomato & basil aioli, monterey jack, wheatberry bread

AHI TUNA SANDWICH* 11.95
sesame crusted, pickled ginger, wasabi cream, seaweed salad, lettuce, brioche roll

SIDES

Available a la carte for \$3.95 each

BAKED MAC & CHEESE
STONE GROUND YELLOW CHEDDAR GRITS
SOUTHERN STEWED COLLARD GREENS
SAUTÉED POLE BEANS
STEAMED BROCCOLI FLORETS
BURGUNDY MUSHROOMS
SOUTHERN SLAW
FRENCH FRIES
YUKON GOLD MASHED POTATOES
WARM FARRO SALAD
CROISSANTS (3) WITH HONEY BUTTER
BAKED POTATO **Loaded Add \$2**