



Tapas

HOT STUFF

CHEESY MEATBALLS

beef-pork blend, housemade marinara sauce, parmigiana • \$14

FRIED CALAMARI

crispy calamari, lemon, house marinara • \$15

SHRIMP CROSTINI

mushroom sherry cream sauce, truffle oil, grilled baguette • \$17

EGGPLANT INVOLTINI

rolled eggplant, basil, marinara, melted mozzarella • \$14

ARANCINI (2)

ground beef, arborio rice, mozzarella, peas, tomato ragu • \$14

STUFFED SHRIMP

broiled shrimp stuffed with crab imperial • \$20

RED WINE GLAZED SHORT RIBS

braised beef short rib, potato, carrots, rich demi-glace • \$20

TRUFFLE PARMIGIANA FRIES ^{gf}

truffle oil, shaved parmigiana • \$12

BAY BITES (3)

mini crab balls, honey dijon spread, old bay • \$19

LOLLIPOP LAMB CHOPS (3) ^{gf}

grilled lamb chops, herb-infused olive oil, fire-kissed finish • \$22

CLAMS IN BRODO

clams, lemon wine sauce, fennel, shallots, pancetta, housemade focaccia • \$18

ASIAN BRUSSELS SPROUTS ^{gf}

pork, honey, sriracha, soy, garlic, ginger • \$13

ATLANTIC SEARED SALMON ^{gf}

teriyaki glaze, sesame seeds, spicy mayo • \$16

GRILLED HANGER STEAK ^{gf}

grilled hanger steak with smoked herb gremolata & crispy garlic • \$24

ESCARGOT

baked escargot, garlic & lemon, parmigiana • \$15

SEARED SCALLOPS ^{gf}

seared scallops, parmigiana risotto, pesto, crispy shallots • \$22

COOL THINGS

BEEF CARPACCIO

thin-sliced beef, red onion, caper, olive oil, shaved parmigiana • \$18

TUNA CARPACCIO

thinly sliced ahi tuna, onions, capers, lemon, truffle oil & soy sauce • \$18

ROASTED PEPPER CROSTINI

straciatella, prosciutto, roasted marinated peppers, grilled baguette • \$14

SPICY TUNA CRUDO ROLL (4) ^{gf}

tuna, sriracha chili, thinly sliced cucumber, soy sauce • \$16

BURRATA ^{gf}

fresh mozzarella, heirloom tomato, basil, evoo, balsamic reduction • \$17

CHICKEN LIVER PÂTÉ

chicken liver mousse, marsala & caramelized onions, truffle oil, grilled baguette • \$15

CEVICHE ^{gf}

citrus cured seafood, red onion, jalapeño, cilantro, tomato • \$17

Salads

ADD ONS:

chicken \$9 • shrimp \$12 • salmon \$16 • steak \$20

ROMAINE & BLEU ^{gf}

romaine, crumbled blue cheese, bacon, tomatoes • \$13

ARUGULA & RADICCHIO ^{gf}

arugula, radicchio, orange, grapefruit, castelvetrano olive, goat cheese, citrus balsamic • \$14

THE LIBERATORE ^{gf}

mixed greens, celery, mushroom, tomato, shaved parmigiana, evoo, light balsamic • \$13

CLASSIC CAESAR

romaine, shaved parmigiana, crouton, caesar dressing • \$12

MOZZARELLA & TOMATO ^{gf}

heirloom tomato, fresh mozzarella, basil, evoo, red onion, white wine vinegar • \$16

Big Plates

LIB'S GRILL PORK CHOP · 14 oz

bone-in chop, fingerling potatoes, carrots, apple butter, demi-glace • \$38

CHICKEN GIOVANNI

sauteed chicken breasts, lemon rosemary wine sauce, steamed spinach, mozzarella • \$30

CHICKEN PARMIGIANA

a liberatore family classic • \$30

SHORT RIB RIGATONI

mezzi rigatoni pasta, braised shredded beef, marinara demi-glace cream sauce, whipped ricotta • \$33

SALMON NICOLA ^{gf}

pan-seared salmon, basil-infused butter, parmigiana risotto • \$36

PAPARDELLE POMODORO

wide ribbon pasta, slow stewed tomatoes, garlic, onion, basil • \$24

Libations



FIG CRUSH

Figenza Organic Fig Vodka, elderflower, lime, sprite, soda • \$14



BLOOD ORANGE CRUSH

Rock Town Mandarin Vodka, cointreau, blood orange, soda • \$14



THE VESPER MARTINI

Grey Goose vodka, Gray Whale gin, Lillet Blanc, • \$16



MARYLAND RYE MANHATTAN

Sagamore rye, averna, bitters, luxardo cherry juice, luxardo cherry, orange peel • \$18



ESPRESSO MARTINI

liberatore's famous martini since 1988 • \$16



CUCUMBER MARTINI

Hendrick's gin, cucumber, lime, agave, cucumber • \$16



WHITE NEGRONI

Botanist gin, dry vermouth, bergamot liqueur, lemon peel • \$15



MARGARITA PICANTE

house-infused spicy tequila, homemade sour, cointreau, dehydrated lime, pepper slices • \$14



HUGO SPRITZ

elderflower, mint, lime, prosecco, soda • \$13



SPICY ITALIAN

mezcal, spicy tequila, aperol, lemon, dehydrated orange • \$15



MEZCAL FLOAT

mezcal, lime, chambord, agave, lambrusco float • \$15



COCONUT MOJITO

coconut rum, mint, coconut milk, simple syrup, club soda • \$13



SMOKED OLD FASHIONED

Bardstown bourbon, angostura bitters, luxardo cherry, maple wood chips • \$18



CYN CITY SMASH

strawberry infused tequila, cynar, mint, lemon, simple syrup • \$17



GARDEN HEAT

St. Georges's green chili vodka watermelon juice, jalapeno infused tequila lime, agave • \$15

Mocktails



WHITE NEGRONI

St. Agrestis phony negroni • \$12



SPAGLIATO

St. Agrestis phony negroni topped with alcohol removed prosecco • \$12



ANGURIA APERITIVO

watermelon juice, N/A aperitivo, alcohol removed prosecco • \$12



COCONUT FAUXITO

muddled mint, lime juice, coconut puree, topped with club soda • \$12

^{gf} = Made with gluten-free ingredients in a shared kitchen. Cross-contact may occur.

Checks can be split maximum three ways.



Bubbles

Effervescent and celebratory.

101	MIONETTO Prosecco Brut, Treviso, Italy – <i>green apple, lemon peel</i>	12 / 40
102	MOËT & CHANDON IMPÉRIAL Brut, Épernay, France – <i>citrus, brioche, almond</i>	130
103	VUEVE CLICQUOT YELLOW LABEL Brut, Reims, France – <i>pear, vanilla, fine mousse</i>	25 / 110
104	DOM PÉRIGNON Brut, Épernay, France – <i>toasted hazelnut, cream, stone fruit</i>	350
105	FAMIGLIA CARAFOLI Lambrusco, Modena, Italy – <i>black plums, cherries</i>	13 / 48

Rosé All Day

Dry, bright rosés perfect for long afternoons or pairing with anything.

111	AKAKIES Sparkling Rose, Amyndeon, Greece – <i>rainier cherries, wild strawberries</i>	18 / 68
112	MIRAVAL Rosé, Côtes de Provence, France – <i>peach, rose petal, minerality</i>	15 / 54
113	M MINUTY Rosé, Côtes de Provence, France – <i>melon, white cherry, saline finish</i>	59

Light & Crisp Whites

Zesty, high-acid wines that pair effortlessly with seafood, salads, and lighter dishes.

121	PONGA Sauvignon Blanc, Marlborough, NZ – <i>grapefruit, lime zest</i>	13 / 43
122	J&H SELBACH INCLINE Riesling, Mosel, Germany – <i>peach, off-dry, floral</i>	14 / 48
123	VINCENT DELAPORTE Sancerre, Loire Valley, France – <i>mineral, white peach</i>	84
124	MASI Pinot Grigio, Veneto della Venezia, Italy – <i>apricot, honey, citrus</i>	15 / 54
125	ALTANO Douro Branco White Blend, Douro, Portugal – <i>wild flower, green apple, tropical</i>	14 / 48
126	SANTA MARGHERITA Pinot Grigio, Alto Adige, Italy – <i>iconic, balanced</i>	63
127	PIEROPAN Soave Classico, Veneto, Italy – <i>almond, stone fruit</i>	13 / 43
128	SASSOREGALE Vermentino, Tuscany, Italy – <i>saline, citrus blossom</i>	13 / 43

Aromatic & Unique Whites

Floral, fruity, or off-dry whites with personality. For guests looking to explore something outside the box.

131	DR. KONSTANTIN Reisling Semi-Dry, Finger Lakes, NY – <i>melon, white flower, citrus peel</i>	15 / 54
132	TINERO Moscato d'Asti, Asti, Italy – <i>sparkling, citrus, wildflowers</i>	14 / 48
133	GRACA DA PEDRA Alvarino, Alto Minho, Portugal – <i>mandarin, stone fruits, fresh citrus</i>	14 / 48
134	SELENDI Narince & Emir, Aegean, Turkey – <i>honeysuckle, white peach, citrus</i>	13 / 43

Rich & Textured Whites

Fuller-bodied, creamy whites with roundness and oak influence.

141	MAS LA CHEVALIÈRE Chardonnay, Languedoc, France – <i>subtle oak, ripe pear, mineral finish</i>	13 / 43
142	FANTINI Trebbiano, Abruzzo, Italy – <i>orange blossom, white peach, almond</i>	13 / 43
143	SONOMA CUTRER Chardonnay, Sonoma, CA – <i>toasted oak, pear</i>	16 / 58
144	FRANK FAMILY Chardonnay, Napa, CA – <i>rich, lemon curd, spice</i>	18 / 66
145	DRY CREEK Chenin Blanc, Central Valley, CA – <i>jasmine, honeydew, white peach</i>	12 / 42

Bold Chardonnays

Iconic and expressive. Chardonnays with depth, balance, and serious pedigree.

151	ROMBAUER Chardonnay, Carneros, CA – <i>iconic, buttery, full-bodied</i>	90
152	STAGS LEAP "KARIA" Chardonnay, Napa, CA – <i>elegant, citrus, lush oak</i>	80
153	CAKEBREAD Chardonnay, Napa, CA – <i>structured, crisp oak</i>	98
154	FLOWERS Chardonnay, Sonoma Coast, CA – <i>coastal, floral, creamy</i>	110
155	LEWIS Chardonnay, Napa Valley, CA – <i>bold, layered, luxe</i>	120

Light & Juicy Reds

Bright, fruit-forward reds, some even chillable, great with charcuterie, pizza, or on their own.

201	MAS MARER MONTSANT Red Blend Monstant, Spain – <i>red fruit, anise, mineral</i>	15 / 54
202	TENUTA DI FESSINA Nerello, Mt. Etna, Italy – <i>volcanic minerality, wild berry</i>	18 / 66
203	FAIVELEY Bourgogne Rouge, France – <i>elegant Burgundy, fresh</i>	100
204	CLOUD LINE Pinot Noir, Willamette, OR – <i>red currant, black pepper, cherry compote</i>	14 / 50
205	KETTMEIR Pinot Nero, Italy – <i>red fruit, soft body</i>	12 / 44
206	ZESTOS Garnacha, Spain – <i>lush, ripe, juicy</i>	11 / 42

Medium-Bodied Reds

Balanced, versatile reds with moderate tannins — ideal for pasta, poultry, or casual sipping.

211	DOMAINE DE LA SOLITUDE Côtes Du Rhone, France – <i>round, plummy, light oak</i>	14 / 50
212	ZOLO Malbec, Mendoza, Argentina – <i>black currant, tobacco, plum</i>	13 / 46
213	TEXTBOOK Merlot, Napa, CA – <i>cherry, herbal, silky</i>	62
214	FALESCO Red Blend, Orvieto, Italy – <i>smooth, soft tannins</i>	13 / 56
215	POGGIO CONCONE Super Tuscan, Tuscany – <i>rustic, medium body</i>	17 / 60
216	VOLPAIA Chianti Classico, Tuscany – <i>bright cherry, food-friendly</i>	19 / 80
217	MEMO Montepulciano D'Abruzzo – <i>earthy, rustic fruit</i>	14 / 48

Bold & Structured Reds

Full-bodied reds with dark fruit, spice, and presence. Built for steaks, grilled meats, and bold flavors.

221	DAOU ESTATE Cabernet Sauvignon, Paso Robles – <i>lush, blackberry, spice</i>	16 / 58
222	BLACK STALLION Cabernet Sauvignon, Napa Valley – <i>full, toasted oak, dark fruit</i>	68
223	UNSHACKLED Cabernet, California – <i>smooth, rich finish</i>	18 / 66
224	MASSERIE DUGENTO Negroamaro, Puglia, Italy – <i>blackberry, plum, cocoa</i>	15 / 52
225	THE BOXER Shiraz, Mollydooker, Australia – <i>intense, velvety</i>	75
226	GORDO Monastrell, Spain – <i>big, jammy, smoky</i>	13 / 43

Reserve Reds

Prestige reds — Napa Cabs, blends, and aged selections for wine lovers and special occasions.

231	STAG'S LEAP "ARTEMIS" Cabernet Sauvignon, Napa – <i>elegant, structured</i>	160
232	SILVER OAK Cabernet Sauvignon, Alexander Valley – <i>iconic, polished oak</i>	145
233	CAYMUS Cabernet Sauvignon, Napa Valley – <i>plush, cocoa, long finish</i>	140
234	FAR NIENTE Cabernet Sauvignon, Napa Valley – <i>fine tannins, luxurious</i>	250
235	DUCKHORN Merlot, Napa Valley – <i>deep, savory elegance</i>	110
236	GAJA "SITO MORESCO" Langhe, Italy – <i>complex, refined</i>	190
237	BEAUCASTEL Châteauneuf-du-Pape, Rhône – <i>bold, earthy Rhône</i>	230
238	TENUTE SAN GUIDO "SASSICAIA" Tuscany – <i>legendary, layered</i>	400
239	ANTINORI "TIGNANELLO" Tuscany – <i>super Tuscan finesse</i>	260
240	RUFFINO DUCALE GOLD Chianti, Riserva, Tuscany – <i>elegant, balanced</i>	98
241	PIAZZO COMM. ARMANDO Valente, Barolo, Piedmont – <i>structured, warm</i>	110