



For more information on availability and pricing, please reach out to our Catering and Events Sales Manager :

Kelly Johansen

571.265.5010

kelly@thelibertytavern.com

DESSERT

enjoy family style at the table, or packaged To Go

COCONUT MACAROONS ^{GF V}
one dozen **28**

CHOCOLATE PUDDING ^{GF V}
with brownie crumble & whip **7/ea**

STRAWBERRY HAND PIES ^V
one dozen **54**

CHOCOLATE CHIP COOKIES ^V
one dozen **40**

DESSERT
FEATURE

**TOASTED COCONUT
ALMOND CAKE**
displayed
table side
12" cake **105**

Executive Chef : Miljohn Dimaano

Sous Chef : Cristian Maldonado

Executive Pastry Chef: Bridie McCulla

\$30 LUNCH per person | for seatings between 11-2pm

each guest to choose:

FIRST COURSE

MARKET SALAD ^{GF VEGAN} arcadian blend, carrot, radish, fennel, orange, champagne vinaigrette

DEVILED EGGS ^{GF} (2) candied black pepper bacon, paprika aioli

SMOKED BRISKET CHILI sharp cheddar cheese, sour cream, scallions, tortilla chips, slice of cornbread

ENTRÉE

BEEF BRISKET ^{GF} creamy cole slaw, mac & cheese

FRIED CHICKEN SANDWICH jalapeño slaw, basil aioli, IPA roll, hand cut fries

PULLED PORK ^{GF} chow chow, plate or sandwich, hand cut fries

GREEN FREEKEH BOWL ^{VEGAN} carrot, sugar snap peas, almond, granny smith apple, sesame vinaigrette

GRILLED TROUT ^{GF} haricot verts couscous, roasted broccoli, lemon beurre blanc

♦ ask us about adding family style sides for the table ♦

ACCOMPANIMENTS

EAT YOUR VEGETABLES

SAUTÉED KALE ^{GF V} chili flake, shallot, garlic, lemon **8**

STREET CORN ^{GF V} cotija, Tajín mayo (on or off the cob) **6**

PEEWEE POTATOES ^{GF} smoked bacon, caramelized onion, green goddess **8**

SMOKED BEET SALAD ^{GF V} goat cheese crumbles, pistachios **8**

CREAMY COLESLAW ^{GF V} **6**

CRISPY BRUSSELS SPROUTS ^V garlic aioli, shallots **8**

WE COULDN'T LEAVE THESE OUT

CREAMY GRITS ^{GF V} **6**

BAKED MACARONI & CHEESE ^V **8**

HAND CUT FRENCH FRIES ^{GF V} **6**



^{GF} Gluten-Free | ^V Vegetarian | all breads and rolls are house made | Udi's Gluten-Free bun **+2**
* consuming raw or undercooked meats, fish, poultry, or eggs may increase your risk of food borne illness