



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

ask us about adding family style sides for the table

◆ ACCOMPANIMENTS ◆

EAT YOUR VEGETABLES

MUSHROOM FRICASSEE ^{GF} ^V 8
garlic, shallot, parsley, cowboy butter

STREET CORN ^{GF} ^V 8
cotija, Tajín mayo
on or off the cob

MAPLE PECAN SWEET POTATO ^{GF} ^V 8

SMOKED BEET SALAD ^{GF} ^V 8
honey labneh, candied walnut, smoked sea salt

CREAMY COLESLAW ^{GF} ^V 8

CRISPY BRUSSELS SPROUTS ^V 8
garlic aioli, shallots

KUNG PAO CAULIFLOWER ^V 8
hoisin, peanuts, pickled Fresno chili

WE COULDN'T LEAVE THESE OUT

CREAMY GRITS ^{GF} ^V 8

MACARONI AND THREE CHEESES ^V 8

HAND CUT FRENCH FRIES ^{GF} ^V 8
SUB sweet potato fries +2

Executive Chef : Miljohn Dimaano

Sous Chef : Cristian Maldonado

Executive Pastry Chef: Bridie McCulla

\$60 DINNER per person

for the table:

FRESH BAKED BREADS ^V biscuit, corn bread, cheddar chive scone, whipped honey butter

FIRST COURSE

MARKET SALAD Arcadian lettuce blend, carrot, radish, fennel, orange, champagne vinaigrette

SPLIT PEA SOUP smoked ham, celery, carrot, crème fraiche, crouton

PLATES

SHRIMP AND GRITS ^{GF} grilled jumbo gulf shrimp, Nora Mill grits, andouille, tomato/shellfish butter

THE FALLS BURGER ^{*} two smashed patties, American cheese, shrettuce, pickle, onion, super sauce, potato roll, fries

FRIED CHICKEN hot honey, comeback sauce, mac & cheese, Brussels sprouts
(roasted chicken available, *upon request at time of booking the event*)

GRILLED PORK CHOP ^{GF} cannellini bean stew, fuji apple, bacon, sage, mustard au jus

BABY KALE & FREEKAH BOWL ^{VEGAN} carrot, sugar snap peas, avocado, granny smith apple, almond, sesame vinaigrette

DESSERT

CHOCOLATE CHIP COOKIE a la mode

WARM CARAMEL APPLE BLOSSOM
vanilla bean ice cream, brown butter toffee sauce

HOUSE-MADE ICE CREAM or SORBET ^{GF} Chef's selections

\$70 DINNER per person

for the table:

FRESH BAKED BREADS ^V biscuit, corn bread, cheddar chive scone, whipped honey butter

FIRST COURSE

DEVEILED EGGS ^{GF} (3) candied black pepper bacon, paprika aioli

CRISP BRISKET DUMPLINGS pickled Fresnos, hoisin BBQ sauce

FALL SALAD ^{GF} spinach, pecan, feta cheese, cranberry, apple, bacon vinaigrette

PLATES

STEAK FRITES ^{*} ^{GF} hanger steak, hand cut fries, chimichurri, arugula salad

JUMBO LUMP CRAB CAKE (1) creole cream sauce, smoked beet salad, Brussels sprouts

CARBONARA house-made spaghetti, guanciale, mushroom, parmesan, egg

FRIED CHICKEN hot honey, comeback sauce, mac & cheese, Brussels sprouts
(roasted chicken available, *upon request at time of booking the event*)

BABY KALE & FREEKAH BOWL ^{VEGAN} carrot, sugar snap peas, avocado, granny smith apple, almond, sesame vinaigrette

DESSERT

WARM CARAMEL APPLE BLOSSOM
vanilla bean ice cream, brown butter toffee sauce

TOASTED COCONUT ALMOND CAKE
coconut lime sorbet, cream cheese frosting, caramel sauce

HOUSE-MADE ICE CREAM or SORBET ^{GF} Chef's selections

☆ Our steaks and burgers are sourced from Pat LaFrieda Meat Purveyors, renowned for the highest of quality standards. ☆

^{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

