BRASSERIE LIBERTÉ
Egalité, Fraternité
GEORGETOWN

CHAMPAGNE SPECIALS

MIMOSA KITS
includes a bottle of house sparkling wine
& seasonal juices $39.95

VEUVE CLICQUOT
"Yellow Label"
by the bottle $80
by the glass $24

LES HORS D'OEUVRES

FRENCH ONION SOUP GRATINÉE 17.95
beef broth, three cheese blend

CHESTNUT SOUP 17.95
creamy chestnut base and crostini topped with chestnut mousse & crispy prosciutto

CUCUMBER GAZPACHO 17.95
toasted almonds, green grapes, celery, yellow bell pepers

ESCARGOT SAUVAGES DE BOURGOGNE 18.95
garlic, parsley, butter, baguette

STEAK TARTARE 19.95
quail egg, cornichons, capers, crostini

TUNA TARTARE 19.95
Bluefin Tuna, avocado, sesame oil, soy sauce, Kishida Yuzu, fresh herbs served with Puff Pastry Crisp

BUTTER SHRIMP 19.95
sundried chili & Mediterranean spices (gf)

PARISIAN GNOCCHI 19.95
gnocchi over cheese fondue

SHRIMP AU GRATIN 16.95
piperade, tomato, spinach, gruyère cheese, parmesan cheese, rustic bread

MACARONI AU GRATIN 18.95
smoked gruyère cheese, mornay sauce (v)
add bacon +$3

COUNTRY PÂTE 17.95
cornichons, frisée salad, grain mustard

LES SALADES

Add Chicken +1O Add Shrimp +12 Add Salmon +12
Add Coulotte Steak +14

ENDIVE SALAD 18.95
green apple, Roquefort cheese, candy pecans, mustard dressing (gf)

LIBERTÉ SALAD 18.95
lettuce, tomato marinated with shallots, cucumber, chickpeas, blue cheese, house vinaigrette (v)

CAESAR SALAD 19.95
parmesan cheese, boquerones, garlic croutons, black pepper

TUNA NIÇOISE 28.95
pan-seared tuna, haricots verts, boquerones, potatoes, olives, tomato, egg, banyuls-muscatel vinaigrette (gf)

A 20% service fee will be added to all guest checks and will be used to cover increasing operational costs. Service fees are not tips. Tips are not expected, but always appreciated.

PLATS PRINCIPAUX

STEAK AND EGGS 29.95
coulotte steak, piperade, salsa brava, poached egg, petite salad, served with home fries (gf)

EGGS BENEDICT 21.95
thyme-rosemary ham, poached eggs, hollandaise, english muffin, petite salad, served with home fries

LOX BENEDICT 23.95
smoked salmon, arugula, poached eggs, hollandaise, english muffin, petite salad, served with home fries

THREE EGGS ANY STYLE 18.95
bacon, toast, served with home fries

CROQUE MONSIEUR 19.95
marinated ham, gruyère cheese, mornay sauce, pain de mie, petite salad egg $1.50

BEEF BOURGUIGNON SKILLET 32.95
home fries, beef bourguignon, bacon, sunny side up egg, mornay sauce

AVOCADO TOAST 21.95
thick-cut sourdough avocado, sherry vinaigrette, frisée salad, poached eggs, served with home fries (v)

BRIOCHE FRENCH TOAST 18.95
seasonal fruit compote, whipped cream (v)

LIBERTÉ DOUBLE PATTY BURGER 24.95
double patty Black Angus Beef, caramelized onion jam, pickled red onions, cheddar cheese, red wine aioli sauce, olive oil bun, served with fries

FRENCH DIP 24.95
top round roasted beef, caramelized onion, gruyère cheese, provolone cheese, garlic horseradish aioli, side beef jus, served with frites

CHICKEN PAILLARD SANDWICH 19.95
pan seared chicken breast, gruyère cheese, provolone cheese, pickles, tomato, arugula, spicy honey barbecue aioli, olive oil bun, served with fries

CRISPY COD SANDWICH 22.95
fried Icelandic Cod on an olive oil bun, served with fries, coleslaw and tartare sauce

MOULES MARINIÈRES 28.95
Mussels with white wine, pernod, fish fumet, shallot, fennel, confit garlic, thyme, served with fries (gf)

TROUT AMANDINE 35.95
green beans, almonds (gf)

ROASTED HALF CHICKEN AU JUS 31.95
served with potato purée, caramelized pearl onions, trumpet mushrooms

FETTUCCINE BOLOGNESE 28.95
ground beef &pork, tomatoes, fennel seed, garlic, pecorino romano cheese

G = Gluten Free, V = Vegetarian. DF=Dairy Free
Some dishes can be made vegetarian; please ask your server for more details Consuming raw or undercooked meats, poultry, eggs, shellfish, or seafood may increase your risk of food-borne illness