BRASSERIE LIBERTÉ
Egalité, Fraternité
GEORGETOWN

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

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

BEET CARPACCIO 19.95
burrata, toasted hazelnuts, pomegranate seeds, Mandarin orange slices, basil oil (v,gf)

COUNTRY PÂTE 17.95
cornichons, frisée salad, grain mustard

CHEF'S FRITES

STEAK FRITES
petite salad, green peppercorn sauce, served with hand-cut fries (gf)

CHOICE OF CUT:
Coulotte 35.95
NY Strip 41.95

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

MOULES à la PROVENÇALE 28.95
Mussels with fresh cherry tomatoes, taggiasca olives, capers, marinara broth, and basil oil, served with hand-cut fries

MOULES au CURRY 28.95
Mussels with in a fragrant coconut curry with a ginger, garlic, chili, and aromatic spices, served with hand-cut fries

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

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 hand-cut fries

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

BRASSERIE LIBERTÉ
Egalité, Fraternité
GEORGETOWN

PLATS PRINCIPAUX

BOEUF BOURGUIGNON 37.95
red wine braised beef, bacon, carrots, pearl onions, mushrooms, smashed potatoes (gf)

LAMB SHANK 39.95
slowly braised lamb shank with polenta, roquefort and ratatouille Provençale (gf)

NY STRIP STEAK AU POIVRE 42.95
asparagus, sautéed mushrooms, green peppercorn sauce (gf)

SEARED FILET MIGNON 43.95
potato purée, asparagus, truffle port sauce (gf)

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

CASSOULET 35.95
duck confit, pork belly, Toulouse's sausage, Garlic sausage, Cannellini beans, herbed bread crumbs, bacon and duck fat

DUCK CONFIT 37.95
potato purée, roasted asparagus and duck gastrique

COQ AU VIN 34.95
smashed potatoes, mushrooms, baby carrots, pearl onions, bacon, red wine jus (gf)

LOUP DE MER 42.95
seared & butterflied whole branzino, israeli couscous, zucchini, arugula & fennel salad with tarragon vinaigrette, vadouvan beurre blanc

BOUILLABAISSE 43.95
Marseille style seafood stew branzino, shrimps, mussels, clams, and aromatic vegatables, poached in a saffron infused tomato broth, served with Rouille smeared on top of Crusty baguette

SEARED SALMON 35.95
potato purée with smoked white fish, medley of vegetables, asparagus, corn velouté, pickled mustard seeds (gf)

TROUT AMANDINE 35.95
green beans, almonds (gf)

PATES AUX FRUITS DE MER 36.95
calamarata pasta with shrimp, calamari, mussels, clams, spicy tomato sauce

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

PENNE AUX CHAMPIGNONS 27.95
mixed mushrooms in a truffle cream sauce

LOBSTER PASTA 39.95
Maine lobster, fettuccine, cherry tomato lobster sauce

LES SALADES

Add Chicken +10 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, croutons, 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)

LES GARNITURES

FRITES 8.95
hand-cut french fries, herbes de provence (vegan, v, gf)

SMASHED POTATOES 6.95
chives, black pepper (v, gf)

GREEN BEAN AMANDINE 7.95
brown butter, almonds, lemon (v, gf)

BEETS 7.95
poached, beets, chèvre, spiced walnuts, pomegranate molasses (v,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.