

APPETIZERS

TOMMY TEXAS CHEESE FRIES 7.95

wedge potatoes, ranch dressing, mixed cheese, applewood smoked bacon

BAKED PRETZELS (3) 7.95

garlic butter basted, sea salt, lager-grain mustard, cheddar-beer cheese

BLEU CHEESE POTATO CHIPS 6.95

warm bleu cheese sauce, bleu cheese crumbles, scallions

CHAR-GRILLED PORTOBELLO MUSHROOMS 7.95

balsamic marinade, horseradish crema

CRAB & ARTICHOKE DIP 11.95

served warm OR cold, cream cheese, horseradish, french bread

CRISPY CALAMARI 9.95

citrus-curry aioli

SOUTHERN FRIED CHICKEN TENDERS 9.95

buttermilk brined, honey mustard

LIBERTY CHICKEN WINGS (10) 10.95

original or double fried

hot, medium, mild, mojo, honey sriracha

celery, bleu cheese or ranch

“OLD SCHOOL” CHICKEN NACHOS 11.95

corn tortilla chips, roasted chicken, black beans, poblano queso,

mixed cheese, pico de gallo, sour cream, jalapenos

SEARED AHI TUNA* 11.95

sesame crusted, ginger-seaweed salad, wasabi cream, sriracha,

wonton crisps

ASIAN BEEF SKEWERS 10.95

Korean BBQ, 7 vegetable & peanut slaw

BONFIRE SHRIMP 9.95

fried shrimp, bonfire sauce, scallions

CHARCUTERIE AND CHEESE BOARD 13.95

prosciutto, salami, gruyere, brie, asiago, french bread

SOUPS & Salads

SHE CRAB SOUP 7.95

lowcountry classic recipe

BAKED ONION SOUP 6.95

brown ale, gruyere

MIXED GREEN SALAD 5.95

cucumber, tomatoes, mixed cheese, croutons

CAESAR 5.95

romaine hearts, asiago, croutons

ICEBERG WEDGE 7.95

applewood smoked bacon, bleu cheese crumbles, bleu cheese dressing, tomatoes

ADD PROTEIN:
GRILLED CHICKEN 5 • SHRIMP 7 • SALMON* 7 • STEAK TIPS* 7

SPINACH & STRAWBERRY SALAD 14.95

grilled shrimp, strawberries, spinach, candied pecans, goat cheese, balsamic vinaigrette

STEAK SALAD* 13.95

dry rub sirloin, spring greens, roasted red pepper, pickled red onion, tomato, cucumber, bleu cheese, balsamic vinaigrette

COBB SALAD 11.95

grilled OR fried chicken, chopped egg, applewood smoked bacon, bleu cheese crumbles, tomatoes, cucumbers, mixed greens, bleu cheese dressing

LIBERTY CHOPPED SALAD 11.95

smoked turkey, mixed cheese, romaine, iceberg, chopped egg, crumbled applewood smoked bacon, tomatoes, cucumber, toasted slivered almonds, golden raisins, warm bacon-honey mustard dressing

AHI TUNA SALAD* 13.95

sesame crusted, spring greens, ginger-seaweed salad, cucumber, carrot, wasabi peas, sliced radish, Asian dressing

TACOS & PIZZAS

DUCK TACOS (2) 12.95

green apple slaw, goat cheese, spicy plum sauce, served on flour tortillas with a side of black beans topped with mixed cheese, sour cream & scallions

CRISPY SHRIMP TACOS (2) 10.95

bonfire sauce, cucumber, cabbage, pico de gallo, served on flour tortillas with a side of black beans topped with mixed cheese, sour cream & scallions

ADOBO STEAK* TACOS (2) 10.95

poblano queso, green pepper, onion, cabbage, served on flour tortillas with a side of black beans topped with mixed cheese, sour cream & scallions



CLASSIC CHEESE PIZZA 9.95

tomato sauce, mozzarella

Add Pepperoni \$1

ROASTED BABY BELLA MUSHROOM PIZZA 11.95

goat cheese, garlic, truffle oil, herb puree, baby spinach & pickled onion salad garnish

MARGUERITE PIZZA 10.95

tomato sauce, bufala mozzarella, roma tomatoes, fresh basil

TAPROOM PIZZA 10.95

tomato sauce, hamburger, pepperoni, green peppers, mushrooms, onions, mozzarella

HAWAIIAN PIZZA 11.95

tomato sauce, mozzarella, prosciutto, pineapple, jalapenos

BURGERS

8oz. Certified Angus Beef® burgers served with french fries

CLASSIC DOUBLE PATTY* 10.95

two 4oz patties, American cheese, lettuce, tomato, secret sauce

FREEDOM* 11.95

cheddar, applewood smoked bacon, fried egg, lettuce, tomato

MUSHROOM & GRUYERE* 11.95

truffle aioli

BLEU* 11.95

bleu cheese sauce, bleu cheese crumbles, bacon-onion marmalade

SANDWICHES

served with french fries

DUCK BLT 13.95

applewood smoked bacon, brie, lettuce, tomato, garlic-rosemary aioli, hawaiian bread

BUFFALO FRIED CHICKEN WRAP 10.95

carrot & celery heart salad, ranch dressing, tomato wrap

STEAK & CHEESE PHILLY 11.95

peppers, onions, mushrooms, monterey jack cheese, hero roll, au jus

CRISPY CODFISH PO' BOY 10.95

lettuce, tomato, malt vinegar-caper tartar sauce, hero roll

LIBERTY CLUB 10.95

grilled chicken, applewood smoked bacon, lettuce, tomato, sundried tomato & basil aioli, monterey jack, wheatberry bread

AHI TUNA SANDWICH* 12.95

sesame crusted, pickled ginger, wasabi cream, seaweed salad, lettuce, brioche roll

HOUSE SPECIALTIES

CHICKEN & WAFFLE 14.95

buttermilk fried chicken, belgian waffle, apple butter, maple syrup, applewood smoked bacon slices

SHRIMP AND GRITS 16.95

tasso ham cream sauce, stone ground yellow cheddar grits

SEARED ATLANTIC SALMON* 17.95

roasted red pepper-almond romesco sauce, warm farro salad

CHICKEN PENNE PASTA 15.95

grilled chicken breast, sundried tomatoes, pine nuts, broccoli, parmesan, garlic, olive oil

FISH N' CHIPS 14.95

beer battered codfish, french fries, southern slaw, malt vinegar-caper tartar sauce

BBQ BABY BACK RIBS

baked mac & cheese, southern stewed collard greens

HALF RACK 15.95 FULL RACK 20.95

SIGNATURE STEAKS

ALL CERTIFIED ANGUS BEEF® SIGNATURE STEAKS SERVED WITH CHOICE OF ONE SIDE AND A MIXED GREEN OR CAESAR SALAD

CHOOSE YOUR STEAK

RIBEYE* 12oz 23.95

FILET MIGNON* 8oz 25.95

DRY RUB SIRLOIN* 12oz 19.95

PRIME RIB* 12oz 23.95

PRIME RIB* 16oz 26.95

AVAILABLE AFTER 4PM

CHOOSE YOUR COOKING TEMPERATURE

R red/cool • MR red/warm • M red/hot

MW pink/hot • W brown/hot

CHOOSE YOUR SIGNATURE SAUCE

CABERNET DEMI-GLACE • BLEU CHEESE FONDUE

GARLIC BUTTER • HORSERADISH CREAM

on the side

available a la carte for \$3.95 each

BAKED MAC & CHEESE

STONE GROUND YELLOW CHEDDAR GRITS

COLLARD GREENS

STEAMED BROCCOLI FLORETS

SOUTHERN SLAW

BLACK BEANS

FRENCH FRIES

YUKON GOLD MASHED POTATOES

WARM FARRO SALAD

HOUSEMADE POTATO CHIPS

BAKED POTATO **Loaded Add \$2**

*These items contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish and eggs may increase your risk of food borne illness, especially if you have a medical condition. A possible health risk may exist in eating undercooked ground beef at an internal temperature less than 155 degrees. The immediate consumer or purchaser must be 18 years of age or older and notified in advance.

