

LIBERTY TAP ROOM & GRILL

SHAREABLES

LIBERTY FRIES	7.95
french fries, ranch dressing, mixed cheese, applewood smoked bacon	
BLEU CHEESE CHIPS	8.95
warm bleu cheese sauce, bleu cheese crumbles, scallions	
TAILGATE DIP	10.95
ground beef, cream cheese, rotel, tortilla chips	
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	
BONFIRE SHRIMP	9.95
fried shrimp, bonfire sauce, scallions	

PIZZAS

CLASSIC CHEESE	9.95
tomato sauce, mozzarella Add Pepperoni \$1	
MARGUERITE	10.95
tomato sauce, buffalo mozzarella, roma tomatoes, fresh basil	
TAPROOM	10.95
tomato sauce, hamburger, pepperoni, green peppers, mushrooms, onions, mozzarella	

SOUP & Salads

SHE CRAB SOUP	7.95
lowcountry classic recipe	

CAESAR	5.95
romaine hearts, asiago, croutons	
ADD PROTEIN:	
GRILLED CHICKEN 5 • SHRIMP 6 • SALMON* 7 • STEAK* 7	

SPINACH & STRAWBERRY	14.95
grilled shrimp, strawberries, spinach, candied pecans, goat cheese, balsamic vinaigrette	
STEAK*	13.95
dry rub sirloin, spring greens, roasted red pepper, pickled red onion, tomato, cucumber, bleu cheese, balsamic vinaigrette	
AHI TUNA*	13.95
sesame crusted, spring greens, ginger-seaweed salad, cucumber, carrot, wasabi peas, sliced radish, Asian dressing	
COBB	11.95
grilled OR fried chicken, chopped egg, applewood smoked bacon, bleu cheese crumbles, tomatoes, cucumbers, mixed greens, bleu cheese dressing	
SALMON "EVERYTHING"	13.95
mixed greens, cucumbers, tomatoes, hardboiled egg, pickled red onion, capered cream cheese, sesame seeds, buttermilk poppy seed dressing	

BURGERS	
Certified Angus Beef® burgers served with french fries	
CROWN CLASSIC*	10.95
single patty, American cheese, lettuce, tomato, pickles, secret sauce make it a double patty +2	
FREEDOM*	12.95
cheddar, applewood smoked bacon, fried egg, lettuce, tomato	
BLEU*	11.95
bleu cheese sauce, bleu cheese crumbles, bacon-onion marmalade	
Add the following to any burger for an additional \$1 Applewood Smoked Bacon • Fried Egg	

BASKETS

FISH N' CHIPS	15.95
beer battered codfish, french fries, southern slaw, malt vinegar-caper tartar sauce	
FRIED SHRIMP	15.95
french fries, southern slaw, cocktail sauce	
SOUTHERN FRIED CHICKEN TENDERS	14.95
buttermilk brined, french fries, southern slaw, honey mustard	

SANDWICHES

Served with french fries	
AHI TUNA*	12.95
sesame crusted, pickled ginger, wasabi cream, seaweed salad	
STEAK & CHEESE PHILLY	11.95
peppers, onions, mushrooms, monterey jack cheese, hero roll, au jus	
NATHAN'S HOT DOG	7.00
quarter pound ballpark dog ADD QUESO +1	
BBQ PORK	9.95
pulled pork, bbq sauce, southern slaw	
CHICKEN CAESAR WRAP	9.95
grilled chicken, caesar dressing, parmesan cheese	

HOUSE FAVORITES

CERTIFIED ANGUS BEEF® MEATLOAF	14.95
yukon gold mashed potatoes, gravy, sauteed green beans	
SHRIMP AND GRITS	16.95
tasso ham cream sauce, stone ground yellow cheddar grits	
ATLANTIC SALMON	16.95
lemon butter sauce, sauteed green beans, rice	
BBQ BABY BACK RIBS	
baked mac & cheese, collard greens	
HALF RACK	16.95
FULL RACK	24.95

SIGNATURE STEAKS

ALL CERTIFIED ANGUS BEEF® STEAKS
SERVED WITH CHOICE OF ONE SIDE
AND A MIXED GREEN OR CAESAR SALAD
(substitute for a premium side +\$1)

DRY RUB SIRLOIN* 6oz	14.95	RIBEYE* 12oz	23.95
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R red/cool • MR red/warm • M red/hot • MW pink/hot • W brown/hot

on the side

SIGNATURE SIDES available a la carte for \$3.95 each

SOUTHERN SLAW / BLACK BEANS / RICE / FRENCH FRIES / YUKON GOLD MASHED POTATOES / HOUSEMADE POTATO CHIPS / BAKED POTATO

PREMIUM SIDES available a la carte for \$4.95 each

SAUTEED GREEN BEANS / BAKED MAC & CHEESE / COLLARD GREENS / LOADED BAKED POTATO

*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.

