

# liberty tavern

MODERN AMERICAN FARE

## Starters

<b>Roasted Brussel Sprouts</b>	9
Caramelized onions   balsamic glaze	
<b>Charcuterie</b>	15
Cured Meats   aged cheese   pickled vegetables	
<b>Jarlsberg Swiss Cheese Dip</b>	10
Toast Points	
<b>Short Rib Flatbread</b>	14
Basil aioli   mozzarella   pickled onions	

## Soups

<b>Today's Soup</b>	7.75
<b>Potato Soup</b>	8.75
Bacon   chives   cheddar	

## Salads

*add grilled chicken 4 | salmon 6 | steak 7*

<b>Caesar</b>	8   13.25
Romaine hearts   baby kale   parmesan   croutons	
<b>Tavern Salad</b> <sup>GF</sup>	14.75
Roasted butternut squash   Brussels sprouts   cranberries   pepitas   goat cheese   apple truffle vinaigrette	
<b>Quinoa &amp; Vegetable Bowl</b> <sup>GF</sup>	15.50
Grilled asparagus   Brussels sprouts   chickpeas   roasted tomatoes   radish   jicama   quinoa   green goddess dressing	
<b>Liberty Cobb</b> <sup>GF</sup>	16.50
Bacon   boiled egg   Gorgonzola cheese   avocado   tomatoes   cucumbers   pea shoots   ranch dressing	
<b>Buffalo Salad</b>	17.75
Grilled or Breaded Chicken   shredded cheddar   gorgonzola cheese   applewood smoked bacon   pecans   red peppers   tomatoes   tortilla strips   ranch dressing	
<b>Mediterranean Chopped</b>	17.25
Grilled chicken   Kalamata olives   feta cheese   tomatoes   cucumbers   onions   Greek vinaigrette	
<b>Southwest Chicken Salad</b>	16.25
Shredded chicken   corn   black beans   tomatoes   chipotle mayo   fried corn tortillas	

## Tavern Fare

<b>Turkey Challah</b>	14.75
Shaved turkey breast   Kaufman's local challah   aged cheddar   garlic mayo   lettuce   tomato   house-made potato salad Add Bacon 2.00	
<b>Corned Beef</b>	15
Thinly sliced corned beef   Kaufman's rye bread   yellow mustard   cole slaw   house-made potato salad	
<b>Chicken Torta</b>	15.75
Breaded chicken   queso fresco   pico   guacamole   lettuce   tomato   talera bread   fries	
<b>Brisket Sandwich</b>	16
Sliced brisket   giardenera   mayo   gruyere   house-made potato salad	
<b>Liberty Tavern Burger*</b>	16.75
Certified angus beef butcher blend   fries Add Fried Egg 2.00	
<b>Pub Burger*</b>	17.75
Certified angus beef butcher blend   fried onion   sharp cheddar   shaved wagyu brisket   BBQ Sauce   fries	
<b>Patty Melt*</b>	17.25
Grilled Kaufman's rye bread   sautéed onions & mushrooms   American cheese   fries	
<b>Fish Tacos</b>	18
Fried or Grilled Cod Shredded cabbage   avocado   Salsa   queso fresco   pico de gallo   warm corn tortillas   chorizo refried beans	
<b>Chicken Pot Pie</b>	21.50
Savory vegetables   flaky puff pastry	
<b>Short Rib Stew</b>	23
Braised short ribs   winter vegetables	
<b>Pappardelle Pasta</b>	22.50
Italian sausage   tomato cream sauce	

## Sides

*\$6.50 each or 2 for \$10*

<b>Asparagus</b>
<b>Onion Rings</b>
<b>Cole Slaw</b>
<b>French Fries</b>
<b>House-Made Potato Salad</b>

<sup>GF</sup> Gluten Free | <sup>^</sup> Reduced Calorie Selection

\*Consuming raw or undercooked meats, poultry, seafood, shellfish and or eggs may increase your risk of foodborne illness  
A Gratuity of 18.5% will be added to groups of 6 or more and will be paid to the hotel staff.