DINNER SUMMER 2024

TO START / TO SHARE

ARANCINI risotto, Fontina, peas, San Marzano marinara 11

CALAMARI FRITTI fennel, Fresno chilies, lemon, spicy Calabrian aioli 17

MEATBALLS marinara, Pecorino 12

GARLIC SHRIMP chili, lemon, herbs, grilled baguette 18

BURRATA marinated peach, heirloom tomato, arugula, dukkah, balsamic glaze, baguette 18

WARM GARLIC BREAD provolone, marinara 8

TAVERN SALAD field greens, fennel, watermelon radish, heirloom carrot, red wine/shallot vinaigrette 10

CAESAR SALAD hearts of romaine, croutons, Parmigiano-Reggiano 12

ARUGULA SALAD apples, goat cheese, candied bacon, pistachio, champagne vinaigrette 14

CORN CHOWDER potato, chives 8

GRILLED SPANISH OCTOPUS crispy smoked potato, pea shoots, pickled onion, romesco sauce 20

WOOD-SMOKED CHICKEN WINGS choose CHIPOTLE LIME or ALABAMA WHITE, celery,

Point Reyes blue cheese 16

FOR THE TABLE

ROASTED RAINBOW CARROTS whipped ricotta, za'atar, wildflower honey, almonds, pea tendrils 12

HAND-CUT FRIES chipotle aioli 7

CRISPY BRUSSELS SPROUTS garlic aioli 8

CHEDDAR MACARONI and CHEESE 8

SUMMER SUCCOTASH sweet corn, fava bean, peas, piquillo pepper 7

WOOD-OVEN PIZZAS 10 inch/12 inch

VERMONT Cabot white cheddar, smoked prosciutto, caramelized onion, apple, sage 17 / 23

SUMMER corn, pesto, summer squash, heirloom tomato, straciatella, cheddar 19 / 23

CLASSICO crushed tomato, basil, Mozzarella di Bufala 16/22

SALSICCIA house-made Italian sausage, nduja, wild mushroom, rapini, Fontina, crushed tomato 17/23

THE DUDE spicy vodka sauce, mozzarella, Parmigiano-Reggiano, basil 16 / 22

RED PIE crushed tomato, mozzarella, Fontina 14/17

WHITE PIE mozzarella, Fontina, onion, oregano 14 / 17

TOPPINGS

\$2 MUSHROOM, OLIVE, SPINACH, PEPPERS, CARAMELIZED ONION, JALAPEÑO, PEPPERONI, SLICED TOMATOES +2 ea, RW

\$3 ITALIAN SAUSAGE, BACON, MOZZARELLA DI BUFALA, ANCHOVY, MEATBALLS, GRILLED CHICKEN +3 ea. RW ☆ VEGAN CHEESE available by request ☆

HOUSE-MADE PASTAS

RIGATONI and MEATBALLS Sunday sauce, Pecorino Romano 23 SHRIMP SCAMPI spaghetti, spinach, heirloom tomato 24 VEAL STROGANOFF tagliatelle, cremini mushroom, Swiss chard 29 **GNOCCHI** blistered corn, sage, zucchini, heirloom tomato, brown butter, Pecorino Romano 26

ENTRÉES

CHICKEN PARM spaghetti, marinara sauce, Pecorino Romano 24

GRILLED BRONZINO herb-roasted potato, Swiss chard, red chimichurri 27

SEARED SALMON* pearl onion, romanesco, roasted potato, chive beurre blanc 27

SORGHUM GLAZED PORK CHOP* maple sweet potato purée, caramelized peaches, lacinato kale, cherry jus 26 +5 RW

BEEF TAGLIATA e FRITTE* grilled skirt steak, Parmesan truffle fries, arugula salad, peppercorn cream sauce 32 +5 RW

FRIED CHICKEN PANZANELLA SALAD mixed greens, red onion, cucumber, tomato, feta cheese, crouton, Italian dressing 19

LIBERTY TAVERN BURGER* lettuce, tomato, dijon relish, Cabot cheddar, hand-cut fries 18

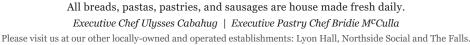
+ ADD bacon + 2.50 fried egg + 2 bacon jam + 1

DESSERT

CREAM CHEESE PANNA COTTA wild blueberry compote, semolina myrtle crumble 10 CHOCOLATE MOUSSE CAKE strawberries & cream ice cream, brownie crumble 11 HOUSE-MADE ICE CREAM & SORBET seasonal selections, 1 large scoop 5













It is our pleasure to once again offer our entire menu for Restaurant Week,

\$40 for THREE COURSES.

Several items require the addition of a modest additional charge. These are noted on your menu in bold red italics.

RESTAURANT

EST. 2007

alitems availage

served with choice of TAVERN or CAESAR SALAD

available in-house or at Liberty ToGo

SUNDAY

BEEF LASAGNA warm garlic bread 22

MONDAY

FRIED CHICKEN mac & cheese, collards 20