

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



METROPOLITAN
WASHINGTON
RESTAURANT
WEEK

It is our pleasure to once again offer
our entire menu for Restaurant Week,
at a price of
\$40 for THREE COURSES.
Several items require the addition of a
modest additional charge. These are
noted on your menu in **bold red italics.**



EST. 2007



SPECIALS

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

All breads, pastas, pastries, and sausages are house made fresh daily.

Executive Chef Ulysses Cabahug | Executive Pastry Chef Bridie McCulla

Please visit us at our other locally-owned and operated establishments: Lyon Hall, Northside Social and The Falls.

*Consuming raw or undercooked meats, fish, poultry, or eggs may increase your risk of food borne illness.

Please note to your server if you or any guests have any allergies to the following items: wheat, eggs, fish, tree nuts, shellfish, soybeans, peanuts, milk and sesame.

We use nuts, seeds, and flour in all our kitchens and there is possibility of cross-contamination.

