THANKSGIVING BRUNCH

adults 29 children 8

THE BREAKFAST TABLE

Scrambled eggs with cream Country-style scrambled eggs North country applewood smoked bacon Breakfast sausage links Spiral baked ham

Home fries with sage Country ham, red eye gravy, homemade biscuits Yogurt and granola parfait with fruit compote Anadama french toast, apple compote Mushroom,spinach & feta quiche

THE LIBERTY TAVERN CLASSICS

Brined & roasted Polyface turkey breast
House smoked salmon, creme fraiche
Herb marinated grilled hanger steak
Garlic & herb roasted Duroc pork
Confit turkey leg, rosemary gravy
Classic jumbo shrimp cocktail
Buttermilk mashed potatoes
Mountain trout almondine
Poached Salmon
LT fried chicken

Sweet potato gratin/toasted pecans/ marshmallows
Mixed greens, red wine vinaigrette
Pickled red cabbage/ currants/ apple
Glazed carrots, maple thyme cream
Traditional potato salad/ Creamy coleslaw
Roasted beets / arugula/ house made goat cheese
Stone ground grits with shrimp & cheddar



Omelet with white cheddar, spinach & mushrooms 9

Maine Lobster Roll housemade split top poppy seed roll, cucumber mayonnaise, tarragon, scallion 16

Pineland Skirt Steak/Eggs red potatoes, smoked tomato hollandaise 15

*LT Burger House -ground Pineland Farms skirt steak, Dubliner cheddar, applewood smoked bacon, on honey- IPA bread 10

Local Harvest" Pastured 100z Angus Delmonico, crispy onion ring, potato-salsify-pecorino gratin, roasted mushrooms and rosemary red wine sauce 32

Autumn Squash Risotto butternut, acorn and delicata with vin cotto whipped mascarpone 18

 ${\bf Pocono\ Mountain\ Brook\ Trout}\ {\bf apple-bread\ dumplings,\ charred\ Brussels\ sprouts,\ smoked\ apple\ butter-sour\ cream\ jus,\ pickled\ onions\ 19$

Americano Pizza grilled chicken, smoked cheddar, mozzarella, tomato, oregano and arugula 15

Vermont Pizza Cabot white cheddar, prosciutto, caramelized onions, Granny Smith apples, sage 16

SIDES

North Country Bacon 3

Breakfast Sausage 3

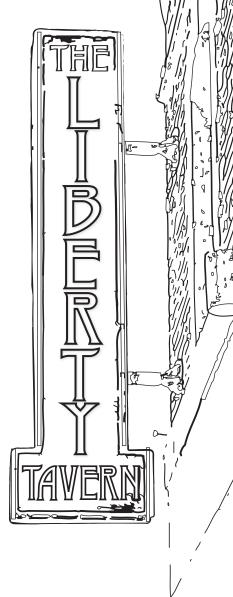
Home Fries 3

The Liberty Tavern supports farms that embrace environmentally sound and sustainable agricultural practices. All breads, pastas, sausages, bacon, and pastries are made here at The Liberty Tavern.

Executive Chef Liam M. LaCivita

Sous-Chef Miljohn Dimaano

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



OUR PASTRIES

Classic Apple Pie
Pecan Pie
Old Fashioned Fudge Pie
Chocolate Truffle Tart
Rosemary Pine Nut Tart
Chocolate Pear Tart
Cranberry Orange Almond Tart
Cranberry Glazed Pumpkin Pie

FEATURED BRUNCH COCKTAILS

Fresh Fruit Bellini 8

Breakfast Bloody Mary with a Brooklyn Lager chaser 6

Mimosa made with fresh OJ 5

The Grapefruit Buck with Absolut Ruby Red 7

Man-Mosa ice, pint glass, triple-sec, fresh OJ 8

ORGANIC FRENCH PRESS COFFEE

French Press 7

Today's Selections:

Jagong Sumatra, Indonesia

(Full-bodied, Dark Chocolate, Cinnamon)

Farm House Seasonal Blend

Decaf La Frontera, Peru (Sweet Chocolate, Intense Aromatics)

ESPRESSO

HOT TEA

Espresso Toscano 4 Cappuccino, Latte, Americano 4 Rishi Organic Tea 3.50

all of our coffee is roasted by



PLEASE VISIT OUR TWO OTHER ARLINGTON-OWNED AND OPERATED BUSINESSES, LYON HALL AND NORTHSIDE SOCIAL.

The Liberty Tavern is the perfect venue for a wide variety of events and gatherings. We collaborate with our guests to thoughtfully personalize each event. Please e-mail inquiries to info@thelibertytavern.com, or simply speak to a member of our staff.

Liberty ToGo, Lyon Hall, and Northside Social are now available to create memorable events in your home or place of business. From wine and artisanal cheese tastings to handcrafted cocktail service, festive barbecues to elegant dinner parties, we will attend to every detail with warm service and utmost professionalism.







Thank you for dining with us at The Liberty Tavern.