

LIBBY'S

NEIGHBORHOOD BRASSERIE

SARASOTA • LAKEWOOD RANCH

SNACKS

PATATAS BRAVAS <i>CRISPY-SMASHED FINGERLINGS, ROAST GARLIC AIOLI</i>	7
CAULIFLOWER MAC 'N' CHEESE <i>CREAMY MANCHEGO GRATIN</i>	9
TOASTED SESAME HUMMUS <i>CHICK PEAS, TAHINI, GRILLED PITA</i>	8
BRIOCHE GRILLED CHEESE <i>GRIDDLE-PRESSED, COUNTRY HAM, MELTED GRUYERE</i>	9
CHILLED SEAFOOD COCKTAIL <i>SHRIMP, CLAMS, SCALLOPS, CALAMARI, MUSSELS, ROASTED TOMATO DRESSING</i>	14

APPETIZERS

FRENCH ONION SOUP <i>RICH VEAL BROTH, GRUYERE CHEESE</i>	9
CRAB & CORN CHOWDER <i>POTATOES, CHIVES, CREAM</i>	10
CAMEMBERT TART <i>CARAMELIZED ONIONS, APPLEWOOD BACON, ORGANIC APPLE SALAD</i>	12
STEAK TARTARE <i>CLASSIC TARTARE, TOAST POINTS, MIXED GREENS</i>	15
GRILLED OCTOPUS <i>SALAD WITH OLIVES, ROAST PEPPERS, TOMATOES</i>	16
COUNTRY TERRINE <i>DUCK, PISTACHIO, CORNICHONS, DIJON, TOASTED BRIOCHE</i>	15
AHI TUNA BOWL <i>AVOCADO, SHIITAKES, RADISH, SUSHI RICE, EDAMAME, YUZU WASABI DRESSING</i>	16
CHEESE PLATE <i>DAILY OFFERINGS OF FOUR CHEESES, HONEYCOMB, GLAZED WALNUTS, MINI TOASTS</i>	MP

WE SUPPORT LOCAL,
NATURAL, SUSTAINABLE
& ORGANIC PRACTICES
WHenever POSSIBLE

PLEASE ALERT YOUR SERVER OF ANY
FOOD ALLERGIES, AS NOT ALL
INGREDIENTS ARE LISTED ON THE MENU.

20% GRATUITY WILL BE ADDED TO
PARTIES OF EIGHT OR MORE.

CONSUMING RAW OR UNDERCOOKED MEATS,
POULTRY, SEAFOOD, SHELLFISH, OR
EGGS MAY INCREASE YOUR RISK OF
FOODBORNE ILLNESS.

SALADS

CAESAR <i>BABY ROMAINE, CAESAR DRESSING, BRIOCHE CROUTONS, SHAVED PARMESAN</i>	9
SIMPLE KALE CAESAR <i>PARMESAN, CROUTONS, PICKLED SHALLOT</i>	9
MIXED GREEN SALAD <i>MESCLUN GREENS, CARROTS, CHERRY TOMATOES, VERJUS VINAIGRETTE</i>	10
BISTRO HOUSE SALAD <i>FRISÉE, SOFT EGG, APPLEWOOD BACON, FINGERLINGS, SHALLOT VINAIGRETTE</i>	11
ENDIVE, WATERCRESS & ROQUEFORT SALAD <i>SWEET AND SPICY WALNUTS, WALNUT VINAIGRETTE</i>	11

SALAD PROTEINS

ADD 1 OF OUR WOOD-GRILLED
PROTEINS TO ANY SALAD

CHICKEN PAILLARD <i>SHALLOT, GARLIC & HERBS</i>	8
GRILLED SHRIMP <i>SOY, GINGER & SESAME OIL</i>	10
WOOD-FIRED SKIRT STEAK <i>CUMIN, GARLIC & BEER</i>	11

FRESH & JUICY
SLOW-ROASTED
& WOOD-GRILLED
FLAVOR

ROTISSERIE

HALF CHICKEN <i>WARM POTATO SALAD, LEEKS BRUSSEL LEAVES, LARDONS</i>	24
DUCK A L'ORANGE <i>VEGETABLE WILD RICE, ORANGE GLAZE & CITRUS SEGMENTS</i>	29

WOOD-GRILLED

SERVED WITH SCALLION & SOUR CREAM
MASHED POTATOES, PROVENÇAL VEGGIES

CHOICE OF SAUCE... AU POIVRE, HOMEMADE A1 SAUCE, RED WINE REDUCTION	
SKIRT STEAK 9 OZ.	29
NEW YORK STRIP 12 OZ.	35
PETITE FILET 6 OZ.	34
FILET MIGNON 10 OZ.	40
MARINATED PORK CHOP 10 OZ.	25

PASTAS & RISOTTO

SAFFRON CAVATELLI <i>DUCK CONFIT, SHIITAKES, SNOW PEAS, ROSEMARY CREMA</i>	19
WATERCRESS & SWEET CORN RISOTTO <i>BAY SCALLOPS, PARMESAN SWEET BUTTER, ROASTED CORN BROTH</i>	20
ARTICHOKE & GOAT CHEESE RAVIOLI <i>HOMEMADE PORCINI PASTA, ARUGULA, BLISTERED TOMATOES, LIGHT GARLIC BROTH</i>	17

MAIN COURSE

ARCTIC CHAR <i>WARM BELUGA LENTIL-FRISÉE SALAD, FINGERLINGS, TOMATO, LEMON BUTTER</i>	24
MONKFISH LIVORNESE <i>TOMATO SAUCE, OLIVES, CAPERS, PARSLEY, TOASTED ISRAELI COUS COUS</i>	25
GRILLED CAULIFLOWER STEAK <i>BUTTERNUT SQUASH PUREE, CARROTS, BROCCOLINI, CHIMICHURRI</i>	20
MUSSELS & FRIES <i>PINOT GRIGIO-GARLIC BROTH, FRESH TOMATO, SAFFRON AIOLI CROSTINI</i>	19
BRASSERIE BRISKET BURGER <i>CAMEMBERT, CARAMELIZED ONIONS, HOUSE AOILI, BRIOCHE BUN, FRENCH FRIES, HONEY MUSTARD COLE SLAW</i>	16
LIBBY'S STEAK "AU POIVRE" <i>CRACKED BLACK PEPPER, WATERCRESS, FRENCH FRIES</i>	35

SIDES \$7

FRENCH FRIES
PROVENÇAL VEGGIES
SOUR CREAM MASHED POTATOES
VEGETABLE WILD RICE
SAUTEED SPINACH
TOASTED ISRAEL COUS COUS
HONEY MUSTARD COLE SLAW
WARM POTATO SALAD, BRUSSEL LEAVES, BACON

TRY ONE OF
OUR SPECIALTY
COCKTAILS