

Libby's small plates

HANDCRAFTED TWIN MICROBURGERS 6

Changes Daily

WHOLESOME FARMS DEVEILED EGGS 10

Mote Marine Sturgeon Caviar

“KARUBI” PORK BELLY RIBS 12

Honey Wasabi BBQ | Sweet Apple Kimchi

WASABI SEARED YELLOWFIN TUNA 15

Wakame Cucumbers | Sweet Ginger-Thai Chili Emulsion

SPICY TUNA RICE PAPER ROLL 9

Avocado | Ginger-Thai Emulsion

KOGI TRUCK MUSSEL POT 11

Korean Rice Beer | Buttered Ginger Kimchi

CITIZENS PARK CHEESESTEAK 8

Sirachai Catsup

CURRIED DUCK EGGROLL 10

Jasmine Rice | Black Currant Syrup | Candied Pistachio

“HOT AND MOODY” BLUE CHEESE CHIPS 8

Blue Cheese Aioli | Balsamic Syrup

GRILLED EGGPLANT-SCALLION CAKES 9

Shiitake Ginger Jus | Crystalized Ginger Aioli | Wasabi Sesame Seeds

FLAT TOP SEARED JUMBO LUMP CRABCAKE 14

Lemon ‘N Blue Crab Tartar

PIGS IN A BLANKET 8

100% Wagyu Hotdog | Cheddar Biscuit Wrapper | Mrs. T’s Tomato Jam

SHEPHERDS PIE FRITTERS 10

Kobe Meatloaf | Cheddar Mashed Potato-Sweet Corn Crust | Libby’s Pub Sauce

CRISPY CALAMARI ‘N CAULIFLOWER “CLASSICO” 13

Parmesan | Basil | Black Olive Aioli | San Marzano Dipping Sauce

“SEOUL KITCHEN” CHICKEN LETTUCE CUPS 9

Korean BBQ Glaze | Crushed Peanuts | Billy’s Kimchi

HANDMADE HERITAGE MEATBALLS 8

Simply Dressed With Our San Marzano Tomato Sauce

“BESH” BARBEQUED SHRIMP 11

Creole Style Lemon-Worcestershire Butter | Smothered Garlic Toasts

soups & salads

ORGANIC & VEGETARIAN TOMATO BISQUE 3 / 5

Toasted Orzo

ROASTED SWEET CORN & BLUE CRAB CHOWDER 4 / 7

Crispy Crab Fritter

A NICE LITTLE HOUSE SALAD 6

Organic Greens | Cucumber | Marinated Grape Tomatoes | Ricotta Salata | Golden Balsamic

GRILLED VEGGIE CHOP SALAD 7

Truffle Roasted Seasonal Vegetables | Lemon | Shaved Reggiano

“HORIATIKI” SOUTHSIDE VILLAGE

CHOPPED GREEK SALAD 12

Tomato | Green Bean | Cucumber | Red Onion | Romaine | Pepperoncini | Lemon Feta Vinaigrette | Pita Points | Tzatziki

1924 WOOD BOWL “CARDINI” CAESAR 9

Hearts of Romaine | White Anchovy | Crushed Garlic Croutons

ORGANIC ARUGULA AND RADICCHIO SALAD 9

Strawberries | Candied Walnuts | Goat Cheese Fritters | Sherried-Fig Vinaigrette

FAMOUS ICEBERG WEDGE 9 / 17 (SHARE)

Prosciutto | Moody Blue Cheese | Applewood Bacon | Cherry Tomatoes | Onion Rings

CLASSIC CAPRESE 10

Just Made Mozzarella | Vintage Tomatoes | Pickled Red Onion | Basil | Umbrian Olive Oil | Balsamic Syrup

entrée size portions

“KATSU SALAD” 14

Wasabi-Coconut Crusted Chicken Breast | Asian Green Salad | Crisp Wontons | Edamame | Classic Sushi House Ginger Dressing

CRISPY CALAMARI CAESAR 14

Hearts of Romaine | White Anchovy | Radicchio | Flash-Fried Calamari | Crushed Garlic Croutons

MACHO STACKED PRIME CHOP STEAK SALAD 15

Iceberg Wedge | Wild Mushroom “Hot Pocket” | Blue Cheese Dressing | Grilled Beefsteak Tomato | Onion Ring

GINGER MANGO GRILLED SKIRT STEAK 16

Organic Greens | Thin Veggies | Wakame | Orange Miso Vinaigrette

GRILLED SUSTAINABLE SALMON SALAD 14

Organic Greens | Wakame | Thin Veggies | Ginger-Miso Dressing

SCALLOP CAPRESE 16

Mixed Greens | House Balsamic Vinaigrette | Marinated Tomatoes | Grilled Peppers & Onions | Cucumbers

ROTISSERIE CHICKEN WALDORF 12

Organic Greens | Currants | Candied Walnuts | Celery | Fuji Apple Vinaigrette

Libby's classics

HALF POUND PRIME BURGER 12

Caramelized Onions | Blue Cheese | Truffle Parm Fries | Bavarian Bakery Bun

CAFÉ VEAL MARSALA 24

Melted Fontina | Spinach | Wild Mushroom Ravioli | Oven Dried Tomatoes | Cremini Mushroom Glace

CEDAR WRAPPED SUSTAINABLE SALMON 22

Maple-Dijon Glaze | Asparagus

BLACKENED RED GROUPER 25

Shaved Brussel Sprouts | Applewood Bacon | Citrus Sweet Butter

from land

BULGOGI BEEF SOFT TACOS 18

Korean Brown-Sugar BBQ Filet Tips | Shiitakes | Avocado | Vegetable “Seoul Slaw” | Steamed Jasmine Rice

GENERAL TSO’S PORK BELLY 16

Kimchi Fried Rice | Shiitakes | Edamame | Charred Pineapple | Wasabi Tempura Flakes | Cilantro

GRILLED CENTER CUT 8 OZ FILET MIGNON 36

Bacon Braised Brussels Sprouts | Shepherds Pie Fritters | Bacon Bordelaise

from the sea

CRISPY GROUPER SOFT TACOS 18

Avocado | Sweet Piquillo Peppers | Shredded Greens | Smoked Chile Remoulade | Salt ‘N Peppa Fries

SEARED AHI TUNA STEAK 26

Kimchi Fried Rice | Edamame | Sweet Peas | Tempura Flakes | Thai Ginger-Mango Glaze

FLAT TOP SEARED JUMBO LUMP CRABCAKES 29

Leaf Spinach Caprese Salad | Grilled Red Onion | Sweet Peppers | Kalamata Olives | Potato Pancake | Classic Cocktail Sauce

simply grilled & gluten free

Choice of Sauteed Asparagus, Sauteed Green Beans or Yukon Potato Puree

- COLEMAN FARMS NATURAL CHICKEN BREASTS 12
- CENTER CUT 8 OZ FILET MIGNON 32
- SUSTAINABLE SALMON 15
- JUMBO SUSTAINABLE SHRIMP 18
- VIRGINIA BEACH SEA SCALLOPS 21
- RED GROUPER 21

ROTISSERIE HALF CHICKEN 16

Silver Queen Corn “Panzanella” | Sourdough Croutons | Local Tomatoes | Roasted Peppers | Roasted Garlic-Citrus Jus

WILD MUSHROOM RAVIOLI 15

Garlicky Spinach | Oven Dried Tomatoes | Goat Cheese | Pinenuts | Marsala Sauce

SPAGHETTI & HANDMADE HERITAGE MEATBALLS 12

Whipped Ricotta | San Marzano Tomatoes | Basil

FOUR CHEESE AND PEAR TORTELLONI 15

White Truffle Crema

LCB SUMMER CAFÉ STEAK 23

Center Cut Skirt Steak | Roasted Cauliflower Romesco | Pat’s Patatas Bravas

PAN ROASTED CHICKEN BREAST ROULADE 17

Creamy Spinach ‘N Gorgonzola Topping | Yukon Mashed Potatoes | Blood Orange Balsamic | Mushroom Marsala Sauce

GRILLED BONELESS RAINBOW TROUT “AMARETTO-ALMONDINE” 23

Wilted Spinach | Fuji Apples | Dried Cherries | Fuji Apple Vinaigrette

BLACKENED MAHI FILLET 23

Mango-Black Bean Salad | Crisp Tortillas | Tomatillo Vinaigrette | Jasmine Rice | Dos Salsas

- PORTOBELLO MUSHROOM CAPS 10
- PORTOBELLO MUSHROOM, BELL PEPPER, ZUCCHINI, ASPARAGUS 12
- RAINBOW TROUT FILLET 18
- 6 OZ MAHI FILLET 20
- CENTER CUT SKIRT STEAK 19

THIS HALF OF SHEET
DOES NOT PRINT

(RIGHT HALF ONLY)
trim to (4.25" x 14")

sides

- URBANI WHITE TRUFFLE PARMESAN FRIES 8
- ALE BATTERED ONION RINGS 10
- STEAMED ASPARAGUS 5
- STEAMED THIN GREEN BEANS 5
- BACON SHAVED BRUSSELS SPROUTS 6
- ASIAN VEGGIE STIR FRY 5
- YUKON POTATO PUREE 5
- POTATO PANCAKES 5
- WAKAME CUCUMBER SALAD 5
- JASMINE RICE 5

sauc

es 1.50

- SECRET SAUCE (SECRETLY FREE)
- LC+B STEAK SAUCE
- MUSHROOM MARSALA
- THAI-GINGER EMULSION
- CLASSIC COCKTAIL
- TOASTED GARLIC SCAMPI
- CITRUS BUTTER SAUCE
- MANGO DUCK SAUCE
- SAN MARZANO TOMATO
- BACON BORDELAISE

ZAGAT
RATED

Named among Zagat's 2011
"America's Top Restaurants"



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