

Libby's brunch starters & small plates

OUR FAMOUS BLOODY MARY AND MIMOSA BAR 9

Organic Vodkas | Tequilas | Champagne | Fresh Squeezed Juice | All The "Fixins" (refills 4)

HOUSE BAKED CINNAMON BUN 4

Powdered Sugar Glaze

BASKET OF LIBBY'S HOMEMADE BISCUITS 4

WHOLESUME FARMS DEVILED EGGS 10

Mote Marine American Sturgeon Caviar

TWIN DRAGON FLASH FRY 12

Key West Pink Shrimp | Rhode Island Calamari | Sweet 'N Spicy Thai Chili Glaze | Peanuts | Soy Caramel

FLASH FRIED MANCHEGO CHEESE FINGERS 8

Pumpkin Seed Crust | Crisped Banana Peppers | Cilantro | Tomatillo Aioli

TRUFFLED PORTABELLO AND BRIE TORTE 12

Roasted Garlic | Wild Organic Strawberries | Balsamic Syrup

WASABI SEARED YELLOWFIN TUNA 15

Wakame Cucumbers | Sweet Ginger-Thai Chili Emulsion

SOUPS & SALADS

ORGANIC & VEGETARIAN TOMATO BISQUE 3 / 5

Toasted Orzo

CREOLE IN A BOWL 8

Red Beans And Rice | Charred Andouille Sausage | Crawfish | Okra | Cajun Crab Fritter

ROASTED SWEET CORN & BLUE CRAB CHOWDER 4 / 7

Crispy Crab Fritter

PAISANO'S ALPHABET SOUP 3 / 5

Natural Chicken Broth | Escarole | Tuscan Beans | Veal Parm Mini Meatballs | Shaved Reggiano

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

CRISPY RED LENTIL-QUINOA CAKE 8

Candied Cashews | Coconut Curry Aioli

SHEPHERDS PIE FRITTERS 10

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

egg rolls &



CITIZENS PARK CHEESESTEAK

Sirachai Catsup

REUBEN WRAPS

Our 'Rushin Dressing

SHIITAKE-FRIED RICE

House Honey-Mustard

YBOR CITY

Chorizo | Grilled Ham | Manchego Cheese | Banana Peppers | Tomatillo Aioli

JERSEY BOARDWALK

Heritage Meatball | Mozzarella Fresca | Provolone | Basil | San Marzano Dipping Sauce

SWEET & SOUR BARBEQUED DUCKLING

Caramelized Onions | White Cheddar | Cilantro | Blood Orange-Balsamic Glaze

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 portion

"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 | Crushed Garlic Croutons

MACHO STACKED PRIME CHOP STEAK SALAD 15

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

GRILLED SUSTAINABLE SALMON SALAD 14

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

ROTISSERIE CHICKEN WALDORF 12

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

sandwiches

HALF POUND PRIME HAMBURGER 12

Caramelized Onions | Blue Cheese | Truffle Parm Fries

OYSTER PO BOY B.L.T. 15

Flash Fried Gulf Oysters | Applewood Bacon | Pat's Blue Crab Po Boy Sauce | Shredded Lettuce | Tomato | Salt 'N Peppa Fries | Toasted Ciabatta Bun

"DEVILED" EGG SALAD 11

Toasted English Muffin | Beefsteak Tomato | House Pickle | Sprouts | Salt 'N Peppa Fries

CRISPY GROUPEL SOFT TACOS 14

Avocado | Sweet Piquillo Peppers | Shredded Greens | Smoked Chile Remoulade | Cajun Spiced Fingerling Fries

ALL NATURAL TURKEY CLUB 12

Applewood Smoked Bacon | Avocado | Beefsteak Tomato Romaine Lettuce | Dijonnaise

brunch specialties

CRISPY BANANAS FOSTER STUFFED

FRENCH TOAST 13

Banana-Cream Cheese Filling | Ciabatta Bread | Banana Rum Glaze | Warm Maple Syrup | Neuskie Bacon

LIBBYPALOOZA 12

White Cheddar Scrambled Eggs | Sausage Links | Applewood Bacon | Blueberry Pancakes | Warm Maple Syrup | Hashed Brown Potato Cake

(no substitutions please)

HERITAGE KOBE MEATLOAF 16

Baked To Order | Sunnyside Eggs | Hashed Brown Potato Cake | Classic Hollandaise | Bacon Bordelaise

CRESCENT CITY BENEDICTO 16

Prosciutto | Muffuletta Olive Salad | Classic Hollandaise | Andouille Crawfish Bordelaise | Hashed Brown Potato Cake | Toasted English Muffin

ITALIAN BACON 'N EGGS 12

Spaghetti | Neuskie Bacon | Caramelized Onions | Sunnyside Eggs | Parmesan Cream

JUMBO LUMP CRABCAKE 'N EGGS 20

Scrambled Eggs | Oven-dried Tomatoes | Asparagus | Caramelized Onion | Sweet Potato Wedges

"WAFFLE DOGS" 14

Malt Battered Sausage Links | Scrambled Eggs | Hash Brown Potato Cake | Citrus Sweet Butter | Warm Maple Syrup

TEMPURA MONTE CRISTO WRAP 14

Blackforest Ham | Rotisserie Chicken | Swiss Cheese | Sweet Potato Wedges

LCB BLUEBERRY PANCAKES 14

Breakfast Sausage | Hashed Brown Potato Cake | Citrus Sweet Butter | Warm Maple Syrup

THE GLAZED RED EYE BREAKFAST 16

2 Sunnyside Eggs | 2 "Waffle Dogs" | Applewood Bacon | BBQ Pork Mac 'N Cheese | Brown Sugar-Espresso Syrup

HERITAGE CHEDDAR BISCUIT BOWL 15

Shortrib Hash | Classic Hollandaise | Scrambled Eggs | Truffled Shortrib "Potsticker" | White Truffle Honey

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 GROUPEL 21

• PORTOBELLO MUSHROOM CAPS 10

• PORTOBELLO MUSHROOM, BELL PEPPER, ZUCCHINI, ASPARAGUS 12

• RAINBOW TROUT FILLET 18

• CENTER CUT SKIRT STEAK 19

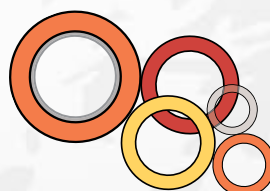
sunday sides

STEAMED ASPARAGUS or THIN GREEN BEANS 6

BREAKFAST SAUSAGE or APPLEWOOD BACON 4

TOASTED BRIOCHE W/GRAPE JELLY 2

TOASTED ENGLISH MUFFIN W/GRAPE JELLY 2



eye openers

MANOLO MARY 10

Housemade Bloody Mix | Organic Crop
Cucumber Vodka | Horseradish Crème Fraiche

MR. FUNK OF SARASOTA 6

Champagne | Peach Schnapps | Cranberry Juice

LUNCH BOX 6

Draft Beer Disaronno Amaretto |
Local Orange Juice

BLACK VELVET 7

Champagne | Guinness | Served Tall & Chilled

hair of the dog

PAINKILLER 7

Myers Dark Rum | Coconut | Local Orange Juice |
Pineapple | Nutmeg

RED ROOSTER 7

888 Vodka | Cranberry | Orange Juice

BRANDY MILK PUNCH 7

Brandy | Milk | Powdered Sugar | Nutmeg

IRISH COFFEE 7

Jameson Irish Whiskey | Brown Sugar Simple
Syrup | Heavy Whipped Cream

i give up

CAPPUCCINO 4.25

CAFÉ LATTE 4.25

ESPRESSO 3.75

FRESHLY BREWED COFFEE OR TEA 2.75

FRESH LOCAL ORANGE JUICE 4

**ZAGAT®
RATED**

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"America's Top Restaurants"*

