

## ALL DAY

### MENU

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#### APPETIZERS

##### CRAB CAKE

Maryland jumbo lump crab with creamed corn and Old Bay aioli

##### CHICKEN WINGS

Deep fried with a choice of house made sauces: mild, hot, lemon, pepper, BBQ, creole BBQ\*

6 Pieces \$7.50    10 Pieces \$12.00

##### SPINACH ARTICHOKE DIP

Served with tri-color tortilla chips

##### HUMMUS

Pan seared pita chips, crudités, drizzled with extra virgin olive oil

##### CHICKEN AND WAFFLES

Hand dipped chicken tenders in house made waffle with maple vanilla cream sauce and

**Savannah Bee Company**® honey

##### BABY BACK RIBS

Choice of house made sauces: mild, hot, lemon, pepper, BBQ, creole BBQ

##### CALAMARI

Fresh calamari, fried light and crisp with house made marinara and sweet and sour sauces

##### SCALLOPS

Pan seared with Asian slaw and Sriracha sauce

#### SALADS

##### FRIED GREEN TOMATO AND MOZERELLA SALAD

Hand dipped tomatoes, mixed greens, buffalo mozzarella, pesto, balsamic reduction

##### CAESAR

Romaine lettuce, Parmigiano-Reggiano, croutons

##### HOUSE

Mixed greens, cucumber, cherry tomatoes, shredded carrots, croutons

##### COBB

Mixed greens, grilled chicken, egg, bacon, tomato, bleu cheese

##### GREEK

Mixed greens, feta cheese, Kalamata olives, cherry tomatoes, artichokes,

roasted red peppers, pepperoncini, red onions

*Add Chicken \$3.00*

*Add Salmon, Shrimp or Steak \$4.00*

#### SOUP

##### FRENCH ONION

Herb roasted brioche and melted Gruyère

##### SOUP OF THE DAY

Please ask your server what's been made fresh today

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#### SANDWICHES

*All sandwiches are served with your choice of french fries or small house salad.*

##### THE LIBERTY BURGER

1/2 pound Angus, build it your way served with lettuce, tomatoes, onions, dill pickles and your choice of cheese

*Additional Toppings \$.50 each*

Cheddar, provolone, Swiss, bacon, fried egg, ham, sautéed onions, sautéed mushrooms, fried green tomato, BBQ sauce, Cajun BBQ sauce, buffalo sauce

##### TURKEY CLUB

Fresh roasted turkey breast, bacon, lettuce, tomato and mayonnaise. Choice of white, wheat or rye

##### CATFISH

Deep fried catfish, chipotle slaw, french fries and chipotle aioli stacked high on brioche

##### SHRIMP PO' BOY

Fried shrimp, chipotle slaw, whole grain mustard

##### PHILLY CHEESESTEAK

Thinly sliced steak, sautéed mushroom, onions, peppers, provolone cheese

##### REUBEN

Corned beef, sauerkraut, Swiss cheese, Thousand island dressing, marble rye

##### VEGGIE WRAP

Hummus, feta cheese, roasted red pepper, cucumber, guacamole, lettuce, tomato

#### PANINI

##### GRILLED CHICKEN PESTO

Grilled chicken, provolone, pesto sauce

##### ULTIMATE GRILLED CHEESE

Smoked gouda, cheddar, provolone, bacon, tomato, garlic pepper jelly

##### CUBANO

Ham, pork loin, Swiss cheese, pickle, mustard, whole grain mustard, Cuban bread

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*Served 11:00am until 11:00pm. Please dial 52 to place your order.*

### ENTRÉES

*The following are accompanied with a choice of two sides.*

#### CRAB CAKES

Two Maryland jumbo lump crab, creamed corn, Old Bay aioli

#### DESOTO FRIED CHICKEN DINNER "3 Piece"

#### CIDER BRINED CHICKEN

1/2 Chicken brined apple cider, thyme and oregano, cranberry apricot relish

#### STUFFED PORK CHOP

Double cut pork chop, apple and mushroom bread stuffing, apple demi-glaze

#### FILET MIGNON

Bacon and caramelized onion jam, cabernet reduction

#### RIB-EYE

Red wine rosemary sauce

#### SALMON

Pan seared, capers, lemon butter cream sauce

*Following entrees can have a side added for \$3.00.*

#### SHRIMP AND GRITS

Local shrimp, brown gravy, Andouille sausage, bacon

#### LOW COUNTRY POT PIE

Local shrimp, Andouille sausage, corn, potatoes with a southern cream sauce served in a puff pastry

#### SEAFOOD PASTA

Clams, mussels, shrimp, spinach, linguini and fresh spinach served in a garlic butter broth

#### BEER BATTERED COD

Served with slaw

#### GNOCCHI

House smoked pulled pork, potato gnocchi, collard greens, BBQ marinara sauce

#### RISOTTO

Wild mushroom, onions

### SIDES

Red Rice

Collard Greens

Mashed Potato

Seasonal Vegetables

Mac & Cheese

Grits

French Fries

Gluten Free Healthy Option Vegetarian

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## ALL DAY MENU

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### KIDS MENU

Choice of one entrée with one side

CHEESEBURGER

GRILLED CHEESE

CHICKEN TENDERS

PASTA WITH RED SAUCE

MAC & CHEESE

PEANUT BUTTER & JELLY

*Sides:* Choice of fruit cocktail, fries, or tater tots

### DESSERTS

CHOCOLATE LAVA BUNDT CAKE

FRESH SEASONAL BERRIES AND CREAM

PEACH COBBLER

NEW YORK STYLE CHEESECAKE

SOUTHERN PECAN PIE

ICE CREAM

Chocolate or vanilla

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## DRINK

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SMALL POT OF COFFEE/TEA

LARGE POT OF COFFEE/TEA

MILK

ICED TEA

JUICE

Orange, grapefruit, cranberry, apple

SOFT DRINKS

Coke, Diet Coke, Sprite, Coke Zero

RED BULL/SUGAR FREE RED BULL

### SIGNATURE CONCOCTIONS

LONG ISLAND ICED TEA

Dry gin, vodka, rum, tequila, Cointreau with lime juice and a splash of Coke

WHISKEY SOUR

Jameson, lemon juice with simple syrup

MARGARITA FROZEN OR ON THE ROCKS

Tequila, Cointreau and lime juice

TEQUILA SUNRISE

Tequila, O.J. topped with grenadine

CLASSIC MOJITO

Cuban rum, fresh mint leaves, lime juice, simple syrup and soda water

PINA COLADA

Rum, coconut rum, coconut cream and pineapple juice

STRAWBERRY DAQUIRI

Rum, fresh strawberry juice, lime juice and simple syrup

BLOODY MARY

Vodka, Worcestershire sauce, Tabasco, lemon juice topped with fresh tomato juice

WHITE RUSSIAN

Vodka, Kahlua and single cream

SINGAPORE SLING

Gin, cherry liqueur, Benedictine, Cointreau, dash of bitters, topped with pineapple, lime juice and a splash of soda water

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#### BEER

Budweiser, Bud Light, Miller Lite, Coors Lite, Michelob Ultra

Corona, Samuel Adams, Heineken, Amstel Light, Stella Artois, Newcastle Brown Ale

#### LIQUOR

Grey Goose

Jack Daniel's

Ketel One

Crown Royal

Tanqueray

Captain Morgan

Dewar's

Cuervo Gold

Bacardi Silver

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## WINE

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### Champagne

GLASS

BOTTLE

Dom Perignon, 2004

Moët & Chandon Imperial Rose

Piper Heidsieck Brut

Jacqueline Rose

### Whites

Kendall-Jackson Chardonnay

Barone Fini Pinot Grigio

Ferrari-Carano Fume Blanc

HB Rose

Cavatina Moscato

### Reds

L. Marchesi Sangiovese

Kendall Jackson Cabernet Sauvignon

Annabella Pinot Noir

Chakana Malbec

Chlensis Merlot

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