

signature cocktails

Liberté 17

Pear Infused Tito's Vodka, St. Germain, Lemon, Sparkling Wine

City Love 17

Plantation Rum, Bluecoat Gin, Green Chartreuse, Pineapple, Yuzu, Chamomile, Dried Raspberry

L'Apéro 21

Patron Reposado Tequila, Gentian, Lillet Blanc, Verjus, Grapefruit Soda, Crémant Rosé Sparkling

South Street Sling 16

Irish Gin, Aquavit, Cassis, Herbes de Provence, Soda, Laphraoig Spritz

Foreign Exchange 22

Brenne French Whiskey, Kentucky Bourbon, Teeling Irish Whiskey, Amaro Montenegro, Maraschino, Chocolate Bitters

Twist Royale 29

Hennessy VS Cognac, Calvados, Apricot, Lemon, Pommery Brut Champagne, Absinthe

À La Mode 20

Grey Goose Vodka, Martini Ambrato Vermouth, Honey, Lemon

Temperance Collins (zero-proof) 8

Pineapple, Chamomile, Yuzu, Soda

draft beer

Kronenbourg 1664 Lager 8

Cape May IPA 9

Victory Brewing Rotation 9

Guinness 11

bottled beer

Yuengling Lager 8

Miller Light 8

Downeast Cider 9

Heineken 0.0% 8

liberté citywide 25

Kronenbourg 1664 Lager

+

Green Chartreuse

desserts

Orange Chocolate Tart 12

Chocolate Mousse, Chantilly Cream, Crème Anglaise

Vegan Maple Apple Crisp 12

Coconut Icecream

Hazelnut Bavarian Genoise 12

Caramel, Candied Hazelnut Feuilletine

Crème Brûlée au Chai 12

Buttery Shortbread & Brittle

Assorted Ice Cream 9

Assorted Sorbet 9

all day dining

Oysters 3ea. (min. 2)

Champagne Mignonette, Cocktail Sauce, Charred Lime, House-Made Hot Sauce

Artisanal Cheese Board 18

Chef Selection of Three Cheeses, Seasonal Accoutrements, Truffle Lavender Honey

Organic White Bean Hummus 14

Niçoise Olive Oil, Za'atar Spice, Baked Naan

Tartare de Boeuf 19

Filet Mignon, Quail Egg, Braised Mustard Seed, Toast

Confit Chicken Wings 14

Heirloom Carrot, Duck Fat Fourme D'Ambert Cheese Dressing

Choice of: Pernod Pit BBQ Sauce or Honey Buffalo Sauce

Butternut Squash Soup 11

Crème Fraîche Vanillée, Miel Piquet, Baguette Toast

Liberté Burger 22

Custom Chef Cuts, Iceberg Lettuce, Red Onion, Truffle Raclette Cheese, Special Sauce

Sub Roquefort Blue Cheese \$2

Add Pecanwood Smoked Bacon \$3

Caesar Salad 14

White Spanish Anchovies, Milk Bread Croutons, Shaved Parmesan Cheese

Salade Maison 12

Arcadian Mix Greens, Heirloom Tomatoes, Cucumbers, Carrots, Honey Balsamic Vinaigrette

Baby Kale Salad 14

Arugula, Pear, Heirloom Tomatoes, Aged Blue Cheese, Banyuls Dressing

Salad Additions:

Jumbo Shrimp 14

Salmon 16

Free Range Chicken - Lancaster, PA 9

Heritage Prime Filet 21

les garnitures - sides

French Fries 10

Sea Salt, Herbes de Provence, Skin-On Potato

Truffle Pommes Frites 10

Malt Vinegar Aioli, Truffle Oil, Garlic Oil, Parmesan Cheese

Three Cheese Macaroni Au Gratin 11

Sauce Mornay, Bacon Lardons, Panko, Gruyère, Cooper, Parmesan

Executive Chef - Sylva Senat

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

les vins effervescents

Blanc De Blancs Fête d'Or Brut, *FR* 15 | 55

Prosecco, I Castelli, *Veneto, IT* 17 | 65

Brut Rosé Albert Bichot, *Crémant de Bourgogne, FR* 20 | 75

Brut Champagne Moët & Chandon 'Imperial', *Épernay, FR* 27 | 120

Brut Champagne Pommery 'Apanage', *Reims* 32 | 130

Organic De-Alcoholized (0.0%), French Bloom, *FR* 19 | 68

les rosés

Bieler Père & Fils 'Sabine', *Aix-en-Provence, FR* 15 | 62

les vins blancs

Chardonnay Folie à Deux, *Russian River Valley, CA* 17 | 65

Gros Manseng/Sauv. Blanc Lionel Osmin 'Chambre d'Amour', *FR* 16 | 60

Pinot Grigio Baron Fini, *Alto Adige, IT* 15 | 55

Picpoul Zazou, *Languedoc-Roussillon, FR* 16 | 60

Sauvignon Blanc Stoneburn, *Marlborough, NZ* 17 | 65

les vins rouges

Cabernet Sauvignon Folie à Deux, *Alexander Valley, California* 17 | 65

Bordeaux Blend Château Haut-Logat, *Haut-Médoc* 24 | 90

Gamay Noir Domaine Romy, *Beaujolais, FR* 19 | 68

Pinot Noir Marcel Giraudon, *Bourgogne, FR* 21 | 70

Pinot Noir Belle Glos Clark & T. Vineyard, *Santa Maria Valley, CA* 25 | 94

Syrah/Négrette Lionel Osmin, *Fronton, FR* 16 | 60

CORVIN

Chardonnay Louis Moreau, *Chablis, Bourgogne, FR* 29 | 112

Sauvignon Blanc JM Crochet, *Sancerre, Loire, FR* 25 | 94

Bordeaux Blend Château Lassegue, *Saint-Émilion Grand Cru* 42 | 155

Cabernet Sauvignon Clos du Val, *Napa Valley, CA* 32 | 120

Nebbiolo, Produttori, *Barbaresco, Piemonte, IT* 38 | 145

