

## SHARES



<b>ROASTED BUFFALO CAULIFLOWER</b> <i>Chipotle Buttermilk</i>	9
<b>SOUTHERN-FRIED PICKLES</b> <i>Smoked Aioli</i>	8
<b>CRUDITE</b> <i>Seasonal Grilled Vegetables, Roasted Red Pepper Hummus</i>	9
<b>PERUVIAN CHICKEN SKEWERS</b> <i>Red 'Anticucho' Sauce, Lime Crema</i>	12
<b>CHARCUTERIE</b> <i>Rotating Chef's Selection of Farmstead Cheeses, Cured Meats, Pickled Vegetables &amp; Honey</i>	MKT
<b>OYSTERS</b> <i>Choose Charbroiled with Maitre d'Hotel Butter &amp; Lemon or Raw with Lemon &amp; Champagne Mignonette</i>	6 for 14 12 for 28

## SALADS



<b>KALE CAESAR</b> <i>Crouton, Shaved Parmesan</i>	12
<b>SUMMER SALAD</b> <i>Roasted Golden Beets, Farro, Sunflower Seeds, Goat Cheese, Baby Kale, Frisee, Citrus Vinaigrette</i>	14
<b>WATERMELON SALAD</b> <i>Sugar Baby Watermelon, Feta, Arugula, Heirloom Carrots, Cucumber</i>	12
+4 Avocado or Poached Egg +8 Center Top Sirloin	+7 Fried or Grilled Chicken +7 Grilled Bucksnort Trout

## SANDWICHES



*Served with Crispy Fries or Simple Salad*

<b>LIBERTY CHICKEN SANDWICH</b> <i>Choose Grilled, Southern-Fried or Nashville Hot, Cabbage Slaw, Heirloom Tomato, Fried Pickle, Smoked Aioli</i>	13
<b>MUFFULETTA</b> <i>Genoa Salami, Ham, Swiss, Mixed Olive Tapenade</i>	12
<b>BUTCHERTOWN HALL BRISKET SANDWICH</b> <i>Oak-Smoked Brisket, House BBQ Sauce, Pickle, Onion</i>	13
<b>CROQUE MADAME</b> <i>Black Forest Ham, Swiss, Mornay Sauce, Sunny-Side Egg, Served on Sourdough</i>	12
<b>SMASHED AVOCADO &amp; HUMMUS</b> <i>Red Pepper Hummus, Heirloom Tomato, Cucumber, Sprouts, Smoked Aioli, Served on Toasted Baguette</i>	13

# Liberty Common

## ENTREES



<b>STEAK FRITES</b> <i>Top Sirloin, Crispy Fries, Maitre d'Hotel Butter</i>	26
<b>LOCAL GRILLED TROUT</b> <i>Bucksnort Trout, Weisenberger Cheddar Grits, Sautéed Kale, Almond</i>	24
<b>HOUSEMADE PAPPARDELLE</b> <i>Cacio e Pepe, Summer Squash, Asparagus, Lemon-Caper Butter</i>	20
<b>CHICKEN &amp; WAFFLE</b> <i>Choose Southern-Fried or Nashville Hot, Whipped Butter, Maple Syrup</i>	17

## BURGERS



*Served with Crispy Fries or Simple Salad*

<b>LIBERTY BURGER</b> <i>Double Patty, Swiss, Grilled Onion, Dijonnaise</i>	15
<b>AMERICAN BURGER</b> <i>Double Patty, American Cheese, Bacon, Lettuce, Pickle, Sauce 'Merica</i>	15
<b>PATTY MELT</b> <i>Double Patty, Swiss, Grilled Onion, Spicy Ketchup, Sourdough</i>	15
<b>BLACK BEAN BURGER</b> <i>Cheddar, Avocado, Sprouts, Heirloom Tomato, Smoked Aioli</i>	14

## SIDES



<b>CRISPY FRIES</b> <i>+2 Truffle, +2 Garlic Parmesan, +1 Nashville Hot</i>	4
<b>MAC N' CHEESE</b> <i>Conchiglie Pasta, Biscuit Crumb</i>	8
<b>CHEDDAR GRITS</b> <i>Weisenberger Grits, Baked Cheddar</i>	6
<b>BRUSSELS SPROUTS</b> <i>Lemon Vinaigrette, Garlic</i>	6

## DESSERTS



**\$8**

PEACH CRISP - VANILLA CHEESECAKE - CHOCOLATE CAKE

## WINE



<b>DOMAINE COLLIN</b> <i>Crémant</i>	14   49
<b>LATITUDE 50</b> <i>Sparkling Rosé</i>	12   42
<b>CHARLES BOVE</b> <i>Sauvignon Blanc</i>	14   49
<b>DOMAINE PERRAUD</b> <i>Chardonnay</i>	13   46
<b>PODERE CANNETA</b> <i>Vernaccia</i>	12   42
<b>CHÂTEAU VIRGILE ROSÉ</b> <i>Grenache / Syrah</i>	13   46
<b>BOUCHARD PÈRE &amp; FILS</b> <i>Pinot Noir</i>	13   46
<b>DOMAINE DE LA CHAPELLE DES BOIS</b> <i>Gamay</i>	15   53
<b>CHÂTEAU HAUT-MONPLAISIR</b> <i>Malbec</i>	15   53
<b>FRANCK BALTHAZAR</b> <i>Syrah / Grenache</i>	16   56
<b>CHÂTEAU-HAUT LE PEREYRE</b> <i>Merlot / Cabernet</i>	14   49

## COCKTAILS



<b>DÉMODÉ OLD-FASHIONED</b> <i>Armagnac, Demerara, Bitters</i>	14
<b>PISCINE</b> <i>Vodka, St. Germain, Lavender, Lemon, Sparkling Rosé</i>	13
<b>JEAN TONIQUE</b> <i>Strawberry-Hibiscus, Lemon, Gin &amp; Tonic</i>	11
<b>MORNING HAZE</b> <i>Tequila, Cocchi Americano, Combier, Lime, IPA</i>	12
<b>BRUXELLES 75</b> <i>Gin, Lemon, Ommegang Sour Pale Ale</i>	11
<b>LAST RIFF</b> <i>Gin, Génépy, Tatersall Sour Cherry, Lime</i>	12
<b>SEA FOAM</b> <i>Rhum Agricole, Génépy, Lime, Pineapple</i>	12
<b>RHUBARBE SPRITZ</b> <i>Giffard Rhubarb Liqueur, Sparkling Rosé</i>	11
<b>CAPRI SPRITZ</b> <i>Light Rum, Passion Fruit, Combier, Lemon, Prosecco</i>	12

## DRAFT



<b>NASHVILLE BREWING LAGER</b>	5
<b>CARLSBERG PILSNER</b>	6
<b>KRONENBOURG 1664 BLANC</b>	6
<b>NEW HEIGHTS COFFEE &amp; CREAM ALE</b>	7
<b>2 BROTHERS FRENCH COUNTRY ALE</b>	7
<b>JACKELOPE FENNARIO IPA</b>	6
<b>BEARDED IRIS HOMESTYLE IPA</b>	8

## FROZEN COCKTAILS

**\$10**

<b>WILDFLOWER LEMONADE</b>	<b>HURRICANE</b>
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*Liberty Common*  
**CAFÉ • BAR**

DINNER

207 1ST AVE S

NASHVILLE, TN

*Single-Use, Disposable Menu for your Safety*