

# LIBERTY STREET BISTRO

“time to dine” menu, 8/17 - 8/30

Enjoy a complimentary snack or shareable item with the purchase of an entree from the “something more” category

## SUMMER SALADS

### Summer Cobb

Hard boiled egg, lardon, blue cheese, charred corn relish, BBQ chicken, smoked ranch

### Fried Zucchini

Watercress, preserved orange, pistachios, green goddess dressing

### Calamari a la Plancha

Fingerling potatoes, Castelvetro olives, summer lettuces, pickled chilis, celery, lemon aioli

### Broccolini

Charred broccolini, toasted almonds, parmesan

### Caesar

Castelfranco radicchio, escarole, focaccia bianca croutons, parmesan

## SIGNATURE SANDWICHES

### Firecracker Chicken Sandwich

Buttermilk fried chicken, spicy mustard aioli, bread and butter pickles, bibb lettuce, Newburgh Flour Shop bun

### No Modifications Burger

Signature blend beef patty, sunny-side-up egg, sesame pickled mushrooms and red onion, havarti, Muenster, everything bagel spiced Newburgh Flour Shop bun

## SOMETHING MORE

### Steak Frites

Pommes duchesse and squash salad, compound butter

### Pork Tenderloin

Heirloom tomato and heirloom beans, served with sungold vinaigrette

### Thai Green Curry Mussels

Coconut, lemongrass, and ginger broth, served with toast points

### Fried Eggplant

Jeweled couscous, smoked tahini yogurt, fresh herbs

## SWEET THINGS

### Peanut Butter Mousse

Peanut butter ice cream, cream cheese mousse, peanut brittle

### Chocolate Pavé

Chocolate biscuit, cocoa nib tuile, butterscotch, milk chocolate sorbet

### Bay Leaf Panna Cotta

Macerated berries, crostata, lemon sorbet

### Cheese Plate

Fresh cheese options change regularly; ask your server for today's selection

## SNACKS & SHAREABLES

### Nuts and Olives

Rosemary and sage roasted nuts, citrus marinated olives

### Patatas Bravas

Harissa, lemon cumin yogurt

### Fried Artichokes

Capers, fresh mint, lemon-curry aioli, parmesan

### Burrata with Stone Fruit

Mint marinated grilled peaches, basil coulis, micro herbs

### Crudites and Dip

Seasonal vegetables, cauliflower hummus, labneh with pistachio gremolata

### Deviled Eggs

Prepared traditionally, served with crispy bacon and chive

### Pâté

Rye crouton, house fermented hot sauce, and whole grain beer mustard

### Pernil Fritter

Served with pineapple mustard and romesco sauce



LOCAL | SIMPLE | GOOD

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