

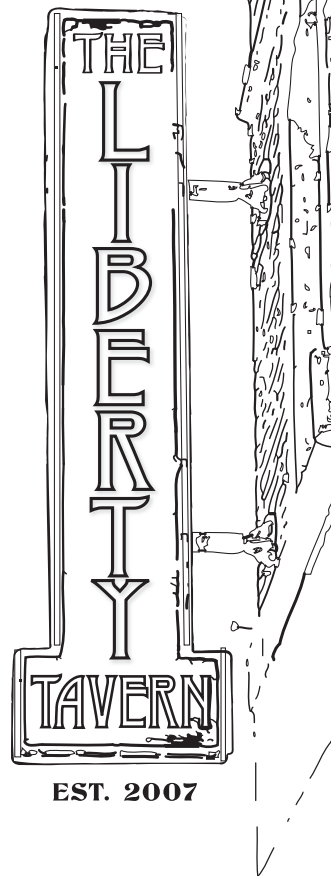
SUMMER LUNCH MENU

TO START / TO SHARE

- Pea & Mozzarella Arancini** fried rice balls, Sunday sauce 7.95
Piquillo Pepper Gazpacho heirloom tomato, blue crab, avocado 9.50
Classic Tomato Soup white cheddar crouton 3.50 / 5.50
Wood Smoked Chicken Wings chipotle, lime, celery, Point Reyes blue cheese dressing 12.00
Fried Green Tomatoes pimento cheese, VA peanuts, arugula 8.00
Tavern Salad field greens, fennel, watermelon radish, carrot, red wine/shallot vinaigrette 7.75
Heirloom Tomato & Burrata Salad peaches, pecan pesto 11.50
American Farmstead Cheese Platter Meadow Creek Dairy Greyson, VA (cow),
Reserve Ezra Cheddar, NY (cow), Vermont Creamery Bonne Bouche, VT (goat) 14.75

SANDWICHES SERVED WITH FRIES, POTATO SALAD, TAVERN SALAD, OR TOMATO SOUP

- Fried Chicken** spicy jalapeño slaw, pickle, basil aioli, sesame seed bun 12.50
Crispy Cod lemon caper tartar sauce, romaine lettuce, sesame seed bun 12.95
Cubano roast pork, pork belly, Madrange ham, Dijon, Gruyère, dill pickle 11.50
Smoked Turkey Club provolone, bacon, romaine, onion, pickle, dijonnaise, anadama 11.95
THE STEAK SANDWICH* 10 oz. grilled ribeye steak, fontina cheese, caramelized onions,
arugula, horseradish sauce, Italian Feather Loaf bread, hand-cut French Fries 17.95



EST. 2007

THE LIBERTY TAVERN BURGER AND A PINT

served a house made IPA roll with fries, potato salad, tavern salad, or tomato soup

Liberty Tavern Burger*

Dubliner cheese 12.95 | *with pint* 15.95

ADD *applewood smoked bacon* +1.50 ADD *fried egg* +1.50

Lamb Burger*

cucumber, yogurt, harissa, pickled red onion 12.95 | *with pint* 15.95

The Grilled Cheese & Cup of Tomato Soup

Vermont white cheddar
& mozzarella
10.00

ADD *bacon or
tomato* +1.00 ea

WOOD OVEN PIZZAS

- Red Pie** crushed tomato, mozzarella, Fontina 13.50
White Pie mozzarella, Fontina, onion, oregano 13.50
TOPPINGS \$1 Mushroom, Olive, Spinach, Peppers, Caramelized Onion, Jalapeño, Broccoli Rabe
\$2 Pepperoni, Bacon, Italian Sausage, Chicken
\$3 Prosciutto, Meatballs, House-smoked Salmon, Mozzarella di Bufala
Vermont white cheddar, smoked prosciutto, caramelized onion, apple, sage 17.50
Uncle Joe spicy Italian sausage, peppers, onion, crushed tomato, mozzarella, Fontina 16.95
Salumeria Calabrese, prosciutto, Italian sausage, mushroom, olive, crushed tomato, mozzarella 18.50
Parma fig, Prosciutto di Parma, arugula, fontina, mozzarella, vin cotto 18.25
Classico crushed tomato, basil, Mozzarella di Bufala 15.95
Summer soppressata, corn, peppers, crushed tomatoes, Mozzarella di Bufala 17.00

ENTRÉES

- The Steak Wedge Salad*** Little Gem lettuce, house bacon, roasted tomato, Point Reyes blue cheese, crispy red onion 17.50
Romaine & Kale Caesar white anchovy, quail egg, Caesar dressing 9.00 ADD *grilled chicken* +5.00 ADD *salmon* +7.00
Grilled Chicken Chopped Salad chickpea, artichoke, red peppers, roasted tomato, feta, olive, onion, oregano vinaigrette 15.50
Grilled Salmon* wild mushroom risotto, arugula, Parmigiano-Reggiano, crispy shiitakes 16.95
Rigatoni & Meatballs Sunday sauce, Pecorino Romano 14.95
Charred Baby Octopus hummus, kale, fennel confit, black olives, paprika aioli 13.25

FOR THE TABLE

- Aged Cheddar Mac & Cheese** 5.25
Handcut Fries chipotle aioli, Heinz ketchup 4.95
Onion Rings pimentón mayo 5.25
Sautéed Market Greens lemon, red pepper 4.95
Small Caesar Salad 5.95
Garlic Bread provolone 5.95
Crispy Brussels Sprouts garlic aioli 6.75



LEONORA
GOURMET BAKERY

All breads, pastas, pastries, and sausages are house made fresh daily.

Executive Chef Matt Hill | Sous Chef Peter McElroy | Executive Pastry Chef Bridie McCulla

Please visit us at our other Arlington-owned and operated establishments: Lyon Hall, Northside Social and LeoNora Bakery.

*Consuming raw or undercooked meats, fish, poultry, or eggs may increase your risk of food borne illness.

Coming Soon



NORTHSIDE
SOCIAL
FALLS CHURCH

Fall 2017