



Liberty Kitchen
& OYSTERETTE

DRINK PAIRINGS

LK Bloody Mary | \$15

Whispering Angel Rosé | \$56 (btl)

2-COURSE \$25 BRUNCH MENU

APPETIZERS

choice of one

DEVILED EGGS*

bacon jam, dill pickle

AVOCADO TOAST "BLT"

multigrain toast, shredded iceberg, heirloom tomato, balsamic glaze

GUMBO

chorizo, shrimp, blue crab

ENTRÉES

choice of one

HONEY BUTTER FRENCH TOAST

battered bread pudding, local honey, fresh berries

THE LIBERTINE BREAKFAST PLATE*

2 eggs any style, maple bacon, pan sausage, toast, cheesy grits or potatoes

EGG & PROSCIUTTO BENEDICT*

cheesy grits or potatoes

COASTAL BENEDICT*+\$10

chesapeake crab cake, cheesy grits or potatoes

SMOKED SALMON OMELETTE*+\$10

boursin cheese, arugula, capers, red onion, lemon vinaigrette, cheesy grits or potatoes

LIBERTY BRUNCH BURGER*+\$10

fried egg, hollandaise, american cheese, arugula, prosciutto

Liberty Kitchen and Culinary Khancepts are proud to support Houston Restaurant Weeks. With every brunch menu ordered, we'll donate \$1 to benefit the vital work of the Houston Food Bank—helping fight hunger right here in our community.

*Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.



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DRINK PAIRINGS

Cantina Lavis Pinot Grigio | \$45 (btl)

J Lohr Pinot Noir | \$48 (btl)

2-COURSE \$25 LUNCH MENU

APPETIZERS

choice of one

DEILED EGGS*

bacon jam, dill pickle

HEDGE HILL ICEBERG WEDGE

blue cheese crumbles, tomato, maple bacon, red onion, candied pecans, ranchette

GUMBO

chorizo, shrimp, blue crab

ENTRÉES

choice of one

FARMHOUSE CHICKEN COBB

spring mix, celery, cucumber, heirloom tomatoes, boiled egg, bacon, blue cheese crumbles, ranchette

LIBERTY CHEESEBURGER*

american cheese, dill pickle, onion, marinated tomato, iceberg, liberty sauce

ORECCHIETTE WITH TUSCAN KALE

lemon, chablis, chili flake, toasted breadcrumbs

SCOTTISH SALMON*+\$5

lemon beurre blanc, boursin mashed potatoes

TRUFFLE BURGER*+\$5

truffle cheese, foie gras aioli, oyster mushroom, arugula

SHRIMP & CRAB LOUIE +\$5

greens, tomato, cooked egg, asparagus, 1000 island dressing

PETITE FILET MIGNON*+\$10

grilled asparagus, bacon jam

CHESAPEAKE CRAB CAKE +\$10

butter fried, brussels slaw, remoulade, fries

TEXAS REDFISH ON THE HALF SHELL*+\$10

jumbo lump, lemon beurre blanc, broccolini

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DRINK PAIRINGS

Prisoner "Unshackled"
Cabernet Sauvignon | \$59 (btl)

Martin Codex Albarino | \$62 (btl)

Old Fashioned | \$15

3-COURSE \$55 DINNER MENU

APPETIZERS

choice of one

CHARGRILLED OYSTERS DUO

parmesan, bacon jam

HEDGE HILL ICEBERG WEDGE

blue cheese crumbles, tomato, maple bacon, red onion, candied pecans, ranchette

GUMBO

chorizo, shrimp, blue crab

ENTRÉES

choice of one

TEXAS REDFISH ON THE HALF SHELL*

jumbo lump, lemon beurre blanc, broccolini

SHRIMP & CRAB LEMON RISOTTO

spring pea, asparagus, garlic butter

PAN SEARED CHILEAN SEABASS*

sweet corn purée, corn relish

6OZ FILET MIGNON*

grilled asparagus, bacon jam

DESSERT

choice of one

WHITE CHOCOLATE RASPBERRY BREAD PUDDING

KEY LIME PIE

CHOCOLATE MOUSSE CAKE

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