

DINNER



SNACKS + STARTS

SOUP OF THE DAY / 9.

O&B ARTISAN PRETZEL STICK / 7.

served warm, LC mustards

SCOTCH EGG / 9.

pork sausage, spicy ale mustard, pickles

APPLEWOOD-SMOKED BONE MARROW / 18.

sourdough toast, pickled chanterelles, bacon jam

P.E.I. ROCK CRAB CAKES / 23.

winter green salad, tartar sauce

JALAPEÑO + CHEDDAR PIEROGIES / 9.

fried shallots, sour cream, beet + horseradish chutney

CALAMARI / 14.

Old Bay, hoppy mayo, lemon

MAPLE SRIRACHA CAULIFLOWER / 14.

roasted garlic ranch

STEAK TARTARE / 18.

AP sauce, free-range egg yolk, beer pickles, charred sourdough

POUTINE / 10.

fries, cheese curds, proper chicken gravy

CHICKEN WINGS / 16. per lb

honey lime pickle **OR** butter hot sauce

YORKIE PUDDING + CORN CHIP NACHOS / 18.

smoked avocado, salsa, jalapeños, cheddar, sour cream
*add 12-vegetable chili **OR** pulled chicken + gravy 6. /
BBQ brisket burnt ends 8.*

BITS 'N' BOBS

PROPER CHUNKY CHIPS / 7.

triple-cooked, ketchup, Old Bay mayo

HUMMUS + CHIPS / 10.

roasted carrot + cumin hummus, tortilla chips, raw root vegetables

BARBECUED HEIRLOOM CARROTS / 8.

ricotta, smoked walnuts, Osprey Bluffs honey

PORK + MAPLE BAKED BEANS / 6.

maple-braised beans, smoked ham hock

LEAVE IT TO LIBERTY!

*Leave your night in the hands of
our chef + brewmaster*

participation of the entire table is encouraged

\$55/pp with beer pairings 😊

\$39/pp without beer pairings 😞

GREENS + VEGGIES

add pulled jerk chicken 6. / smoked keta salmon 10.

RAW VEGETABLE SALAD

winter roots, cabbage, broccoli, sesame + ginger dressing
half 8. / full 14.

BEET SALAD

feta, pickled green strawberries, arugula, smoked walnuts, herb yoghurt dressing
half 8. / full 14.

KALE, GOAT CHEESE + CRANBERRY SALAD

apple vinaigrette, puffed wild rice, winter radishes, quinoa
half 8. / full 14.

CAESAR SALAD

romaine, kohlrabi, pickled egg, horseradish garlic dressing, cheddar croutons
half 8. / full 14.

ONTARIO SWEET POTATO + PEANUT

12-hour potato, white beans, endive, green tomato chutney, peanut butter
half 8. / full 14.

BARBECUE

10" HOUSEMADE SAUSAGE / 19.

sauerkraut, fries, pork + maple baked beans, pickles, cheese scone

BABY BACK RACK PLATE

BR Traditional Ale BBQ sauce, coleslaw, potato salad, cheese scone
half 24. / full 39.

BBQ FOR TWO / 69.

½lb brisket, half jerk chicken, half pork back rib, potato salad, beans, slaw, cheese scones

HALF JERK CHICKEN / 23.

Canadian wild rice + peas, naan, cucumber + coriander raita

½LB PENOKEAN HILLS BRISKET / 24.

BR Traditional Ale BBQ sauce, coleslaw, potato salad, cheese scone

LC BBQ PLATTER FOR 3-4 / 100.

1lb brisket, half pork back rib, half jerk chicken, wings, sausage, beans, potato salad, slaw, cheese scones

PROPER PUB GRUB

12-VEGETABLE CHILI / 18.

chickpeas, red lentils, kidney beans, basmati rice, cilantro

HAIDA GWAI TUNA BOWL / 24.

avocado, quinoa, raw vegetables, sesame + ginger dressing

MUSHROOM MAC + CHEESE / 18.

roasted Unionville mushrooms, aged cheddar, rarebit cheese sauce
add bacon 4. / BBQ brisket burnt ends 6.

STEAK + FRIES / 28.

flat iron steak, green beans, roasted oyster mushrooms, white asparagus, café au lait sauce

LIBERTY FISH + CHIPS / 18.

Liberty Lager battered haddock, fries, mushy peas, tartar sauce

WILD B.C KETA SALMON / 23.

miso-roasted potatoes, beets, watercress, golden beet romesco

COTTAGE PIE / 18.

grass-fed beef, peas, corn, carrots, gravy, buttermilk-mashed spuds, *with bone marrow / 25.*

WOOD-FIRED ROTISSERIE CHICKEN FOR 2-4 / 49.

mushroom mac + cheese, Caesar salad, fries, proper chicken gravy

MEAT + BREAD

*served with fries, Caesar salad **OR** daily soup*

BLACK BEAN BURGER / 17.50

black bean, quinoa + sweet potato patty, avocado, tomato, sweet + smoky aioli

FRIED CHICKEN SANDWICH / 17.50

roasted garlic aioli, pickles, remoulade slaw, LC secret sauce

TURKEY BURGER / 18.

avocado, tomato, dill pickle tartar sauce, butter hot sauce

THE 6IX REUBEN / 19.

T.O. smoked meat, Kozlik's mayo, sauerkraut, hot peppers, Ontario Emmental

THE COMMON BURGER / 18.

nasty processed cheese, pickle mayo, onion tomato relish, sesame bun, dill pickle