

SNACKS / SMALL PLATES

- warmed mixed olives * e.v.o.o., lemon zest
4
- candied nuts * pecans, sugar, cayenne, honey
4
- arnold's crispy potatoes * calabrian aioli
5 9
- knife & fork cauliflower calabrian chiles, bread crumbs
6
- loaded chips liberty pancetta, scallion, fonduta
8 10
- local beef sliders caramelized onions, blue cheese
5 8
- brie toast dried fruit chutney, brown butter, apples
5 9
- spicy nduja toast mozzarella cheese, basil, e.v.o.o.
6 9
- bacon & egg arepa * pork belly, local egg, pea shoots
7 10
- meatballs nonni's tomato sauce, grana padano, oregano
6 9
- all-day white polenta * local mushrooms, aged balsamic
6 9
- liberty fondue for two assorted bread, apples
14

SOUPS

- liberty onion local onions, cheese crouton
- moody's famous tomato red wine, mint, "en croute"
- new england clam chowda busted up crackers
4 7

SALADS

- local greens * sherry vinaigrette, carrot, radish
5 8
- d.r.o.p.p. * local vegetables, vinaigrette
7 9
- classic caesar * grana padano, croutons, anchovies
7 10
- kale * poached egg, crispy grana, lemon-garlic vinaigrette
7 10
- warm brussels * pancetta, shallots, queso fresco,
sherry vinaigrette
7 10

ADDITIONS

- chicken breast 6 grass-fed sirloin 6
sausage 6 prosciutto 5
veggie patty 3 local egg 3

ODE TO THE PIG

all sausages are made in-house at liberty

- basque chorizo * pimemton spread, queso fresco
- brewers cabinet beer bratwurst * sauerkraut, mustard
- calabrese sausage * crispy polenta cake, fonduta
6 9
- sausage platter
choice of three sausages, sauerkraut, mustard
15
- o.e.o. odds, ends & offal dinner only**
pork platter dinner only

BRUNCH

- rebel sandwich daily selection of meat, cheese, egg, on
toasted country loaf
12
- two local poached eggs daily selection of meat or veg
and poached eggs on country bread smothered in sauce
14
- the cure daily selection of eggs, sauce and meat with
side of bread to soak up last night
14
- sausage sandwich daily selection of sausage and
accoutrements on country toast
9
- chocolate ciabatta toast housemade chocolate ciabatta
french toast, whipped cream, bacon, maple syrup and
powdered sugar
15
- scramble daily selection of eggs, vegetables, meat,
potatoes and toast
12
- veggie burger vegan patty, vegan cheese,
avocado, greens, country bread
12
- bacon burger six-ounce grass fed beef patty,
bacon, bacon jam, local egg,
brie cheese, brioche bun
15
- ADDITIONS green salad 3 soup 3**

PASTAS

- old skool gnocchi cream, grana padano,
truffle mascarpone
15
- braised pork belly macaroni cheese sauce, pork belly,
crushed potato chips
15
- rigatoni meat bolognese, parmigiano reggiano
14
- bucatini amatriciana sauce, pecorino romano
13
- spaghetti nonni's tomato sauce, grana padano, basil
12
- ADDITIONS meatballs 5 sausage 6**

SALUMI & CHEESE

- single salami/single cheese choose any one from below
7
- charcuterie plate chicken liver pate, country pate,
butcher's terrine
13
- walk of italy milano, finocchiona, calabrese, prosciutto
15
- touch of spice lucchese, calabrese, nduja, coppa
14
- wild & mild milano, cacciatore, lucchese, mortadella
15
- cheese plate cow, goat, sheep, accoutrements
14
- vegan paradise vegan cheese & terrine, veggie 'rollup'
14
- rebel plate a taste of everything for two
45
- all salumi and charcuterie are made in-house at liberty*

LIBERTY

FOOD & WINE EXCHANGE



WEEKLY HIGHLIGHTS

MONDAY: Meatless Monday

Our Chef's creations highlighting seasonal dishes without missing the meat

TUESDAY: Non-Committal Wine Dinner

Experience food and wine pairings in a non-traditional format

WEDNESDAY: Pasta Night

A new twist on classic pasta dishes and flavors

THURSDAY: Date Night

Dinner for 2 designed to be shared and paired

FRIDAY: Wine Tastings & Live Music

Celebrate the start of the weekend with free wine tastings

SATURDAY & SUNDAY BRUNCH:

Buy One, Get One Mimosas and Bloody Mary's



WE ARE

an artisan eatery, market and bar.

WE OFFER

small, handcrafted plates, house-cured meat, artisan breads and pastas, an international wine selection and mixing station, handcrafted cocktails and beer.

THE CHEF

and owner, Mark Estee, has pioneered the farm-to-table movement in Reno. He utilizes local farmers and ranchers to create modern twists on traditional, European favorites.

THE EXCHANGE

is where we create unforgettable "fork-and-knife" moments. We exchange conversation. We exchange bites. We exchange food and wine knowledge. We exchange empty wine bottles for full ones. We exchange personalities, perspective and stories. We believe the dinner table is where the exchange happens and where the synergy builds.

THE EXPERIENCE

We encourage you to join us for our themed evenings and weekend brunches. Bring your family, bring your friends and enjoy yourself

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HOW DOES THE MARKET & EXCHANGE WORK?

- Grab a bottle off the shelf and drink here...
- Buy a bottle off the wine list and take it home...
- Fill an empty bottle from our tap and take it home...
- Grab ready-to-eat packs from market for fast fare...
- Find our artisan pastas, sauces, salumis, sausages and breads in the market to make a delicious meal at home...
- Ask us to create a personalized gift basket for you...
- Pick up a weekly Grocery Basket, designed and filled with our artisan products....