

## 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 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, classic 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, perspectives and stories. We believe the dinner table is where the exchange happens and 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.

**LIBERTY**  
FOOD & WINE EXCHANGE



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## DAILY HIGHLIGHTS

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### 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 Marys

## SNACKS / SMALL PLATES

### WARMED MIXED OLIVES\* 4

Lemon zest, e.v.o.o.

### CANDIED NUTS\* 5

Pecans, cayenne, sugar, salt and honey

### LIBERTY CHIPS\* 5

House cut and fried potato chips

### CRISPY POTATOES\* 6 | 9

Calabrian aioli

### KNIFE & FORK CAULIFLOWER 7

Calabrian chile and garlic oil, croutons

### LOADED CHIPS 8 | 12

Liberty pancetta, scallion, fonduta

### LOCAL BEEF SLIDERS 6 | 10

Caramelized onions, blue cheese

### BRIE TOAST 5 | 8

Dried fruit chutney, brown butter, apples

### SPICY 'NDUJA TOAST 6 | 9

Mozzarella cheese, basil, e.v.o.o.

### BACON & EGG AREPA\* 7 | 10

Pork belly, local egg, pea shoots

### MEATBALLS 6 | 9

Nonni's tomato sauce, grana padano, oregano

### ALL-DAY WHITE POLENTA\* 6 | 9

Local mushrooms, aged balsamic

### LIBERTY FONDUE 14

Assorted bread, apples



## ODE TO THE PIG

### BASQUE CHORIZO\* 6 | 9

Pimenton spread, queso fresco

### BREWER'S CABINET BEER BRATWURST\* 6 | 9

Sauerkraut, mustard

### CALABRESE SAUSAGE\* 6 | 9

Crispy polenta cake, fonduta

### SAUSAGE PLATTER 15

Choice of three sausages, sauerkraut, mustard

### O.E.O. ODDS, ENDS & OFFAL | PORK PLATTER

Dinner only

All sausages are made in-house at Liberty.

\*Indicates dish is processed without gluten.

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## SANDWICHES & BURGERS

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### THE STALLION 9

Assorted salumi, 'nduja spread, mortadella, provolone, hot chopped peppers, vinaigrette, wild arugula, country bread

### HAM STACK 8

Smoked ham, mustard, Swiss cheese, sauerkraut, toasted country bread

### GRILLED EGGPLANT 8

Eggplant, mozzarella, sun-dried tomato pesto, toasted country bread

### BACON BURGER 15

Six-ounce beef patty, bacon, bacon jam, local egg, brie cheese, brioche bun

### LIBERTY BURGER 13

Six-ounce beef patty, white cheddar, caramelized onions, chips, spicy aioli, brioche bun

### VEGGIE BURGER 12

Vegan patty, vegan cheese, avocado, greens, country bread

### ALL SANDWICHES & BURGERS ARE SERVED WITH CHIPS

**ADDITIONS** | Green Salad 3    Soup 4

### LUNCH COMBO

Served Monday-Friday from 11am-3pm

**HALF SANDWICH, CUP OF SOUP, SMALL SALAD, COOKIE 15**

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## PASTAS

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### OLD SKOOL GNOCCHI 15

Cream, grana padano, truffle mascarpone

### BRAISED PORK BELLY MACARONI 15

Cheese sauce, pork belly, crushed potato chips

### RIGATONI 14

Meat bolognese, parmigiano reggiano


### BUCATINI 13

Amatriciana sauce, pecorino romano

### SPAGHETTI 12

Nonni's tomato sauce, grana padano, basil

**ADDITIONS** | Meatballs 6    Sausage 6



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## SALUMI & CHEESE

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### SINGLE SALAMI/SINGLE CHEESE 7

Choose any one from below

### CHARCUTERIE PLATE 13

Chicken liver pate, country pate, butcher's terrine

### WALK OF ITALY 15

Milano, finocchiona, calabrese, prosciutto

### TOUCH OF SPICE 14

Lucchese, calabrese, 'nduja, coppa

### WILD & MILD 15

Milano, cacciatore, lucchese, mortadella

### CHEESE PLATE 14

Cow, goat, sheep, accoutrements

### VEGAN PARADISE 14

Vegan cheese & terrine, veggie 'rollup'

### REBEL PLATE 45

A taste of everything for two

All salumi and charcuterie are made in-house at Liberty.

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## SALADS

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### LOCAL GREENS\* 6 | 8

Sherry vinaigrette, carrot, radish

### D.R.O.P.P.\* 8 | 10

Local vegetables, vinaigrette

### CLASSIC CAESAR\* 7 | 9

Grana padano, croutons, anchovies

### KALE\* 8 | 10

Poached egg, crispy grana, lemon-garlic vinaigrette

### WARM BRUSSELS\* 8 | 10

Pancetta, shallots, queso fresco, sherry vinaigrette

**ADDITIONS** | Chicken Breast 6   Grass-fed Sirloin 6   Sausage 6  
Prosciutto 5   Veggie Patty 3   Local Egg 3

## SOUPS

**LIBERTY ONION\*** Local onions, garnished with a cheese crouton

**TOMATO SOUP\*** Red wine, mint, e.v.o.o.

**NEW ENGLAND CLAM CHOWDA** Busted up crackers

5 | 7