

Liberty Oak

100 W. Washington St. #D Greensboro NC 27401 · +13362737057 · Updated: Jan 14, 2026

[View online menu](#)



APPETIZERS 7

Ravioli

\$10.50

Our Homemade Ravioli is prepared Fresh every day. Please Ask Your Server for Today's Selection

Smoked Gouda Crab Dip

\$11.50

served with Warm Pita Bread

Hummus Plate

\$10.50

Chickpea Puree with Black Olive-Feta Tapenade, Greek Peppers, Tomatoes, Cucumbers and Warm Pita Bread

Spinach & Artichoke Dip

\$10.50

Artichokes, Spinach, Parmesan & Cream Cheese, served with Warm Pita Bread

Baked Brie

\$11.50

A Wedge of Brie baked with Curried Walnuts and served with Apples, Grapes and French Bread

Spring Rolls

\$11.50

Slow Roasted-Hand Pulled Pork and Roasted Vegetables in a Wonton Wrap Fried Golden Brown, served with Sweet Thai Chili Sauce for dipping

Hardwood-Smoked Salmon

\$13.50

with Capers, Cream Cheese, Onions, Lemon-Dill Mayonnaise and a Bialy

FEATURED APPETIZER 1

Fried Oysters

\$12.95

Lightly battered and fried Oysters topped with Smoked Corn Salsa and Chipotle Aioli

SALADS 4

Oriental Salad

\$13.95

Grilled Skewers of Beef Tenderloin or Large Pieces of Marinated Tofu served on a Bed of Sesame Noodles and Mixed Greens, garnished with Almonds, Julienne Vegetables, Red Peppers, Cucumbers and Tomatoes tossed in a Herb-Lime Vinaigrette

Grilled Salmon Salad

\$13.95

Grilled Filet on a Bed of Baby Spinach, Mushrooms, Almonds and Tomatoes tossed in a Blood Orange Vinaigrette

Salad Noçoise

\$13.95

Grilled Tuna Steak over Romaine Lettuce with Green Beans, Roasted Potatoes, Hard Boiled Egg, Mixed Vegetables, Capers and Olives tossed in Basil Balsamic Vinaigrette

Fried Goat Cheese Salad

\$12.95

Sesame-Crusted, Lemon-Infused Herbed Goat Lady Cheese Rounds served on Organic Greens with Brandy-Soaked Dried Cherries and Walnuts tossed in our Fresh Herb Vinaigrette

SPECIALTY SANDWICHES 4

Kinda Blues Burger

\$13.50

Grilled Black Angus Beef with Smoked Onion Relish, Bleu Cheese Crumbles, Lettuce & Tomato, served on a toasted French Roll

George's Burger

\$13.50

Grilled Black Angus Beef seasoned with a special blend of spices, topped with Havarti Cheese, Lettuce & Tomato, served on a toasted French Roll

Turkey Avocado Club

\$12.50

Roasted Turkey, Applewood Smoked Bacon, Avocado, Lettuce, Tomato and Cilantro Jalapeño Cream Cheese Spread, served on Sliced White French Bread

Corned Beef Grilled Cheese

\$12.50

Corned Beef Brisket with Guinness Caramelized Onions and Swiss Cheese on Grilled Pumpernickel

DINNER ENTREES 11

Rainbow Trout

\$24.95

Stuffed with Pecan & Sage Pesto, wrapped in Applewood Smoked Bacon and finished with a Roasted Tomato Vinaigrette, served with Mashed Potatoes and Grilled Asparagus

NY Strip

\$26.95

10oz Strip with a Fresh Herb & Mushroom Demi over Sweet Bourbon Mashed Potatoes, with Blackened Asparagus

Short Ribs

\$26.95

Boneless Beef Ribs braised in Red Wine and Rosemary served with Fresh Herb & Goat Cheese Risotto and Roasted Brussel Sprout & Chorizo Succotash

Savanna Roast

\$21.95

Slow-Roasted, Hand-Pulled Pork tossed in a Smoky Chipotle sauce, served with Sweet Potato & Spinach Cornbread and Bacon Braised Collard Greens

Shrimp & Grits

\$23.95

Shrimp sautéed in Garlic and Shallots, served over Goat Cheese Grits with a Lobster Tomato Broth, garnished with Sundried Tomatoes and Crisp Bacon

Fried Chicken

\$21.95

Sage-Buttermilk marinated Boneless Breasts fried in a Pecan Flour Crust, topped with Tropical Fruit & Black Bean Salsa and Chipotle Glaze, served over Mashed Potatoes and Sautéed Vegetables

Salmon Cumin & Chili

\$23.95

Rubbed Grilled Salmon Filet topped with Jalapeno Vinaigrette and 3 Pepper & Corn Relish, served with Basmati Rice and Roasted Brussel Sprout & Chorizo Succotash

Ravioli

\$20.95

Our Homemade Ravioli is hand-prepared daily. Please Ask Your Server for Today's Selection

Tuna **\$26.95**
Wasabi & Sesame Crusted Grilled Tuna Filet with Pickled Ginger Aioli and Soy Glaze, served with Basmati Rice and Grilled Asparagus, topped with Charred Mango Salsa

Crab Cakes **\$24.95**
Maryland-Style Lump Crab Cakes Pan Seared, served with Hand Cut Fries, Sautéed Vegetables and a Creole Remoulade

Sarah's Supper **\$20.95**
Our Homemade Vegetarian Selection changes frequently. Please Ask Your Server for this Evening's Supper

FEATURED ENTREE 1

Ribeye **\$28.95**
10oz Grilled Ribeye with a Honey Bacon Chipotle Sauce and a Cilantro & Mint Shrimp Skewer, served with a Homemade Potato Cake and Sautéed Spinach with Onions, Peppers and Mushrooms

BEVERAGES 5

Soft Drinks **\$2.25**
Hot Tea, & Coffee

San Pellegrino (Sparkling) **\$3.95**
bottled water

Panna (Still) **\$3.95**
bottled water

Espresso **AVAILABLE OPTIONS**
Single: \$2.75
Double: \$3.75

Cappuccino **AVAILABLE OPTIONS**
Single: \$3.75
Double: \$4.75