



*Featured Menu for the
Month of June*

By

Chef Lance Fegen

Liberty Kitchen & Oysterette

Menu



First Course

Mix greens, creamy balsamic, cucumbers, onions, house made croutons, goat cheese, sun dried tomatoes

Bacon Corn Chowder, bacon, cream, corn, thyme, potatoes

Pimento & Pepper Jack Cheese Dip, lavosh bread



Second Course

Pork Milanese - Pounded pork loin breaded and lightly pan fried, roasted garlic mash, sauteed green beans,
lemon caper butter

Pulled Chicken Penne - Pulled chicken, penne, smoked corn, herbs, cream, mustard greens

Fried Georges Bank Fish Sandwich - Crispy haddock, American, shredded lettuce, remoulade sauce,
pickled onion, pickles served with fries



Third Courses

Raspberry-White Chocolate Bread Pudding with caramel and cream

Oatmeal cookies, chocolate cookies

\$25(+tax & gratuity)

Chef Lance Fegen has pledged to donate 10% of each featured menu sold, to The Houston Food Bank.