

BREAD

Mighty Bread Sesame Sourdough 6

Honey Butter, Fennel Pollen (v)

APPETIZERS

Roasted Carrots 18

Wild Onion, Tzatziki, Date, Sesame (v)

Hiramasa 21

Pear, Artichoke, Sicilian Olive (gf)

Fall Chicory Salad 18

Chicory, Brûléed Persimmon, Toasted Hazelnut, Shaved Manchego, Chives, Muscatel Vinaigrette (v)

Grilled Shrimp 22

Saffron Brown Butter, Blistered Sungold Tomatoes, Togarashi (gf)

Seared Foie Gras 31

Plum Tart, Bagna Verde, Pumpkin Seed

MAINS

Cavatelli Pasta 29

*Mushroom Cream, King & Trumpet Mushrooms, Sage,
Pickled Squash Ribbons, Pecorino Romano, Golden Pea Shoots (v)*

Braised Lamb Ragu 32

Mafaldine Pasta, Calabrian Chili, Ricotta

Roasted Chicken 35

Pommes Purée, Caper Jus, Calabrian Broccolini

Leo Burger 26

*Dry Aged Beef, Cooper Sharp, Duck Fat Aioli, Sherry Onions,
Cornichones, Lettuces, Toasted Brioche Bun, Fries*

Roasted Duck Breast 40

Persimmon, Rainbow Chard, Pistachio, Mustard Jus (gf)

Seared Yellowfin Tuna 38

*Kalamata Olive Caramel, Gigante Beans, Sun-Dried Tomato,
Smoked Trout Roe, Thai Basil (gf)*

Teres Major Steak 45

Kennebec Hash Brown, Red Wine Jus, Salmoriglio (gf)

20% Gratuity will be added to parties of 6 or more, we accept no more than 4 credit cards per table

(v) vegetarian, (ve) vegan, (gf) gluten free. Allergens are present in our kitchen so we cannot guarantee dishes are 100% allergen free.

Items marked with * are served raw or undercooked - Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.