

Leo

BREAD

Mighty Bread Sesame Sourdough 6

Honey Butter, Fennel Pollen (v)

APPETIZERS

Roasted Carrots 18

Wild Onion, Tzatziki, Date, Sesame (ve)

Hiramasa 21

Cherry, Artichoke, Sicilian Olive (gf)

Baby Green Salad 18

Apricot, Ricotta Salata, Honey Apple Dressing, Breadcrumbs (ve)

Grilled Shrimp 22

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

Seared Foie Gras 31

Plum Tart, Bagna Verde, Pumpkin Seed

MAINS

Asparagus Cavatelli Pasta 29

Zucchini, Meyer Lemon, Pecorino Romano (v)

Braised Lamb Ragu 32

Mafaldine Pasta, Calabrian Chili, Ricotta

Roasted Chicken 35

Pommes Purée, Caper Jus, Calabrian Broccolini

Leo Burger 22

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

Roasted Duck Breast 40

Stone Fruit, Rainbow Chard, Pistachio (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.