



- FIRSTS -

**Old Bay Gougères** | \$11  
gruyere, Old Bay, grana

**Smoked Mussels** | \$27  
smoked marinated mussels radish shoots,  
hot sauce, chives, Old Bay crackers

**Stracciatella & Sweet Cherries** | \$18  
white balsamic, hazelnuts, fennel pollen,  
Stormy Acres honey, basil

**Chef Matt's Award Winning Crab Soup** | \$18  
Maryland jumbo lump crab soup topped with  
cream of crab, Old Bay gougères

**Deviled Eggs** | \$16  
crispy chicken skin, hot honey, chives

**Roasted Bone Marrow** | \$28  
parsley salad, pickled celery & poblano  
smoked chili flake

**Seared Atlantic Scallops** | \$28  
curried cauliflower purée, basil oil, pine nuts,  
micro basil

**Sweet Corn Gazpacho** | \$13  
Maryland sweet corn, heirloom tomato,  
sweet bell pepper, sherry vinegar, cilantro

**Golden Crispy Grits** | \$10  
fried grits, mixed pickles, hot sauce aioli

**Broiled Oysters** | \$22  
Annapolis Oyster Co. oysters  
cilantro-chile butter, gremolata

**Beet Tartare** | \$17  
baby beets, carrot ginger purée, parsley sauce,  
vegan aioli, fried capers, house made chips

**Pimento Cheese** | \$18  
Chapel's Creamery cheddar, Dukes mayo,  
House-roasted red pepper, everything-seasoned  
flatbread, chive

- SALADS -

*Add Grilled Chicken \$16, Steak \$22, Scallops \$22, Catfish or Snakehead \$21*

**Strawberry Salad** | \$15  
local spinach, spiced walnuts  
goat cheese, balsamic glaze  
red wine vinaigrette

**Whole Grain Salad** | \$14  
sorghum, local lettuces, broccolini, grana  
cracked black pepper, pine nuts  
champagne vinaigrette

**Summer Salad** | \$16  
local lettuces, Maryland sweet corn, radish  
Maidstone Harvest cherry tomatoes  
basil buttermilk dressi

- MAINS -

**Ricotta Gnocchi** | \$26  
Green goddess sauce, grana  
brown butter breadcrumb, black pepper

**Leo Smash Burger** | \$18  
Roseda Farms dry aged patties, cheddar,  
pickles, onion, Leo sauce, brioche, fries  
*(Lentil Veggie Burger also available)*

**Pan Seared Chicken Breast** | \$28  
bravas sauce, fingerling potato, aioli  
smoked paprika

**Porchetta Sandwich** | \$19  
thin-sliced porchetta, buttermilk slaw  
tamarind-blood orange BBQ sauce  
arugula, pickles, brioche, fries

**Vegan 'Scallops'** | \$26  
trumpet mushrooms, romesco, parsley salad  
fried garlic chips, microgreens, fingerling potatoes

**Coulotte Steak** | \$36  
Roseda Farms dry aged steak,  
tallow-poached carrots, parsnip purée  
chimichurri

- LOCAL & SUSTAINABLE SEAFOOD -

*Leo is committed to sourcing sustainable seafood from local waterways. We are proud to offer these selections:*

**Chesapeake Chana (Snakehead)** | \$31  
*Caught in the Susquehanna River*  
sweet corn and tomato succotash, Next Step Produce  
Southwest beans, beurre blanc, cilantro oil

**Blue Catfish** | \$31  
*Caught in the Chesapeake Bay*  
sauce gribiche, sautéed broccolini  
crispy potatoes, herbs

- SIDES -

**Roasted Mushrooms** | \$8  
basil pesto, micro greens

**Calabrian Chili Brussels** | \$8  
maple, pine nut, chive

**Smashed Cucumber Salad** | \$10  
chili crisp, sesame, herbs

**Side Salad** | \$8  
local greens, seasonal vegetables,  
maple vinaigrette

Join us for  
**MAKE YOUR OWN BURGER NIGHT**  
Every Sunday  
4PM-9PM



*Please notify your server of any dietary restrictions and we will do our best to accommodate*



- SPECIALTY COCKTAILS -

**Reasonably Shady** | \$16

Timber sassafras gin, lemon, elderflower liqueur, triple syrup

**Blood Orange Margarita** | \$14

Milagro Silver tequila, Chacho, blood orange, lime, simple

**The Most Extra** | \$14

Grapefruit liqueur, Cocci Americano, grapefruit juice, sparkling rosé

**High Tops** | \$15

Four Roses bourbon, raspberry liqueur, rose hip simple, lemon

**Tiki Kiki** | \$14

Lyon Coconut Rum, Velvet Falernum, strawberry-rhubarb shrub, lemon

**Good As Gold (Non-Alcoholic)** | \$8

Iced tea, lemon, sage-honey simple

**Summer Moon (Non-Alcoholic)** | \$8

Strawberry-rhubarb shrub, lemon, club soda

**The Uptown (Non-Alcoholic)** | \$8

Cranberry cordial, orange, lime, club soda

- BEER -

**Dewey Beer Co., Pizzetta** | 5.0% ABV | 16oz | \$8

Italian Pilsner with hints of lemongrass and stone fruit

**Pariah Brewing, Old Tricks** | 4.7% ABV | 16oz | \$8

Amber Lager with rich notes of caramel

**Idiom Brewing, Level Up** | 5.6% ABV | 16oz | \$8

Hefeweizen with notes of banana and clove

**Forward Brewing, Rivers** | 7.2% ABV | 16oz | \$9

Clean and crisp American IPA with dank hop notes

**Tired Hands Brewing, Hop Hands** | 5.5% ABV | 16oz | \$9

American Pale Ale with notes of mango, kiwi, and pine

**Pherm Brewing, Run For The Rose Hips** | 4.9% ABV | 12oz | \$9

Sour Ale brewed with rose hips, hibiscus, and raspberry

**Untitled Art., Juicy IPA (Non-Alcoholic)** | 12oz Can | \$8

Well balanced IPA with juicy citrus notes

**Untitled Art., American Gold (Non-Alcoholic)** | 12oz Can | \$8

Crisp, clean, easy drinking American Golden Lager

- SPARKLING, WHITE AND ROSÉ WINE -

**Louis Vallon, Crémant Sparkling** | Bordeaux, France | \$12 Glass / \$48 Bottle

Green apple, peach, brioche, bright citrus, honey

**Biutiful, Sparkling Rosé Cava** | Penedes, Spain | \$12 Glass / \$48 Bottle

Fresh strawberry, raspberry, floral qualities, mineral finish

**Vinkara, White Blend** | Anatolia, Turkey | \$12 Glass / \$48 Bottle

Lemon, green apple, quince, mint leaf, laurel

**San Lorenzo, Trebbiano** | Tuscany, Italy | \$12 Glass / \$48 Bottle

White peach, yellow apple, floral notes, almond

**Dawn Chorus, Sauvignon Blanc** | Marlborough, NZ | \$12 Glass / \$48 Bottle

Grapefruit, passionfruit, ripe pineapple, floral finish

**Brookdale Estate, Chenin Blanc** | Paarl, South Africa | \$14 Glass / \$56 Bottle

Lemon, yellow apple, toasted almond, biscuit, spice

**Domaine Bellevue, Chardonnay** | Loire, France | \$11 Glass / \$44 Bottle

Bouquet of white and yellow flower, fresh citrus, delicate finish

**Dodon, Rosé** | Davidsonville, Maryland | \$12 Glass / \$48 Bottle

Strawberry, raspberry, bright acidity, spice finish

- RED WINE -

**Albert Bichot, Pinot Noir** | Burgundy, France | \$12 Glass / \$48 Bottle

Light bodied with bright cherry, vanilla, raspberry jam, spice

**Ca' Del Baio, Dolcetto** | Piedmont, Italy | \$12 Glass / \$48 Bottle

Fresh cherry, wild strawberry, almond, balanced acidity

**Viña Otano, Rioja** | Rioja, Spain | \$11 Glass / \$44 Bottle

Black raspberry, spice, dried flowers, toasted oak

**Chateau Haut Lartenac, Bordeaux** | Bordeaux, France | \$12 Glass / \$48 Bottle

Blackberry, plum, black cherry, earthy tobacco

**Fairfax, Cabernet Sauvignon** | Sonoma, CA | \$12 Glass / \$48 Bottle

Black currant, plum, dried herbs, caramel, velvety finish

- NON ALCOHOLIC -

**Coke, Diet Coke, Sprite, Ginger Ale** | \$3

**Orange Juice, Cranberry Juice, Lemonade** | \$4

**Unsweetened Ice Tea** | \$4

**Rise Up Coffee (Regular and Decaf)** | \$4

**Hot Tea: Earl Grey, Green and Mint (Decaf)** | \$4

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