



- 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 dressing

- 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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