



- FIRSTS -

**Black Pepper Gougères** | \$11  
gruyere, fresh cracked pepper, grana

**Cheese and Charcuterie Board** | \$25  
Chef's selection of two cheeses and two meats  
with local accompaniments

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

**Mushroom Bisque** | \$12  
cream, mirepoix, white wine, herbs

**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

**Stracciatella & Asparagus** | \$18  
pumpernickel breadcrumbs, chili oil  
cured egg yolk

**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

**Chilled Carrot Ginger Soup** | \$12  
fennel, sweet onion, coconut yogurt

- SALADS -

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

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

**Shredded Carrot Salad** | \$16  
carrot ribbons, frisée, spring pea tendrils  
radish, pickled peppers, hazelnuts  
golden raisins, cilantro vinaigrette

- MAINS -

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

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

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

**Maryland Blue Catfish** | \$29  
salsa verde, heirloom brown rice, watercress,  
pickled fresno chile, radish

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

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

- SIDES -

**Roasted Mushrooms** | \$8  
salsa macha, sesame, herbs

**Harissa Brussels** | \$8  
maple, hazelnut, chive

**Chili Crisp Carrots** | \$8  
tallow poached, fresh herbs

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

- DESSERTS -

**Cornmeal Cake** | \$12  
seasonal fruit, lemon-vanilla glaze

**Drunken Bread Pudding** | \$12  
rum soaked bread pudding, puffed rice,  
vanilla ice cream

**Chesapeake Churros** | \$12  
Old Bay infused chocolate ganache  
powdered sugar

**Always Ice Cream** | \$6  
vanilla, chocolate, vegan chocolate

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



drink

- SPECIALTY COCKTAILS -

**The Most Extra** | \$14

Grapefruit liqueur, Cocchi Americano, grapefruit juice, sparkling rosé

**Easy Rhum-Tini** | \$16

Lyon dark rum, Clement orange shrub, Capitoline rosé, orange bitters

**Roses Are Pink** | \$13

Civic vodka, Sakura vermouth, rose water, lemon, simple, club soda

**Tiny Diamond** | \$14

Genever, Clement creole shrub, lemon, simple, Angostura, sparkling wine

**Black Walnut Manhattan** | \$15

KO single barrel rye, Don Ciccio Nocino, Dolin Rouge, Angostura

**Leo's Negroni** | \$14

Cactoctin Watershed Gin, Capitoline Tiber, Dolin Dry

**Tip The Apple Cart (Non-Alcoholic)** | \$8

Apple cordial, lime, ginger beer

**Espresso Mocktini (Non-Alcoholic)** | \$8

Cold brew coffee, oat milk, vanilla syrup

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

Cranberry cordial, orange, lime, club soda

- BEER -

**Bluejacket, Self Portrait** | 5.0% ABV | 16oz | \$8

German Pilsner with hints of toast and herbs

**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

**Other Half, Blue Crab** | 6.5% ABV | 12oz | \$10

Hazy IPA with notes of mango, orange, and pineapple

**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 with juicy citrus notes

**Untitled Art, Italian Style Pils (Non-Alcoholic)** | 12oz Can | \$8

Pilsner with floral aromas and crisp, pleasantly bitter finish

- SPARKLING, WHITE AND ROSÉ WINE -

**Joseph Salasar, Crémant Brut** | Languedoc, France | \$11 Glass / \$44 Bottle

Green apple, 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 | \$10 Glass / \$40 Bottle

White peach, yellow apple, floral notes, almond

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

Grapefruit, passionfruit, ripe pineapple, floral finish

**Kumusha, Chenin Blanc** | Western Cape, South Africa | \$12 Glass / \$48 Bottle

Fragrant and floral, Meyer lemon, almond notes

**Nore, Chardonnay** | Languedoc, 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 | \$11 Glass / \$44 Bottle

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

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

Plum, floral, light tannins, balanced finish

**Mil Historias, Malbec** | La Mancha, Spain | \$11 Glass / \$44 Bottle

Fresh cherry, violet, blackberry, balsamic, smooth tannins

**Chateau Grand Jean, Bordeaux** | Bordeaux, France | \$12 Glass / \$48 Bottle

Blackberry, plum, black cherry, and tobacco notes

**Essay, Cabernet Sauvignon** | Western Cape, S. Africa | \$11 Glass / \$44 Bottle

Full bodied with black currant, black cherry, dried herbs, dark spice

- 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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