

BRUNCH



RAW BAR*

EAST COAST OYSTERS (3) 14 | (6) 22 | (14) 39
red cocktail sauce, mignonette, horseradish

GULF SHRIMP COCKTAIL 22
invisible cocktail, green cocktail sauce

CAVIAR SERVICE Ossetra 1oz 120 | Kaluga 1oz 225
traditional accoutrements

SEAFOOD TOWER 99

LEO'S SEAFOOD TOWER 170

AVOCADO TOAST 15
jumbo lump crab, smoked trout roe,
citrus herbs

FILET CARPACCIO* 18
soft poached egg, shaved truffle,
truffle aioli

LEO'S BREAKFAST* 22
(2) eggs any style, maple bacon,
house sausage, crispy fingerlings,
sourdough toast

FILET & EGGS* 36
crispy potato pavé, pistachio mint pesto

SOUFFLÉ OMELETTE* 28
shaved truffle, gruyère, parsley purée

ROYAL BRUNCH BURGER* 22
sunny-side-up egg, maple bacon,
foie onion jam

BRIOCHE FRENCH TOAST 17
almond crunch, orange-ginger anglaise

**BROWN BUTTER RICOTTA
PANCAKES** 17
strawberry hibiscus compote,
mascarpone chantilly

JUMBO LUMP CRAB BENEDICT* 38
citrus salad, saffron hollandaise

BACON SLAB BENEDICT* 32
foie onion jam, classic hollandaise

SIDES

MAPLE BACON 5 | **HOUSE SAUSAGE** 5 | **CRISPY FINGERLINGS** 7

BROWN BUTTER ASPARAGUS 9 | **CREAMY POLENTA** 7

*Party of 5+ 20% service charge | Consuming raw or undercooked meats, poultry, seafood, shellfish,
or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions*

COCKTAILS

LEO'S GRAND MIMOSA 10

prosecco, orange juice, grand mariner, twist

ESPRESSO SOUFFLÉ MARTINI* 16

vodka, cold brew, cocoa, egg white

GARDEN DISTRICT BLOODY 12

vodka, bloody mix, hot sauce, lemon juice

THE MATINEE MARTINI 14

vodka or gin, dry vermouth, lemon twist

GOLDEN HOUR SPRITZ 10

aperol, prosecco, lemon, soda

SCARLETT BELLINI 9

prosecco, peach purée, pomegranate reduction

SPIRITLESS 10

MIDNIGHT ESPRESSO

cold brew, vanilla syrup, oat cream float

GARDEN CLUB

cucumber, lime, basil, sparkling water

PEACH & THYME COLLINS

peach purée, thyme, lemon, soda

COFFEE & TEA

AMERICANO 6

ESPRESSO 6

CAPPUCCINO 6

LATTE 6

DRIP COFFEE 5

SEASONAL HOT TEA 5