

# BISTROT LEO

*Le Diner*

## SMALL PLATES

- WARM BAGUETTE** *grass fed butter, sea salt* 4  
**POTATO MILLE FEUILLE** *avocado mousse, smoked onion aioli, fresno hot sauce* 15  
**MEDJOOOL DATES** *goat cheese, duck proscuitto, chive, lemon* 11  
**ESCARGOT** *burgundy snails, parsley, chervil, chives, brioche* 21  
**EAST COAST OYSTERS** *cucumber mignonette (1/2 dozen)* 21  
**TARTE FLAMBÉE** *bacon, onion, fromage blanc* 18

## STARTERS

- SPRING MARKET SALAD** *haricot vert, fennel, radish, clementine, dill, mint, herbed vinaigrette* 16  
**ARUGULA SALAD** *shaved pecorino, apple, black pepper, mint vinaigrette* 15  
**LEO'S CEASER** *romaine, kale, brussels sprouts, parmesan, crouton, deviled egg* 16  
**CAULIFLOWER** *brie fermier, pecorino romano, chives* 21  
**STEAK TARTARE** *cornichon, fresno chili, bone marrow sabayon* 22  
**JAMBON BEURRE** *country ham, grass fed butter, cornichon, dijon, baguette* 18  
**CHICKEN LIVER TERRINE** *blackberry, cornichon, toasted country bread* 14  
**FOIE GRAS "KATSU"** *mostarda fruits, marcona almonds* 26

## MAINS

- SPAGHETTI & CLAMS** *local clams, parsley spaghetti, citrus breadcrumbs* 24  
**SALMON A LA PLANCHA** *english pea, spring garlic, potato, guajillo soubise, dill velouté* 32  
**DOVER SOLE MEUNIÈRE** *capers, lemon, brioche croutons, asparagus* 60  
**AMISH CHICKEN** *hen of the woods, spring leek, red holland shallot, tarragon* 32

## MEATS

- WAGYU HAMBURGER KOW** *wagyu, vermont cheddar, pickle, leo burger sauce* 29  
**DUCK CONFIT** *baby carrot, kimchi, sweet & sour daikon, scallion, duck jus* 36  
**STEAK FRITES** *10oz prime bavette, pommes frites, béarnaise* 38  
**FILET AU POIVRE** *8oz tenderloin, green peppercorn, crème fraîche* 48  
**SHORT RIB FOR TWO** *black garlic bordelaise, calabrian chili* 75  
**CÔTE DE BOEUF** *28 day, 32oz dry-aged ribeye, pommes puree, sauce bordelaise (for two)* 132

## LEGUMES

- HOUSE CUT FRIES** 10  
**WILD MUSHROOMS** 12  
**SAUTÉED VEGETABLES** 11  
**SPÄETZEL** 9  
**SPINACH** 11



*private dining  
room available*

*executive chef* **BRIAN LOIACONO**

SCAN TO SEE  
OUR VISUAL  
MENU



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## COCKTAILS

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17

**VIVE LA VIE!** *santera tequila, passion fruit, pineapple, pink peppercorn, habanero, lime*

**PISCO SOUR À LA FRAISE** *pisco, lime, strawberry, green chartreuse, egg white*

**MINERVE MULE** *grey goose, pomegranate, pavan, lemon, cinnamon tincture*

**SPRING BREAK** *cachaca, luxardo maraschino, kirsch, lime, agave, kiwi*

**THE ARISTOCRAT** *cognac, velvet falernum, lime, bitters, mint*

**GUELAGUETZA** *mezcal, creme de mure, ginger, ancho reyes*

**RED LYON** *bourbon, hibiscus tea, lemon, benedictine, agave*

**GATSBY** *gin, saffron honey, strega, fernet, cardamom*

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## WINES BY THE GLASS

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### SPARKLING

<b>CRÉMANT D'ALSACE, SCHOENHEITZ - ALSACE</b> <i>pinot auxerrois/pinot blanc</i>	17
<b>VOIRIN-JUMEL BLANC DE BLANCS 1ER CRU BRUT NV - CRAMANT</b> <i>champagne</i>	26

### ROSÉ

<b>CHATEAU ROUTAS 2017 - COTEAUX VAROIS EN PROVENCE</b> <i>rhone blend</i>	18
<b>DOMAINE DE LA RÉALTIÈRE 'PASTEL' 2018 - PROVENCE</b> <i>rhone blend (from magnum)</i>	20

### BLANC

<b>TROUPIS 'FTERI' 2017 - PELOPONNESE, GREECE</b> <i>moschofilero</i>	16
<b>MEULENHOF "ERDENER TREPPCHEN" KABINETT 2016 - MOSEL, GERMANY</b> <i>riesling</i>	16
<b>VINCENT ROUSSLEY "L'ÉCLOS" 2017 - TOURAINÉ</b> <i>sauvignon blanc</i>	17
<b>GUILLOT-BROUX, MÂCON-VILLAGES 2017 - BURGUNDY</b> <i>chardonnay</i>	17
<b>MATCHBOOK 'THE ARSONIST' 2017 - DUNNIGAN HILLS, CA</b> <i>chardonnay</i>	18
<b>FRONT PORCH 'WHITE BLEND' 2014 - RUSSIAN RIVER VALLEY</b> <i>rhone blend</i>	17

### ROUGE

<b>ARGYLE 2017 - WILLAMETTE VALLEY, OREGON</b> <i>pinot noir</i>	18
<b>PHILIPPE COLIN 2016 - SANTENAY</b> <i>pinot noir</i>	25
<b>FRONTON DE ORO 2015 - GRAN CANARIA, SPAIN</b> <i>listán negro</i>	16
<b>CHATEAU GAILLARD 2016 - BEAUJOLAIS-VILLAGES</b> <i>gamay</i>	16
<b>DOMAINE DE PALLUS 'PENSÉES DE PALLUS' 2014 - CHINON</b> <i>cabernet franc</i>	17
<b>PIAUGIER 'SABLET' 2015 - CÔTES DU RHÔNE VILLAGES</b> <i>grenache/syrah</i>	16
<b>CHATEAU DE GRANDCHAMP 2014 - MONTAIGNE SAINT-EMILION</b> <i>merlot/cabernet franc</i>	16
<b>ROBERT SINSEY 'POV' 2014 - CARNEROS, CA</b> <i>cabernet sauvignon</i>	25

### SOMMELIER PICKS

35 glass 142 bottle

**WHITE - SANCERRE - FRANÇOIS COTAT "CULS DE BEAUJEU 2017**  
*minerals, cool-toned stone fruits and floral high-notes*

30 glass 125 bottle

**RED - PAUILLAC - CHATEAU GRAND-PUY DUCASSE 2015**  
*ripe cassis, cedar, black plum, graphite, full tannins*

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## BEER

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<b>METEOR PILSNER, FRANCE</b>	8
<b>FOUNDERS 'SOLID GOLD' LAGER, MI</b>	7
<b>WAR FLAG 'GRANDMASTER' IPA, BROOKLYN, NY</b>	8
<b>BROOKLYN BREWERY SAISON 'SORACHI ACE', NY</b>	9
<b>WEIHENSTEPHANER 'HEFEWEISSBIER', GERMANY</b>	9