

The Leaf

SANDWICHES

served with house-cut fries

BLT (A) | \$12.75

applewood bacon | lettuce | tomato | mayo
tomato jam | potato roll | add avocado \$2

HOT ITALIAN | \$17.5

salami | prosciutto | hot coppa | roasted red peppers
lettuce | provolone | balsamic | oregano | hoagie

PORTOBELLO | \$14.5

balsamic grilled portobello | goat cheese | basil pesto
arugula | roasted tomato | griddled wheat

BURGER | \$15

two smash patties | gruyère | bacon-onion jam |
arugula | garlic aioli | potato roll

GRILLED CHICKEN BREAST | \$12

garlic aioli | avocado | sprouts | whole wheat toast

CUBANO | \$16

mojo pork | tavern ham | swiss cheese | house mustard
pickles | hoagie

RICE BOWLS | \$16

YUM YUM

crispy chicken | boom-boom sauce | peanuts | cilantro
| soy-ginger vinaigrette | shredded carrot | scallions |
avocado | jasmine rice

BLACK N BLUE

grilled flank steak | blue cheese | arugula | tomato |
cucumber | garlic aioli | crispy onions |
balsamic reduction | jasmine rice

SALADS

CAESAR | \$3.5/\$10.5

baby romaine | anchovy herb dressing | croutons |
parmesan

SIMPLE | \$3.5/\$10.5

organic greens | tomato | cucumber | chives |
parmesan | white balsamic

SUMMER | \$4.5/\$12.5

organic greens | strawberries | goat cheese |
candied pecans | white balsamic vinaigrette

CHOPPED | \$4.5/\$12.5

chopped greens | cheddar | corn | bacon | croutons |
chives | buttermilk dressing

PROTEINS:

Grilled Coho Salmon* | \$13

Garlic Rosemary Chicken Breast | \$6

Grilled Flank Steak* | \$14

SMALL PLATES

CHAR SIU PORK BAO BUN | \$14

five spice pork belly | quick-pickled cucumber | garlic
soy glaze | scallions

SAMOSA CROQUETTE | \$8

curry potato filling | English peas | cilantro yogurt
chutney | tamarind glaze

BUTTERMILK HERB DEVILED EGGS | \$6

ranch herbs | dijon | buttermilk |
smoked paprika | crispy chicken skin

TOMATO PIE | \$10

heirloom tomatoes | 36-month aged cheddar |
flaky pie crust | cucumber-onion spring mix salad

CONFIT CHICKEN WINGS | \$14

six wings | ranch and celery
select one: honey chipotle buffalo | vietnamese chili
sauce | lemon pepper old bay

MÉLANGE CROQUANT | \$6

oyster crackers | bugles | pretzels | ritz crackers |
cheez-its | hot honey-ponzu glaze

**These items are served raw or undercooked, or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

The Leaf

SMALL PLATES

CHAR SIU PORK BAO BUN | \$14

five spice pork belly | quick-pickled cucumber | garlic soy glaze | scallions

SAMOSA CROQUETTE | \$8

curry potato filling | English peas | cilantro yogurt chutney | tamarind glaze

BUTTERMILK HERB DEVILED EGGS | \$6

ranch herbs | dijon | buttermilk | smoked paprika | crispy chicken skin

TOMATO PIE | \$10

heirloom tomato | 36-month aged cheddar | flaky pie crust | cucumber-onion spring mix salad

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DESSERT | \$10

MISO SPONGE CAKE

coconut milk | lemongrass caramel | maldon sea salt

CINNAMON CHILE BROWNIE

vanilla bean creme anglaise | corn nuts | chantilly cream

SHAREABLES

CHICKEN NUGGETS | \$14

chive creme fraiche | caviar | micro chive

DILL PESTO TORTELLI | \$21

smoked heirloom tomato beurre blanc | bordelaise | parmesan gremolata

KUNG PAO LAMB | \$38

flash fried lamb chops | kung pao sauce | peanuts
puffed rice

YEAST ROLLS | \$12

roasted garlic marrow butter

STEAK TARTARE | \$16

cornichon | young onion aioli | cured egg yolk | micro parsley | house chips

HEIRLOOM BRUSCHETTE | \$14

burrata | focaccia | dill pistachio pesto

FROMAGE | \$18

house mustard & jam | garlic-herb focaccia
Meadow Creek Appalachian - Galax, VA |
raw cow milk | 90 day cave aged
Cypress Grove Buche de Cypress - Arcata, CA |
pasteurized goat milk

LARGE PLATES

STEAK FRITES | \$46

grilled prime new york strip* | house-cut fries | bordelaise

LOBSTER ALFREDO | \$29

tarragon fettuccine | buttermilk fried lobster | English peas | shallot | chives

RATATOUILLE | \$18

yellow squash | zucchini | tomato consommé | basil ice cream | evoo

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