



Leo is named in honor of Leopold Stokowski, visionary music director of the Philadelphia Orchestra from 1912 to 1941. Known for bold ideas and a love of innovation, he transformed the classical music world and helped define the Philadelphia Sound.

## RESTAURANT WEEK 2026

*\$45 per guest, three courses prix fixe.*

*Select Appetizer & Main.*

### APPETIZERS

#### **Salt Baked Beets**

*Sunflower Seed, Blackberry (gf, ve)*

#### **Salmon Crudo**

*Marcona Almond, Citrus (gf)*

#### **Lettuces**

*Whipped Feta, Bell Pepper Hot Sauce, Breadcrumbs (v)*

#### **Grilled Shrimp +\$5**

*Snap Peas, Roasted Garlic, Coconut (gf)*

### MAIN

#### **Seared Yellowfin Tuna**

*Sunchokes, Hazelnut, Madeira (gf)*

#### **Amish Chicken**

*Butternut Squash, Mandarin, Grilled Chicory*

*Knob Creek jus (gf)*

#### **Gnocchi**

*Oyster Mushroom, Tuscan Kale, Aged Parmesan (v)*

#### **Flat Iron Steak +\$10**

*Potatoes, Cashew, Charred Pepper (gf)*

### DESSERT

#### **Tiny Sweets**

*Carrot Cake, Polenta Cake, Gelée*

### RESTAURANT WEEK

#### COCKTAILS

##### “SMOKED” OLD FASHIONED

*\$15*

*Knob Creek Bourbon, brown sugar, orange peel, cherry*

##### CRANBERRY ROYALE

*\$14*

*Hornitos Plata, cranberry, grapefruit, lime, club soda*

*(v) vegetarian, (ve) vegan, (gf) gluten free Allergens are present in our kitchen so we cannot guarantee dishes are 100% allergen free. Items marked with \* are served raw or undercooked - Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*