



# LEO & LIV

*craft restaurant*

## APPETIZERS

**CALAMARI A LA PLANCHA\* \$13**  
Garlic, parsley, lemon, chili oil, & local arugula

**HARIRA SOUP \$8**  
Tomato, chickpea, & lentil

**PEI MUSSELS\* \$12**  
Spicy tomato broth & fisherman's toast

**CHARCUTERIE BOARD \$13**  
Chef's selection of cured meats & cheeses  
with seasonal accompaniments

**MEDITERRANEAN TASTING \$12**  
Hummus, baba ghanoush, marinated olives,  
& warm lavash



## FLATBREAD

**CAPRESE \$13**  
Mozzarella cheese, tomatoes, local basil,  
& balsamic drizzle

**PROSCIUTTO & FIG \$15**  
Rosemary crust, sweet & sour fig jam, gorgonzola,  
& prosciutto di parma

**LAIKI AGORA \$14**  
Kalamata olives, roasted roma tomatoes, eggplant,  
feta, arugula, & pesto oil



## SANDWICHES

*All Sandwiches served with your choice of Side Salad,  
French Fries, or Fruit Salad*

**GYRO\* \$15**  
Shredded lamb shoulder, gyro spices, tzatziki,  
& marinated vegetables on a pita

**BETHESDAN BURGER\* \$15**  
Prime Angus Beef, white cheddar, balsamic glazed  
onions, & parmesan fries on a brioche

**FALAFEL \$12**  
Tzatziki, feta, & local vegetables on a pita

**GRILLED LEMON CHICKEN\* \$14**  
Red cabbage slaw, roasted garlic aioli,  
& watercress on a baguette



## SALADS

ADD: Chicken\* \$5, Steak\* \$7, Shrimp\* \$7, Salmon\* \$7

**GREEK SALAD \$13**  
Tomatoes, feta, romaine, cucumbers,  
Kalamata olives, red onion, toasted phyllo,  
pepperoncini, & oregano vinaigrette

**CAESAR SALAD \$13**  
Oven dried tomatoes, olive oil brioche croutons,  
parmesan, & eggless Caesar dressing

**BETHESDAN BERRY SALAD \$15**  
Romaine, arugula, macedoine of berries, olives,  
cucumbers, carrots, peppers, goat cheese,  
& sherry vinaigrette

## ENTREES

*All Entrees Served with Side Caesar or Garden Salad*

**BLACK ANGUS FILET MIGNON (7OZ)\* \$32**  
Crispy local potatoes, roasted wild mushrooms,  
& brussels sprouts

**MOROCCAN LAMB SHANK\* \$28**  
Slow braised with North African spices  
& saffron vegetable couscous

**BUTTERNUT SQUASH RAVIOLI \$22**  
Brown butter, sage, & parmesan

**MARYLAND CRAB CAKES\* \$30**  
Grilled polenta, asparagus, citrus chive, & beurre blanc

**BRICK OVEN ROASTED FREE RANGE CHICKEN\* \$24**  
Pesto whipped potatoes, root vegetables,  
& chicken jus

**ATLANTIC SALMON\* \$27**  
Roasted cauliflower, wilted spinach,  
& sauce piccata



## SIDES

\$5 EACH

FRENCH FRIES

MASHED POTATOES

WILD RICE

SEASONAL VEGETABLES

*\*Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish, or Eggs May Increase Your Risk of Foodborne Illness  
Please Inform Your Server if You Have Allergies to Any Food*