



THE GREENWICH
BISTRO & BAR

BITES

HALF DOZEN LITTLE LEOS OYSTERS*	21
mignonette, cocktail sauce	
SHRIMP COCKTAIL	18
hot & boozy cocktail sauce	
AVOCADO TOAST	17
chili flakes	
BRULEED CITRUS	11
passionfruit curd, candied pistachio	
GREENWICH FRIES	11
truffle aioli	

SALADS

CUCUMBER SALAD	17
tzatziki, green chickpeas, avocado, fennel, herb cracker	
LEO'S LOUIE SALAD	13/19
crab, bay shrimp, gem lettuce, fennel, egg, tobiko	
GREENWICH COBB SALAD	14/21
grilled chicken, romaine, nueske's bacon, bleu cheese, cherry tomato, egg	

SANDWICHES

GRILLED CHEESE	16
truffled brie, aged gruyere, dijon, sage	
FRIED CHICKEN	17
bacon, greens, caesar aioli	
MARLOWE BURGER	18
bacon, cheddar, caramelized onions, horseradish aioli	

BRUNCH

served saturday & sunday from 11am-3pm

SWEETS

BUTTERMILK PANCAKES	15
smoked butter, crumbled bacon, maple syrup	
FRENCH TOAST SOLDIERS	12
vanilla bean crême anglaise, strawberry sauce	

PROTEINS

BAGEL BOARD	21
everything bagel, smoked salmon, pickled red onion cucumber, cream cheese	
ANSON MILLS POLENTA	18
wild mushrooms, parmesan, truffle salsa verde, poached farm egg	
STEAK & EGGS	25
smashed fingerling potatoes, over-easy eggs, chimichurri	

SIDES

SLICED HEIRLOOM TOMATO	10
extra virgin olive oil, sea salt, black pepper	
SAUTEED WILD MUSHROOMS	10
arugula, parmesan, lemon	
SLICED AVOCADO	8
toasted garlic, chili oil, sea salt	

EXECUTIVE CHEF JENNIFER PUCCIO

*Consuming raw or undercooked proteins may increase your risk of foodborne illness
A 6% surcharge will be added to your check to help cover the cost of San Francisco business mandates