

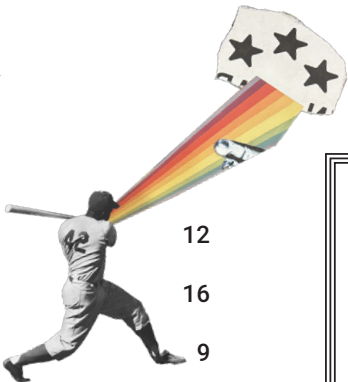
Dinner Menu

THE LENNY

Fall/Winter 2025

STARTERS

SOUP OF THE DAY ASK YOUR SERVER	12
GRUYERE CROQUETTE GF TRUFFLE AIOLI	16
PATATAS BRAVAS "LENNY STYLE" GF V SALSA BRAVA	9
CREAMY HIBISCUS BRUSSELS SPROUTS GF GREEK YOGURT, HONEY, HIBISCUS SAUCE	9
CRISPY CALAMARI PEPPERONCINI, ARRABBIATA SAUCE	18
CORN RIBS COTIJA CHEESE, MAYO, LIME, TAJIN	9
BUFFALO CHICKEN FLATBREAD MOZZARELLA, SCALLIONS, HOUSE RANCH	16
MARGHERITA FLATBREAD MOZZARELLA, HOUSE TOMATO SAUCE, CRISPY BASIL	14
CARNE ASADA FLATBREAD ROASTED CHIPOTLE-TOMATO SAUCE, MOZZARELLA	15
FIG & ROASTED SQUASH FLATBREAD CREAM CHEESE SAUCE, FIG SAUCE, HONEY ARUGULA, PROSCIUTTO	18
SEASONAL VEGETABLE FLATBREAD MOZZARELLA, PEPPERONCINI, BASIL, GARLIC, HOUSE TOMATO SAUCE	16



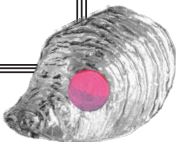
Raw Bar & Oysters *

OYSTERS A LA CARTE (6/12)

SERVED WITH HOUSE COCKTAIL SAUCE, MIGNONETTE
DRESS IT UP: LEMON JALAPEÑO FOAM OR SOY CHILI +1/PER
MP

SEAFOOD TOWER

A FEAST OF CLAMS, OYSTERS, MUSSELS,
SALMON CEVICHE, SHRIMP, TIGER SHRIMP
85



SMALL PLATES

PEARS & PROSCIUTTO ARUGULA, GORGONZOLA CHEESE, WALNUTS, PISTACHIO ORGEAT	22
TUNA TARTARE AVOCADO MOUSSE, MANGO, CAPERS, CORNICHONS, SHALLOTS, LEMON, DILL, CIABATTA	21
MUSSELS & FRIES GARLIC WHITE WINE SAUCE, LEMON, CHERVIL, CIABATTA BREAD	27
OYSTER AU GRATIN (6) BECHAMEL, LEEKS, PANCETTA	27
GAMBAS AL AJILLO GF ROASTED GARLIC FOAM, TOASTED CIABATTA	18
GRANDMA'S BABY MEATBALLS BEEF MEATBALLS, HOUSE TOMATO SAUCE, CIABATTA BREAD	16
OCTOPUS A LA PLANCHA GF FENNEL SALAD, ROASTED POTATO, ROMESCO	22
MARYLAND CRAB CAKES RADISH CUCUMBER SALAD, CITRUS DRESSING, MICROGREENS	20

SALADS

ADD GRILLED CHICKEN OR SEARED SHRIMP +10, BAKED SALMON +21

MULTIGRAIN SALAD VG MIXED GREENS, BARLEY, ROASTED APPLE, CARROTS, DRIED FRUIT, HOUSE DRESSING	17
SEASONAL PANZANELLA BIBB LETTUCE, ROASTED SQUASH, APPLES, MANCHEGO, PUMPKIN SEEDS, POMEGRANATE, CROUTONS, MAPLE VINAIGRETTE	17

HANDHELD

SERVED WITH FRIES & SALAD
ADD BACON +3 / ADD CHEDDAR OR GRUYERE +1

SMASH BURGER CHEDDAR, LETTUCE, TOMATO, ONION, PICKLES, BURGER SAUCE	20
KOREAN FRIED CHICKEN SANDWICH SPICY CHILI BBQ SAUCE, COLESLAW, PICKLES, SPICY AIOLI, SESAME	20
CLASSIC FISH SANDWICH LETTUCE, TOMATO, HOUSE TARTARE SAUCE	21

ENTREES

CARNITAS PASTA RAGU, ONIONS, PEPPERS, BROCCOLINI, PARMESAN	28
80Z HANGER STEAK MASHED POTATO, SALAD, DEMI GLACE	36
LAMB CHOP ROASTED POTATOES, GRILLED ASPARAGUS, DEMI GLACE	42
BONE-IN PORK CHOP FRIED BRUSSELS, CARAMELIZED SWEET POTATO, AU JUS	38
SEARED DUCK BREAST ROASTED POTATOES, HARICOT VERT, ORANGE GASTRIQUE	36
WHOLE BRANZINO ROASTED POTATOES, DILL, CAPERS, BEURRE BLANC, SALAD	MP
CIOPPINO SHRIMP, MUSSELS, POTATOES, SEARED SALMON, TOASTED BREAD	38
14-16OZ NY STRIP STEAK PEPPERCORN SAUCE, ROASTED POTATO, HARICOT VERT	65
ARTICHOKE & BURRATA RISOTTO ARBORIO RICE, SHALLOTS, WHITE WINE, PARMESAN, LEMON	24
FRIDAY-SATURDAY-SUNDAY ONLY SPECIALS	
BRAISED LAMB SHANK MASHED POTATO, SEASONAL VEGETABLES	40
YOUVETSI RED WINE BRAISED SHORT RIB PASTA, FETA	40
1/2 ROASTED CHICKEN MASHED POTATO, HARICOT VERTS, CHICKEN AU JUS	32

SIDES

HOUSE SALAD GF VG	8
SEASONAL VEGETABLES GF VG	10
BROCCOLINI GF VG	12
MASHED POTATO GF	10
FRIES GF VG	8

Charcuterie

SERVED WITH BREAD
SELECT THREE (18) OR FIVE (26)

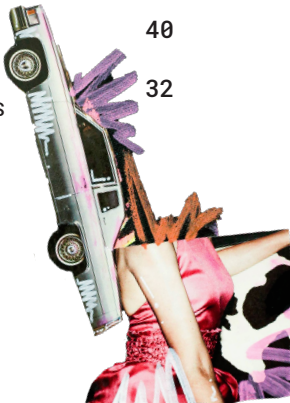
MEATS

SPANISH CHORIZO
PROSCIUTTO
COPPA
BRESOLA

CHEESES

TRUFFLED BRIE
CHAPEL HILL CREAMERY
CAMEMBERT
MIGUEL & VALENTINO
MANCHEGO
FRENCH COMTE

For parties of 6 or more, 20% gratuity will be included.
These items are served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.



Wines

BUBBLES & ROSE

84 PROSECCO EXTRA DRY,
VENETO, IT- 14/50
CACCIA BRUCO
EMILIA-ROMANGA, IT- 12/48
GORGHI TONDI “ROSA DEI VENTI” ROSATO
SICILY, IT- 12/40
DO EPIC SH*T, WASHINGTON- 49
JUNES ROSÉ, AUSTRIA- 55
MONT MARCAL CAVA
CATALONIA, SP- 40
ANTICA FRATTA FRANCIA BRUT
PIEDMONT, IT- 75
FREDERIC MABILEU LUNATIC, FR- 65
MOET & CHANDON- 140

WHITE

J. DUSI PINOT GRIGIO
PASO ROBLES, CA- 10/38
DOMAINE THET MONTLOUIS SEC
LOIRE, FR 14/52
LE BLANC DI CARDINAL SAUVIGNON BLANC,
BOURDEAUX, FR- 12/40
DOMAINE DES CHASSEIGNES
SANCERRE, FR- 16/60
EL LAGER DE INDRA ALBARIÑO
RIAS BAIXAS, SP- 15/55
HERMANN MOSER GRUNER VELTLINER- 13/44
CERETTO ARNEIS BLANGE LANGHE
PIEDMONT, IT- 13/48
UNSANCTIONED PINOT GRIS, WASHINGTON- 49
SCHIOPETTO PINOT GRIGIO, FRULI, IT- 55
PENNER ASH VIOGNIER, OREGON- 75
WEINGUT SCHÖDL, GRÜNER VELTLINER-LOIDESTHAL,
KREMSTAL, AUSTRIA- 54
VINHO VERDE ALVARINHO MILAGRES, PORTUGAL- 60
ORIN SWIFT VELADORA SAUV BLANC
RUSSIAN RIVER VALLEY- 80
ROMBAEUR CHARDONNAY, CALIFORNIA- 90
ROMABAUER SAUV BLANC, CALIFORNIA- 80



RED

OMEN PINOT NOIR
WILLAMETTE, OREGON- 12/48
L’ERMITE D’AUZAN COSTIERES DE NIMES ROUGE
SAINTE CÉCILE, RHÔNE, FR- 14/49
I CARPINI BARBERA RISERVA
COLLI TORTONESI- IT 12/44
DOMINGO HERMANOS MALBEC
SALTA, ARGENTINA- 15/52
SPARICI LANDINI CABERNET SAUVIGNON
VENETO- IT 16/60
CORRIENTE
RIOJA, SP- 13/48
PENETRA CASTELAO
LISBOA, PORTUGAL- 13/48
SIDURI PINOT NOIR
WILLAMETTE, OREGON- 67
AU BON CLIMAT PINOT NOIR
SANTA BARBARA- 72
EMILIANO CABERNET FRANC
TUSCANY- IT 95
MARZIANO ABOLLA NEBIOLO
PIEDMONT- IT 55
GAROFOLI MONTEPULCIANO RISERVA
MARCHE- IT 69
BROLO DELLE GIARE VALPOLICELLA SUPERIORE
VENETO, IT- 65
EMBRUIX PRIORAT, SP- 62
FINCA NUEVA TEMPRANILLO RESERVA- 65
EPICURIA MOURVEDRE, RHONE, FR- 64
ORIN SWIFT MACHETE RED BLEND, CALIFORNIA- 120
ORIN SWIFT 8 YEARS IN THE DESSERT ZINFANDEL
BLEND, CALIFORNIA- 92
BLACKBIRD VINEYARDS CAB BLEND,
NAPA VALLEY, CA - 111

HOURS:
MONDAY-THURSDAY: 4 - 11PM
FRIDAY: 4 - 12AM
SATURDAY 11AM - 12AM
SUNDAY 11AM - 10PM
WEEKEND BRUNCH & LIVE DJS



BEER

FULLSTEAM HUMIDITY 6
FULLSTEAM PAYCHECK PILSNER 6
FULLSTEAM ROCKET SCIENCE IPA 6
FULLSTEAM BISCUIT WHEAT 6
PONYSAURUS MANGO GUAVA WIT 6
PONYSAURUS GOSE 6
BULL CITY CIDERWORKS OFF MAIN 6

NON-ALCOHOLIC

ATHLETIC WILD IPA 6
ATHLETIC GOLDEN 6
LENNY BOY KOMBUCHA 6
PELLEGRINO 8
AQUA PANNA 8

COFFEE & TEA

WHOLE MILK OR OAT MILK AVAILABLE
SEASONAL SYRUP +2

ESPRESSO 4
AMERICANO 4
CAPPUCCINO 5
LATTE 5
AFFOGATO 5
ASSORTED TEA 3



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