

Dinner Menu

THE LENNY

Summer 2025

STARTERS

TRUFFLE GRUYERE CROQUETTE GF AOP GRUYERE, MAYO TRUFFLE	12
PATATAS BRAVAS “LENNY STYLE” GF SPICY TOMATO, GARLIC MAYO	9
CREAMY HIBISCUS BRUSSELS SPROUTS GF HONEY YOGURT, HIBISCUS VINAIGRETTE	9
SUMMER GAZPACHO VG TOMATO, CUCUMBER, GF BREADCRUMBS, HERB AND TOMATO OIL	12
MARINATED OLIVES GF VG	9



FLATBREADS

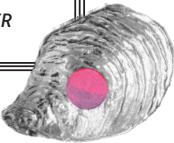
GF OPTION AVAILABLE	
GRILLED CHICKEN CHERRY TOMATOES, ROASTED PEPPER, ONION, BALSAMIC GLAZE, MOZZARELLA, PESTO CREAM	14
CARNE ASADA ROASTED CHIPOTLE-TOMATO SAUCE, MOZZARELLA	15
BLUE FIG BLUE CHEESE, WALNUTS, CREAM SAUCE, ARUGULA	15
MARGHERITA MOZZARELLA, TOMATO SAUCE, GARLIC, BASIL	13

Charcuterie

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

SPANISH CHORIZO
PROSCIUTTO
COPPA
CHAPEL HILL CREAMERY
CAMEMBERT
MIGUEL & VALENTINO MANCHEGO
FRENCH COMTE

Raw Bar & Oysters *
SEAFOOD TOWER
RAW BAR FEAST FEAT. OYSTERS, CRAB CLAWS, MUSSELS, SHRIMP, SCALLOP CRUDO
85
OYSTERS A LA CARTE (6/12)
SERVED WITH HOUSE COCKTAIL SAUCE, MIGNONETTE MP
DRESS IT UP: LEMON JALAPEÑO FOAM OR SOY CHILI +1/PER



SMALL PLATES

PEARS & PROSCIUTTO ARUGULA, GORGONZOLA CHEESE, WALNUTS, HONEY	22
SCALLOP CARPACCIO* GREEN APPLE, POMEGRANATE, APPLE VINAIGRETTE	21
TUNA TARTARE AVOCADO MOUSSE, MANGO, CIABATTA	21
GAMBAS AL AJILLO GF ROASTED GARLIC FOAM, TOASTED CIABATTA	18
OYSTER AU GRATIN (6) BECHAMEL, LEEKS, PANCETTA	27
GRILLED OCTOPUS GF ROASTED POTATO, FENNEL, RADISH, KALAMATA OLIVES, ROMESCO SAUCE	21

SALADS

ADD GRILLED CHICKEN OR SEARED SHRIMP +10	
MULTIGRAIN SALAD VG	16
BARLEY, MIXED GREENS, ROASTED APPLE, CARROTS, RAISINS, CRANBERRIES, HOUSE DRESSING	
WATERMELON SALAD	14
POMEGRANATE, FETA CHEESE, CITRUS DRESSING	
SEASONAL PANZANELLA	16
HEIRLOOM TOMATO, CUCUMBER, ONIONS, PEACHES, MOZZARELLA, HOUSE VINAIGRETTE	

HANDHELOS

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

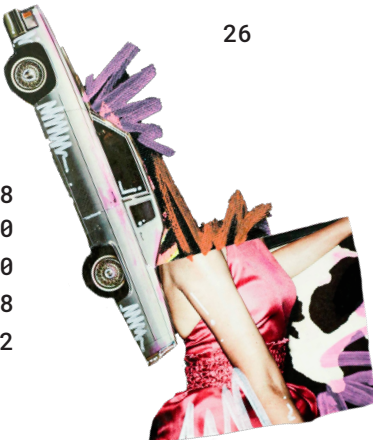
CLASSIC CHEESEBURGER	21
BEEF, CHEDDAR, LETTUCE, TOMATO, ONION, PICKLES, BURGER SAUCE	
KOREAN FRIED CHICKEN	20
COLESLAW, PICKLES, SPICY CHILI SAUCE, SESAME	
LENNY DOG	18
BEEF FRANK, GOAT CHEESE, APPLE & ONION JAM, CRISPY ONIONS	

ENTREES

SEARED DUCK BREAST GF	36
VANILLA CARROT PUREE, QUINOA, BROCCOLINI, DEMI GLACE	
SUMMER PRIMAVERA PASTA VG	18
SUNDRIED TOMATO, BROCCOLINI, CHILI, GREEN PEA BASIL ADD CHICKEN OR SHRIMP +10	
GRILLED HANGER STEAK GF	35
MASHED POTATO OR FRIES, SALAD, DEMI GLACE	
LAMB CHOP GF	38
ROASTED POTATO, GRILLED ASPARAGUS, DEMI GLACE	
BONE-IN PORK CHOP GF	39
MASHED POTATO, BRUSSELS SPROUT, CARAMELIZED CARROTS, AU JUS	
CARNITAS PASTA GF	26
PORK RAGU, PEPPERS, ONION, MUSHROOMS, BROCCOLI RABE, PARMESAN CHEESE	
MUSSELS & FRIES	26
WHITE WINE SAUCE, HERBS, CIABATTA	

SIDES

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



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

FAZIO NERELLO MASCALESE SPUMANTE ROSATO,
SICILY, IT - 15/60

GORGHI TONDI “ROSA DEI VENTI” ROSATO,
SICILY, IT - 12/40

WHITE

JO LANDRON MUSCADET SÈVRE ET MAINE AOC
LOIRE, FR - 13/45

TERA ALTA PINOT GRIGIO
VERONA, IT - 13/50

VENCHIAREZZA SAUVIGNON BLANC
FRIULI, IT- 13/50

EL LAGER DE INDRA ALBARINO,
RIAS BAIXAS, SP - 15/55

AVEROLDI CHARDONNAY, GARDA
IT - 14/50

TIROLIRO VINHO VERDE
MX - 40

ROCKFERRY SAUVIGNON BLANC
MX - 40

HANDS OF TIME NAPA VALLEY CHARDONNAY
CA, USA - 50



RED

CRU PINOT NOIR
MONTERREY, CA - 12/40

SAN LORENZO “BARRICATO” MONTEPULCIANO
D’ABRUZZO
MARCHE, IT - 12/40

VOLPE PASINI CABERNET
VENEZIE-GIULIA, IT - 16/50

LE COMTE MALLET BORDEAUX
SAINT-EMILION, FR - 15/50

DOMINGO HERMANOS “M2” MALBEC
SALTA, AR - 14/45

COCA I FITO 'VOLATS' PRIORAT DOC
CATALONIA, SP - 70

LAMOLE DI LAMOLE CHAINTI CLASSICO RISERVA
TUSCANY, IT - 60

SIRO PACENTI ROSSO DI MONTALCINO SANGIOVESE
TOSCANA, IT - 85

TROTEGIGOTTE MALBEC K-OR
CAHORS, FR - 60

CVA CANICATTI “LA FERLA” NERO D’AVOLA
SICILY, IT - 40

MONTE ZOVO VALPOLICELLA RIPASSO
VENETO, IT - 105

BEER

FULLSTEAM HUMIDITY 6

FULLSTEAM PAYCHECK PILSNER 6

FULLSTEAM ROCKET SCIENCE IPA 6

FULLSTEAM BISCUIT WHEAT 6

PONYSABURUS MANGO GUAVA WIT 6

PONYSABURUS 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

ESPRESSO 4

CAPPUCINO 6



Lenny's Vault

CHILLED

MOËT & CHANDON IMPÉRIAL RESERVE
CHAMPAGNE, FR - 90

ANTICA FRATTA FRANCIACORTA BRUT
IT - 80

COMTE DE LA CHEVALIÈRE SANCERRE
FR - 70

RED

SOTER ESTATE PINOT NOIR
OREGON, USA - 98

OPUS ONE CABERNET SAUVIGNON
NAPA VALLEY, CA, USA - 620

EMILIANO FALSINI “II DEBBIO” CABERNET
FRANC,COSTA TOSCANA, IT - 95

BRUNELLO DI MONTALCINO DOC
TUSCANY, IT - 145



ASK US ABOUT ORDERING A CUSTOM CAKE FOR YOUR
NEXT CELEBRATION.

LOOKING FOR THE PERFECT SPACE FOR YOUR NEXT
GATHERING? THE LENNY IS AVAILABLE FOR PRIVATE
EVENTS WITH OPTIONS TO HOST IN THE DINING ROOM,
BALCONY, PRIVATE ROOM, OR FOR OFFSITE CATERING.

VISIT OUR WEBSITE OR EMAIL US AT
EVENTS@THELENNY555.COM