

LEON^S

FULL SERVICE

FOR THE TABLE

lug nuts 3. [changes daily]

bacon in a glass 5.
[peanut butter supplement 0.50]

peppadews, goat cheese stuffed 5.

house made ricotta | roasted olives, black garlic oil,
grilled sourdough 7.

beef poutine | brisket, peppercorn gravy,
cheese curds, frites, sunny side farm egg 14.

heirloom bean hummus | pickled cauliflower salad, feta,
lemon oil, grilled sourdough 8.

IN THE BUCKET

hand-cut pomme frites 7. [choice of 2 sauces]

daily sauce | garlic aioli | massaman curry
goat cheese fondue | chipotle mayonnaise
LEONs bbq | smoked tomato mayonnaise
chili-sorghum | LEONs catsup | peppercorn gravy
black pepper mayonnaise | mango-peppadew catsup

ON BREAD

[sides available à la carte]

burger | painted hills beef,
paprika, gruyere, sautéed mushrooms,
caramelized onions, black pepper mayo, 9.

beef brisket | brasstown beef, peppercorn gravy,
crispy onions, sourdough, served open faced 10.

trout po' boy | house remoulade, b&b pickles, tomato,
baby iceberg, toasted ciabatta 9.

porto melt | grilled portobello, arugula pesto,
roasted red pepper, gruyere, ciabatta 9.

chicken niçoise tartine | chicken salad,
bibb lettuce, hard cooked egg, sliced radish,
kalamata olives, chives, croissant 9.

ON THE PLATE

georgia trout | pan-seared, corn, lady peas, okra, heirloom
cherry tomatoes, green beans, pea shoots, tomato jam,
benton's bacon, roasted pearl onion 20.

chicken breast | grilled springer mountain chicken,
hoppin' john, crackling cornbread,
green goddess buttermilk dressing,
pickled green tomato-huckleberry chutney 18.

SMALL^S & SIDE^S

warm chickpea & cherry salad | basil,
aged provolone, red wine vinaigrette 6.

yellow squash casserole | red pepper coulis, frisée, pepitas 6.

green beans | benton's bacon, shiitake mushrooms,
crispy quinoa 6.

frites [choose 1 sauce] 5.

FROM THE GARDEN

mixed greens | heirloom tomatoes,
grilled radicchio, shaved fennel, tomato ricotta,
lemon-balsamic vinaigrette 6 sm/10 lg.

arugula | local watermelon, cucumber, pickled red onion,
feta cheese, cumin-lime yogurt,
pepitas, yuzu vinaigrette 6 sm/11 lg.

*add pan seared trout, grilled chicken,
sautéed or grilled georgia shrimp, for 8.*

SPARKLING, WHITES & PINKS

- nv graham beck brut rosé, **pinot noir**, western cape, south africa
- nv pierre callot premier cru brut, **chardonnay** blanc de blanc, champagne, france
- nv biutiful cava brut nature, **macabeo, chardonnay**, penedes, spain
- 2015 menade rueda, **verdejo**, castilla y leon, spain
- 2013 coppo gavi 'la rocca', **cortese**, piemonte, italy
- 2016 henri bourgeois les baronnes, **sauvignon blanc**, sancerre, france
- 2015 mustilli **falanghina**, compania, italy
- 2015 von buhl 'jazz' bone-dry **riesling**, pfalz, germany
- 2015 jean-louis mothe chablis, **chardonnay**, burgundy, france
- 2016 domaine des diables rose, **grenache, syrah, cinsault**, provence, france

SWEETS^s

- toasted almond cake, 5 spice maple syrup, pickled plum, butter pecans, smoked corn crème fraiche
\$6.5
- ga apple crisp, burnt honey-coriander ice cream, spiced crumble, cheddar frico
\$6.5
- dark chocolate-fig blondie, candied-smoked peanuts, vanilla ice cream, salted caramel, cocoa nibs
\$5
- chocolate-nutella candy bar, toasted hazelnuts, sea salt
\$4
- leons ice cream, 2 scoops (flavors change daily)
\$5

WINE

gl/btl

REDS

- 2015 willful wine co. **pinot noir**, willamette valley, oregon 14/55
- 2016 domaine de la bretauche, **pinot noir**, burgundy, france 14/50
- 2013 il palazzino chianti classico 'argentina', **sangiovese, canaiolo, colorino**, tuscan, italy 11/43
- 2016 chateau unang cotes-du-ventoux, **grenache, syrah, cinsault**, rhone, france 11/43
- 2014 le monde **cab franc** doc, friuli, italy 12/47
- 2015 chateau les croisille cahors 'silice', **malbec**, cahors, france 11/43
- 2012 riva leone barbaresco, **nebbiolo**, piemonte, italy 13/51
- 2010 vina alberdi reserva **tempranillo**, rioja, spain 12/47
- 2012 domaine duseigneur antares, **grenache, mourvedre**, lirac, france 15/59
- 2016 chateau massiac cuvee de sentinelle minervois, **syrah, carignan, corbieres**, france 12/47

COFFEE SELECTION

we proudly serve counter culture coffee.
a rotation of organic, fair-trade, & single origin coffees:

regular 2.5 decaf 2.5
cappuccino 4. espresso 3. macchiato 3.5

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SUMMER COCKTAIL^s

- a leave of absinthe---
kina l'aero d'or, st. george absinthe, lemon, tonic
10.
- neon blonde---
papa's pilar blonde rum, cucumber, thyme, ginger, lime, hopped grapefruit bitters, tonic water
11.
- shellback---
linie aquavit, tomatillo shrub, pineapple, manzanilla en rama, falernum, lime
12.
- chasing suns---
ile de ré cognac, bñal, calvados, batavia arrack, muscadine honey, bitters
12.
- bitter brazilian---
cachaça, salers, cocchi americano, strawberry, lemon balm, citrus, seltzer, salt
12.
- smoke 'em if you got 'em ---
small batch bourbon, gran classico, mezcal, charred grapefruit-vanilla oleo, lemon
12.
- the adventures of peat and peat ---
highland scotch, islay scotch, apricot brandy, amaro, ginger, honey, lemon, sumac-yuzu-thyme soda, bitters
13.
- dicky babs #2 ---
hoodoo chicory, espresso, ancho chile, fernet branca, macadamia nut
11.
- hot and heavy ---
overproof rum, jamaican black rum, campari, byrrh, amaro, bitters, spices
11.