
FOR THE TABLE

cornmeal fried okra | cherry tomatoes, basil, black pepper mayo, apple cider gastrique 9.

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

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

bbq fried tofu | mixed pickle salad 7.

fried chickpeas | moroccan spiced 4.

lug nuts 3. [changes daily]

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

peppadews | goat cheese stuffed 5.

ON THE BOARD

chef's house charcuterie selection 14.
served with pickles & mustard

artisanal cheese | selection of 3 for 12. selection of 1 for 7.

calyroad creamery, lil' stone mountain
sweet grass dairy, green hill
sweet grass dairy, griffin
calyroad creamery, bit o' blue
mitica, manchego

OF LAND & SEA

lomo saltado | hanger steak, carolina gold rice, cherry tomato, red pepper, red onion, aji sauce, crispy spiral potatoes 26.

georgia trout | pan seared, corn, lady peas, okra, green beans, heirloom cherry tomatoes, pea shoots, tomato jam, benton's bacon, roasted pearl onion, 25

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

georgia shrimp | green curry, carolina gold grits, mixed mushrooms, ginger, herbs, toasted benne seed 17.

burger | painted hills beef, paprika, gruyere, sautéed mushrooms, caramelized onions, black pepper mayo, frites 13.

mussels | white wine broth, lemon, cream, tarragon, fennel, garlic & house prosciutto 13.

LEON'S

FULL SERVICE

EXECUTIVE CHEF: jeff sellers

GLUTEN-FREE MENU

FROM THE GARDEN

arugula | local watermelon, cucumber, pickled red onion, feta cheese, cumin-lime yogurt, pepitas, yuzu vinaigrette 6 sm/10 lg.

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

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

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

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
black pepper mayonnaise | LEONs catsup
mango-peppadew catsup

DESSERT^S

toasted almond cake 5 spice maple syrup, pickled plum, butter pecans, smoked corn crème fraiche 6.5

chocolate-nutella candy bar, toasted hazelnuts, sea salt 4.

ask your server about our daily dessert & LEONs ice cream 5.