

## 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  
mitica, manchego  
calyroad creamery, bit o' blue

## FOR THE TABLE

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

sweet potato-kale fritter | molasses-paprika glaze, toasted pecans,  
pepitas, fried sage 12.

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

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

lug nuts 3. [changes daily]

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

peppadews | goat cheese stuffed 5.

## LAND & SEA

lamb chops | confit fingerling potatoes, roasted baby carrots,  
roasted pearl onion, beet chips, turnip green pesto,  
rosemary demi-glace 30.

market fish | roasted baby turnips, rutabaga, sweet potato, escarole,  
buttered bouillabaisse, balsamic reduction, pickled salad MP.

lamb sausage | red mole, romanesco, apple-pecan brittle 18.

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.

brisket | house-made pepper gravy, crispy onions, sourdough,  
served open-faced, frites 16.

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

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

# LEON'S

FULL SERVICE

EXECUTIVE CHEF: jeff sellers

vegetarian & gluten free menus available.

## FROM THE GARDEN

arugula | radicchio, shaved squash, cashews, benne seeds,  
manchego, maple-paprika vinaigrette 6 sm/11 lg.

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.

mushroom & grain terrine | heirloom tomatoes, grilled radicchio,  
mixed greens, shaved fennel, tomato ricotta, lemon-balsamic  
vinaigrette, biscuit crumble 24.

## IN THE BUCKET

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

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

## FALL COCKTAIL<sup>s</sup>

---a leave of absinthe---  
kina l'aero d'or, st. george absinthe, lemon, tonic  
10.

---leaf blower---  
bourbon, spiced pumpkin, maple, ginger, lemon,  
decanter bitters  
11.

---shellback---  
linie aquavit, tomatillo shrub, pineapple,  
manzanilla en rama, falernum, lime  
12.

---chasing suns---  
ile de ré cognac, bonal, calvados, batavia arrack,  
muscadine honey, bitters  
12.

---the lawless drinker---  
rye, manzanilla, cranberry grenadine, lemon,  
fernet leopold, bitters, spices  
11.

---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.

---the notorious f.i.g.---  
fig-infused reposado mezcal, china-china amer,  
orange-fig oleo, bitters, spices  
12.

---hot and heavy ---  
overproof rum, jamaican black rum, campari, byrrh,  
amaro, bitters, spices  
11.

## WINE

### SPARKLING, WHITES & PINKS

nv graham beck brut rosé, <b>pinot noir</b> , western cape, south africa	11/43
nv pierre callot premier cru brut, <b>chardonnay</b> blanc de blanc, champagne, france	19/95
nv biutiful cava brut nature, <b>macabeo, chardonnay</b> , penedes, spain	10/39
2015 menade rueda, <b>verdejo</b> , castilla y leon, spain	8/31
2013 coppo gavi 'la rocca', <b>cortese</b> , piemonte, italy	9/35
2016 henri bourgeois les baronnes, <b>sauvignon blanc</b> , sancerre, france	15/59
2015 mustilli <b>falaghina</b> , compania, italy	10/39
2015 von buhl 'jazz' bone-dry <b>riesling</b> , pfalz, germany	12/47
2015 jean-louis mothe chablis, <b>chardonnay</b> , burgundy, france	14/47
2016 château de la selve 'maguelonne' rosé, <b>grenache, cinsault, syrah</b> , coteaux de l'ardèche, france	9/35

### REDS

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

## SWEET<sup>s</sup>

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

ga apple crisp, burnt honey-coriander ice cream,  
spiced crumble, cheddar trico  
6.5

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

LEONs ice cream, 2 scoops (flavors change daily)  
5.

## STICKIE<sup>s</sup>

casa de santa eufemia ruby porto, duoro, portugal  
8.

sandeman 20-yr tawny port, portugal  
11.

rare wine company, savannah, verdelho, madeira, portugal  
11.

rare wine company, baltimore rainwater, madeira, portugal  
11.

2011 alvear pedro ximénez de añada, montilla-moriles, spain  
13.

1983 bodegas toro albalbá don px, pedro ximénez,  
montilla-moriles, spain  
14.

\*we proudly offer counter culture  
coffee & espresso drinks\*