

# LEON<sup>S</sup>

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 | roasted baby turnips, rutabaga, sweet potato,  
escarole, buttered bouillabaisse, balsamic reduction,  
pickled salad \$20.

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

## SMALL<sup>S</sup> & SIDE<sup>S</sup>

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 | radicchio, shaved squash, cashews, benne seeds,  
manchego, maple-paprika 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

gl/btl

11/43

nv pierre callot premier cru brut, **chardonnay** blanc de blanc, champagne, france

19/95

nv biutiful cava brut nature, **macabeo**, **chardonnay**, penedes, spain

10/39

2015 menade rueda, **verdejo**, castilla y leon, spain

8/31

2013 coppo gavi 'la rocca', **cortese**, piemonte, italy

9/35

2016 henri bourgeois les baronnes, **sauvignon blanc**, sancerre, france

15/59

2015 mustilli **falanghina**, compania, italy

10/39

2015 von buhl 'jazz' bone-dry **riesling**, pfalz, germany

12/47

2015 jean-louis mothe chablis, **chardonnay**, burgundy, france

14/47

2016 château de la selve 'maguelonne' rosé, **grenache**, **cinsault**, **syrah**, coteaux de l'ardèche, france

9/35

## SWEETS<sup>s</sup>

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

### 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**, tuscany, 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

# LEON<sup>s</sup>

FULL SERVICE

## 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, bñal, 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.