

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

chicken breast | root vegetable gratin, crispy speck,
shaved radish, pickled mustard seeds, chicken jus 21.

SMALL^S & SIDE^S

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

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

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

frites [choose 1 sauce] 5.

FROM THE GARDEN

baby kale | curried apples, sunchoke chips, pearl barley,
dried cranberries, cauliflower purée,
creamy sherry mustard vinaigrette 6s m/1l lg.

arugula | radicchio, shaved squash, cashews, benne seeds,
manchego, maple-paprika vinaigrette 6 sm/1l lg.

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

WINE

SPARKLING, WHITES & PINKS

- nv graham beck brut rosé, **pinot noir**, western cape, south africa
11/43
- nv biutiful cava brut nature, **macabeo, chardonnay**, penedes, spain
10/39
- 2012 gustavs trocken sparkling **riesling**, rheinhessen, germany
17/68
- 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 bridge lane rosé, **cab franc, merlot, pinot**, finger lakes, ny
10/39

SWEET^s

toasted almond cake, candied pecans,
5-spice maple syrup, plum,
smoked crème fraîche
6.5.

ga apple crisp, cranberry, cinnamon ice cream,
orange-walnut crumble
6.5.

dark chocolate-fig blondie, candied-smoked peanuts,
vanilla ice cream, salted caramel, cocoa nibs
6.

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

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

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, fruiili, 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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FULL SERVICE

executive chef: jeff sellers
pastry chef: rachel wright

vegetarian & gluten free menus available.

WINTER COCKTAIL^s

---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.

---buddy buddy---
cognac, cynar, cointreau, pomegranate, honey, lemon,
chocolate bitters
11.

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

---the stamp collector ---
japanese whisky, islay scotch, stamp amari blend,
tamarind honey, lemon, teapot bitters
13.

---yard sale---
solera rum, rabarbaro amaro, spiced cider reduction,
lemon, bitters, rosemary
11.

---horrible sanity---
rhum agricole, applejack, breckenridge bitters,
cocchi americano, dolin génépy, acid phosphate, bitters
11.

---the fourth one ---
mezcal, cognac, amaro, p.x. sherry,
spiced pomegranate, spearmint, bitters
12.