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## FOR THE TABLE

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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.

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## ON THE BOARD

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

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

cana de cabra  
sweetgrass dairy, green hill  
calyroad creamery, hildebrand tomme  
mitica, 1 year aged manchego  
sweetgrass dairy, asher blue

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## OF LAND & SEA

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lamb chops | confit fingerling potatoes, roasted baby carrots, roasted pearl onion, beet chips, escarole, turnip green pesto, rosemary demi-glace 32.

crispy pork shank | hoppin' john, local kale, pork jus 26.

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

springer mountain chicken breast | green beans, benton's bacon, shiitake mushrooms, crispy quinoa 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.

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# LEON'S

## FULL SERVICE

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executive chef: jeff sellers  
pastry chef: rachel wright

GLUTEN-FREE MENU

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## FROM THE GARDEN

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

baby kale | curried apples, sunchoke chips, dried cranberries, creamy sherry mustard vinaigrette 6 sm/11 lg.

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

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

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## IN THE BUCKET

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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

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## DESSERT<sup>S</sup>

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

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

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