

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, foie gras hollandaise,
cheese curds, frites, sunny side farm egg 16.

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

mussels | white wine broth, cream, tarragon,
fennel, garlic, house-made prosciutto, baguette 13.

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

LEON^S

FULL SERVICE

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.

shrimp roll | georgia shrimp, tomato remoulade,
baby iceberg lettuce, amarosa roll 9.

veggie loaf banh mi | house-made focaccia,
sriracha mayo, shaved purple daikon, cucumber,
watercress, pickled carrots, sesame-yuzu vinaigrette 9.

chicken niçoise tartine | chicken salad,
baby iceberg lettuce, hard cooked egg, sliced radish,
kalamata olives, chives, croissant 9.

lamb burger | moroccan-spiced, mint chèvre, cherry jam,
tucker farms arugula 10.

ON THE PLATE

georgia trout | english peas, roasted baby carrots,
pan roasted pearl onions, roasted purple potatoes,
beurre blanc, bell pepper relish, carrot greens 20.

chicken breast | smoked beet purée, roasted red cabbage,
kumquat-cilantro salad, kumquat-plum jus 21.

SMALL^S & SIDE^S

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

english peas | roasted baby carrots, pan-roasted pearl onion,
herb butter 7.

brussels sprout hash | benton's bacon, apples,
onions, cider vinegar 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 6 sm/11 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 cletto chiarli brut de noir rosé, **grasparossa**, emilia-romagna, italy

gl/btl

10/39

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

2017 villa wolf rose, **pinot noir**, pfalz, germany

10/39

SWEET^s

almond cake, salted banana caramel,
chocolate mousse, toffee
7.

georgia strawberry-rhubarb crisp, rosewater-cinnamon
ice cream, spiced crumble
6.5.

beignets, vanilla ice cream, toasted coconut custard,
pomegranate, white chocolate malted milk crumble
6.5

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

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

7-pc dessert tasting
16.

WINE

REDS

2015 willful wine co. **pinot noir**, willamette valley, oregon 14/55

2015 sanctum, **pinot noir**, staherska, slovenia 12/47

2016 tenuta la calcinae chianti colli senesi docg, **sangiovese**, san gimignano, italy 12/47

2016 chateau unang cotes-du-ventoux, **grenache, syrah, cinsault**, rhone, france 11/43

2014 le monde **cab franc** doc, fruili, italy 12/47

2015 chateau les croisille cahors 'silice', **malbec**, cahors, france 11/43

2012 riva leone barbaresco, **nebbiolo**, piemonte, italy 13/51

2010 viña alberdi, **tempranillo**, rioja, spain 12/47

2007 altos el convento, **garnacha, carignan**, priorat, spain 14/56

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^s

FULL SERVICE

executive chef: jeff sellers
pastry chef: rachel wright

vegetarian & gluten free menus available.

SPRING COCKTAIL^s

---the great golden baby---
terroir gin, kumquat, kina, lemon,
thyme, acid phosphate, tonic
12.

---amaro daiquiri---
amaro di angostura, blood orange,
finger lime, cane syrup, bitters
12.

---shellback---
aquavit, pineapple, tomatillo shrub, manzanilla,
falernum, lime, spicy bitters
12.

---fruit of tranquility---
pisco, pineapple rum, honeydew, cucumber,
ginger, white tea, citrus, lemongrass, bitters
12.

---turtles all the way down---
rye, braulio, verdelho madeira, fernet,
maple, lime, chocolate bitters
12.

---wolfhound---
10 year irish whiskey, falernum, cinnamon cordial,
almond orgeat, grapefruit, lemon, bitters
10.

---american trilogy---
rye, apple brandy, honey, bitters
12.

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