

# LEON<sup>S</sup>

FULL SERVICE

## VEGETARIAN MENU

### ON THE BOARD

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

calyroad creamery, little stone mountain  
mitica, 1 year manchego  
sweetgrass dairy, asher blue  
sweetgrass dairy, green hill  
sweetgrass dairy, thomasville tomme

### FOR THE TABLE

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

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

bbq fried tofu | mixed pickle salad 7.

fried chickpeas | moroccan spiced 4.

lug nuts 3. [changes daily]

peppadews | goat cheese stuffed 5.

### MAIN<sup>S</sup>

mushroom & grain terrine | baby kale, curried apples,  
sunchoke chips, pearl barley, dried cranberries,  
creamy sherry mustard vinaigrette  
24.

roasted vegetables | farro, roasted beets-parsnips-leeks,  
mustard greens, pearl onion, arugula pesto  
17.

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

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

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

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

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

brussels sprout hash | smoked pecans, apples,  
onions, cider vinegar 6.

### IN THE BUCKET

hand-cut pomme frites  
bucket 7. [choice of 2 sauces]  
side 5. [choice of 1 sauce]

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