

FOR THE TABLE

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

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

hanger steak skewers | aji sauce, cilantro, pickled red onion 14.

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.

ON THE BOARD

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

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

OF LAND & SEA

market fish | english peas, roasted baby carrots, pan-roasted pearl onions, roasted purple potatoes, beurre blanc, bell pepper relish, carrot greens MP.

honey glazed duck breast | smoked beet purée, roasted red cabbage, kumquat-cilantro salad, kumquat-plum jus 28.

pork sausage | roasted daikon radish, pistachio-chickpea puree, roasted fennel, pickled black mustard seeds 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.

LEON^S

FULL SERVICE

executive chef: jeff sellers
pastry chef: rachel wright

GLUTEN-FREE MENU

FROM THE GARDEN

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.

brussels sprout hash | benton's bacon, apples, onions, cider vinegar 6.

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

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

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
black pepper mayonnaise | LEONs catsup
mango-peppadew catsup

DESSERT^S

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

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

7-pc dessert tasting 16.

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