

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

FOR THE TABLE

beef poutine | brisket, foie gras hollandaise,
cheese curds, frites, sunny side farm egg 16.

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

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

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

lug nuts 3. [changes daily]

bacon in a glass 5. [peanut butter supplement 0.50]

peppadews | goat cheese stuffed 5.

LAND & SEA

braised short rib | brussels sprout cream, grilled bok choy,
roasted parsnips, roasted leek rounds, crispy shaved horseradish,
short rib jus 28

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

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

house-made pasta | changes daily, please ask your server for details.

pork sausage | braised 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.

brisket | house-made pepper gravy, crispy onions, sourdough,
served open-faced, frites 16.

mussels | white wine broth, lemon, cream, tarragon, fennel, garlic,
house prosciutto, toasted baguette 13.

burger | painted hills beef, paprika, gruyere, sautéed mushrooms,
caramelized onions, black pepper mayo, frites 13

LEON'S

FULL SERVICE

executive chef: jeff sellers
pastry chef: rachel wright

vegetarian & gluten free menus available.

FROM THE GARDEN

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

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

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

IN THE BUCKET

hand-cut pomme frites 7. [choice of 2 sauces]

daily sauce | massaman curry | garlic aioli | LEONs bbq
goat cheese fondue | chipotle mayonnaise
chili-sorghum | pepper gravy | smoked tomato mayonnaise
black pepper mayonnaise | LEONs catsup
mango-peppadew catsup

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.

WINE

SPARKLING, WHITES & PINKS

nv cleto chiarli brut de noir rosé, **grasparossa**, emilia-romagna, italy

nv biutiful cava brut nature, **macabeo, chardonnay**, penedes, spain

2012 gustavs trocken sparkling **riesling**, rheinhessen, germany

2015 menade rueda, **verdejo**, castilla y leon, spain

2013 coppo gavi 'la rocca', **cortese**, piemonte, italy

2016 henri bourgeois les baronnes, **sauvignon blanc**, sancerre, france

2015 mustilli **falaghina**, compania, italy

2015 von buhl 'jazz' bone-dry **riesling**, pfalz, germany

2015 jean-louis mothe chablis, **chardonnay**, burgundy, france

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

REDS

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

2015 sanctum, **pinot noir**, burgundy, staherska, slovenia

2016 tenuta la chianti colli senesi docg, **sangiovese**, san gimignano, italy

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

2014 le monde **cab franc** doc, friuli, italy

2015 chateau les croisille cahors 'silice', **malbec**, cahors, france

2012 riva leone barbaresco, **nebbiolo**, piemonte, italy

2010 viña alberdi, **tempranillo**, rioja, spain

2007 altos el convento, **garnacha, carignan**, priorat, spain

2016 chateau massiac cuvee de sentinelle minervois, **syrah, carignan**,
corbieres, france

gl/btl

10/39

10/39

17/68

8/31

9/35

15/59

10/39

12/47

14/47

10/39

14/55

12/47

12/47

11/43

12/47

11/43

13/51

12/47

14/56

12/47

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.

STICKIE^s

casa de santa eufemia ruby porto, duoro, portugal
8.

sandeman 20-yr tawny port, portugal
11.

rare wine company, savannah, verdelho, madeira, portugal
11.

rare wine company, baltimore rainwater, madeira, portugal
11.

2011 alvear pedro ximénez de añada, montilla-moriles, spain
13.

1983 bodegas toro albalbá don px, pedro ximénez,
montilla-moriles, spain
14.

*we proudly offer counter culture
coffee & espresso drinks*