

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, bit o' blue
calyroad creamery, little stone mountain
mitica, 1 year manchego
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

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 made 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 COCKTAILS

---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.

---ocelotl---
blanco tequila, vermouth, aperol, strawberry,
citrus, mole bitters
12.

---the archer---
cachaça, vermut blanco, salers, almond orgeat,
apricot, citrus, lavender, seltzer, salt
12.

---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

	gl/btl
nv cleto chiarli brut de noir rosé, grasparossa , emilia-romagna, italy	10/39
nv biutiful cava brut nature, macabeo, chardonnay , penedes, spain	10/39
nv philippe gonet blanc de blancs, brut, chardonnay , le mesnil sur oger, france	19/95
2015 menade rueda, verdejo , castilla y leon, spain	8/31
2013 coppo gavi 'la rocca', cortese , piemonte, italy	9/35
2016 henri petit bourgeois, sauvignon blanc , loire, france	9/35
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 chateau de la selye 'maguelonne' rosé, grenache, syrah, cinsault , coteaux de l'ardèche, france	11/43

REDS

2015 willful wine co. pinot noir , willamette valley, oregon	14/55
2015 sanctum, pinot noir , burgundy, staherska, slovenia	12/47
2016 tenuta la 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, friuli, 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
2014 kiona red mountain ava, cabernet sauvignon, merlot , benton city, washington	14/56
2016 chateau massiac cuvee de sentinelle minervois, syrah, carignan , corbieres, france	12/47

SWEETS

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.

MOCKTAILS

---son of a gutterpop--- blood orange, lemon, cane syrup, finger lime, cinnamon 7.
---vinny vinny veitch-ee--- grapefruit, passionfruit, lime, salt 7.
---buzzer beater--- honey, lemon, club soda 6.
---double whammy--- espresso, tonic 5.
---seasonal kombucha--- rotating flavors, please ask your server for details 5.

*we proudly offer counter culture
coffee & espresso drinks*