

ON THE BOARD

chef's house charcuterie selection 16.
served with pickles & mustard

artisanal cheese | selection of 3 for 14. selection of 1 for 8.
calyroad creamery, bit o' blue
calyroad creamery, little stone mountain
mitica, one year manchego
sequatchie cove, coppinger
sweetgrass dairy, green hill

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 4.5 [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 purée,
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 14.

burger | painted hills beef, paprika, gruyere, sautéed mushrooms,
caramelized onions, black pepper mayo, frites 14.

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 7.

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]

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

SPRING COCKTAILS

---rose hotel---
gin, amaro montenegro, sumac, honey, lemon,
citric acid, bitters, rose water
12.

---neon blonde---
blonde rum, cucumber, ginger, lime,
grapefruit bitters, tonic
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.

---dicky babs no. 2---
hoodoo chicory, espresso, ancho chile, fernet,
macadamia
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 chateaux de fontinelle entre deux mers, sauvignon blanc, semillon , bordeaux, france | 9/35 |
| 2015 mustilli falanghina , compania, italy | 10/39 |
| 2015 von buhl 'jazz' bone-dry riesling , pfalz, germany | 12/47 |
| 2015 domaine de martinolles chardonnay , languedoc, france | 11/43 |
| 2017 chateau de la selye 'maguelonne' rosé, grenache, syrah, cinsault , coteaux de l'ardèche, france | 11/43 |

REDS

| | |
|--|-------|
| 2011 omero pinot noir , rare pommard selection, willamette valley, oregon | 14/55 |
| 2015 willful wine co. pinot noir , willamette valley, oregon | 14/55 |
| 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 cabernet 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 cabernet sauvignon, merlot , benton city, washington | 14/56 |
| 2016 chateau massiac cuvée 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, pearson peach jam, 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

| |
|---|
| ---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*