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## FOR THE TABLE

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

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

crispy fried quail skewers | peppadew-peach mostarda, celery-cilantro-radish salad 14.

bbq fried tofu | mixed pickle salad 7.

fried chickpeas | moroccan spiced 4.

lug nuts 4.5 [changes daily]

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

peppadews | goat cheese stuffed 5.

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## ON THE BOARD

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

artisanal cheese | selection of 3 for 14. selection of 1 for 8.

calyroad creamery, little stone mountain  
mitica, one year manchego  
prodigal farms, saxaphaw blue  
sweetgrass dairy, green hill  
sweetgrass dairy, thomasville tomme

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## OF LAND & SEA

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market fish | local squash, heirloom cherry tomatoes, corn, benton's bacon, frisée, almond romesco MP.

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

chicken-chorizo sausage | corn crème fraîche, roasted cauliflower, bok choy 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 14.

mussels | white wine broth, lemon, cream, tarragon, fennel, garlic, house prosciutto 14.

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## FROM THE GARDEN

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tucker farms arugula | frisée, shaved squash, roasted corn, castelvetrano olives, cotija, almond romesco 6 sm/11 lg.

tucker farms spring lettuces | watermelon, shaved cucumber, mint yogurt, feta, cucumber-jalepeño vinaigrette, roasted pepitas 6 sm/11 lg.

succotash | corn, squash, benton's bacon, heirloom cherry tomatoes, chili-lime butter 7.

warm chickpea & cherry salad | basil, aged provolone, red wine vinaigrette 7.

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## IN THE BUCKET

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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  
black pepper mayonnaise | LEONs catsup  
mango-peppadew catsup

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## DESSERT<sup>S</sup>

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chocolate almond cake, mousse, caramel corn, whipped cream, sorghum peanut butter 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

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# LEON<sup>S</sup>

FULL SERVICE

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executive chef: jeff sellers  
pastry chef: rachel wright

GLUTEN-FREE MENU