

LEON^S

FULL SERVICE

FOR THE TABLE

lug nuts 4.5 [changes daily]

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

peppadews, goat cheese stuffed 5.

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

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

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

mussels | white wine broth, cream, tarragon,
fennel, garlic, house-made prosciutto, baguette 14.

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

ON BREAD

[sides available à la carte]

burger | painted hills beef,
paprika, gruyere, sautéed mushrooms,
caramelized onions, black pepper mayo 9.

beef brisket | brasstown beef, peppercorn gravy,
crispy onions, sourdough, served open-faced 10.

shrimp roll | georgia shrimp, tomato remoulade,
baby iceberg lettuce, hoagie roll 9.

crispy veggie loaf banh mi | house made focaccia,
sriracha mayo, shaved purple daikon, cucumber,
watercress, pickled carrots, sesame-yuzu vinaigrette 10.

chicken niçoise tartine | chicken salad,
baby iceberg lettuce, hard cooked egg, sliced radish,
kalamata olives, chives, croissant 10.

lamb burger | moroccan-spiced, mint chèvre, cherry jam,
tucker farms arugula 10.

ON THE PLATE

georgia trout | local squash, heirloom cherry tomatoes, corn,
benton's bacon, frisée, fermented garlic-almond romesco 20.

chicken breast | smoked beet purée, roasted red cabbage,
kumquat-cilantro salad, kumquat-plum jus 21.

SMALL^S & SIDE^S

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

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

toasted orzo pasta & frisée | squash, scallions, lemon,
grana padano, olives, walnuts, basil 6.

frites [choose 1 sauce] 5.

FROM THE GARDEN

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

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

*add pan seared trout, grilled chicken,
sautéed or grilled georgia shrimp for 8.*

SPARKLING, WHITES & PINKS

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

gl/btl

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 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 des annibals rose, **grenache, syrah, cinsault**, provence, france

14/55

SWEETS

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

7.

pearson peach 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.

WINE

REDS

2012 ojai vineyard **pinot noir**, bien nacido vineyard, santa maria valley, california

13/52

2016 louis chevalier bourgogne **pinot noir**, burgundy, france

14/55

2016 tenuta la calcinae 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, fruili, 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 cuvee de sentinelle minervois, **syrah, carignan**, corbieres, france

12/47

COFFEE SELECTION

we proudly serve counter culture coffee, a rotation of organic, fair-trade, & single origin coffees;

regular 2.5 decaf 2.5

cappuccino 4. espresso 3. macchiato 3.5

LEON^S

FULL SERVICE

executive chef: jeff sellers

pastry chef: rachel wright

vegetarian & gluten free menus available.

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.

---ocelot!---

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.