

FOR THE TABLE

fried chickpeas | moroccan spiced 4.

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

LEON^S

FULL SERVICE

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 | cauliflower, corn, squash, farro,
bok choy, corn crème fraîche 17.

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,
castelvetro 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-jalapeño vinaigrette, feta 6 sm/11 lg.

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

SPARKLING, WHITES & PINKS

nv louis de grenelle saumur brut sparkling rosé, methode champenoise, **cabernet franc**, loire valley, france

gl/btl

12/48

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

nv broadbent **vinho verde**, loureiro, trajadura, pedernã, portugal

8/32

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

2017 von buhl maria schneider 'jazz' **riesling**, pfalz, germany

13/52

2015 domaine de martinolles **chardonnay**, languedoc, france

11/43

2017 chateau de la selve 'maquellonne' rosé, **grenache, syrah, cinsault**, coteaux de l'ardeche, france

11/43

SWEET^s

chocolate almond cake, caramel corn, whipped cream, peanut-sorghum purée
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

2011 amero **pinot noir**, single vineyard pommard clone, willamette valley, oregon 14/55

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.

SUMMER COCKTAIL^s

---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.