

## 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, little stone mountain  
mitica, one year manchego  
prodigal farms, saxaphaw blue  
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.

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

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

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

fried chickpeas | moroccan spiced 4.

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

peppadews | goat cheese stuffed 5.

## LAND & SEA

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

pan seared pork chop | avocado purée, roasted red pepper sauce, frisée,  
sungold tomato chimichurri, diakon radish 24.

house made pasta | changes daily, please ask your server for details.

chicken-chorizo sausage | corn crème fraîche, roasted cauliflower,  
fermented lemon bok choy, blackberry jus, crispy chicken skins 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

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

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.

mushroom & grain terrine | tucker farms arugula, frisée,  
shaved squash, roasted corn, castelvetrano olives, cotija,  
fried sourdough starter, almond romesco 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

## SUMMER 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

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

nv biutiful cava, brut nature, **macabeo, chardonnay**, penedes, spain

nv philippe gonet blanc de blancs, brut, **chardonnay**, le mesnil sur oger, france

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

2013 coppo gavi 'la rocca' **cortese**, piemonte, italy

2015 mustilli **falaghina**, compania, italy

2016 chateaux de fontinelle entre deux mers, **sauvignon blanc, semillon**,  
bordeaux, france

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

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

2017 chateau de la selye 'maguelonne' rosé, **grenache, syrah, cinsault**,  
coteaux de l'ardèche, france

### REDS

2011 omero **pinot noir**, rare single vineyard pomard clone,  
willamette valley, oregon

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

2016 tenuta la chianti colli senesi docg, **sangiovese**, san gimignano, italy

2016 chateau unang cotes-du-ventoux, **grenache, syrah, cinsault**, rhone, france

2014 le monde **cabernet franc**, doc, friuli, italy

2015 chateau les croisille, cahors 'silice', **malbec**, cahors, france

2012 riva leone barbaresco **nebbiolo**, piemonte, italy

2010 viña alberdi **tempranillo**, rioja, spain

2014 kiona red mountain **cabernet sauvignon, merlot**,  
benton city, washington

2016 chateau massiac cuvée de sentinelle minervois, **syrah, carignan**,  
corbieres, france

gl/btl

12/48

10/39

19/95

8/32

9/35

10/39

9/35

13/52

11/43

11/43

14/55

14/55

12/47

11/43

12/47

11/43

13/51

12/47

14/56

12/47

## SWEETS

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.

## 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\*