

FOR THE TABLE

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.

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

peppadews | goat cheese stuffed 5.

ON THE BOARD

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

OF 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.

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.

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.

LEON'S

FULL SERVICE

executive chef: jeff sellers
pastry chef: rachel wright

GLUTEN-FREE MENU

FROM THE GARDEN

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-jalapeño 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.

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
black pepper mayonnaise | LEONs catsup
mango-peppadew catsup

DESSERT^S

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