FOR THE TABLE

heirloom bean hummus | pickled cauliflower salad, feta,
lemon oil, crudités 9.

house baked ricotta | vegetable bolognese 10.

cornmeal fried calamari | fermented vegetables, charred leek powder,
black pepper mayonnaise 16.

diabla fried tofu | mixed pickle salad 7.

fried chickpeas | moroccan spiced 4.

bacon in a glass 6. [peanut butter supplement 0.50]

pickle plate | assorted house made pickles 5.

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, bit o' blue
calyroad creamery, hilderbrand tomme
calyroad creamery, little stone mountain
hobo cheese company, sky pilot
mitica, one year manchego

OF LAND & SEA

strip steak | baby turnips, beech mushrooms, scallion,
mushroom demiglace, sesame-nori butter 35.

market fish | roasted broccoli, georgia apples, turnips,
baby kale, scallion relish, ginger, coconut-butternut squash purée MP.

burger | painted hills beef, paprika, gruyère, sautéed mushrooms,
caramelized onions, black pepper mayo, frites 15.

mussels | salumi broth, grilled fennel, potatoes, pepperoni crumble 14.

risotto | mushroom duxelle, grana padano, local shiitake mushrooms,
lemon oil 17.

LEONS

FULL SERVICE

executive chef: jeff sellers
pastry chef: rachel wright

GLUTEN-FREE MENU

FROM THE GARDEN

tucker farms arugula | georgia strawberries, grilled asparagus,
spring onion purée, pickled red onion, chèvre, sumac chicharrones,
lemon-honey vinaigrette 6 sm/11 lg.

local baby romaine | white anchovy, purple daikon radish,
shaved grana padano, caeser dressing 6 sm/11 lg.

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

roasted spaghetti squash | shiitake marmalade, chives 6.

IN THE BUCKET

hand-cut pomme frites 7. [choice of 2 sauces]

garlic aioli | massaman curry
goat cheese fondue | chipotle mayonnaise
smoked tomato mayonnaise | chili-sorghum
black pepper mayonnaise | mango-peppadew catsup

DESSERTS

chocolate-nutella candy bar, toasted hazelnuts, sea salt 5.

peanut butter crème brûlée, dulce de leche, banana, sea salt whipped cream,
chocolate-peanut crumble 8.

7-pc dessert tasting 18.

ask your server about our daily dessert & LEONs ice cream