



Leonard's on main

APPETIZER

Brussel Sprouts 10

Pan roasted Brussel sprouts tossed with crispy bacon, goat cheese, sesame seeds & balsamic reduction

Fried Green Tomatoes 10

Thick sliced green tomatoes dredged in buttermilk and dusted in a house seasoned breading served over a bed of pimiento cheese grits and drizzled with balsamic reduction

Crab Cakes 14

homemade crab cakes with fresh crab meat and house spices, served on a bed of mixed greens and topped house remoulade

Mussels 12

mussels steamed and tossed in a lemon-garlic butter sauce. Served with a toasted French baguette

Stuffed Mushrooms 10

mushrooms stuffed with sausage, cream & Monterey jack cheeses, garlic, onion & parsley. Topped with panko breadcrumbs & toasted to perfection

SOUP

French Onion Soup 7

Caramelized onions in a fresh broth, topped with a French baguette and melted provolone

She-Crab Soup 7

A cross between a bisque and a chowder with fresh crab meat, this creamy soup is perfection

SALAD

House Salad 6

Spring mix, english cucumbers, cherry tomatoes, shaved carrots, parmesan, croutons, crispy bacon and cheese

Caesar Salad 6

Romaine, capers, freshly shaved parmesan, croutons and our house made caesar dressing

Seasonal Salad 6

Classic Wedge BLT with heirloom tomatoes, crispy bacon, sundried tomatoes and drizzled with our house made lemon pepper ranch



DRINKS

Tea 2

Sweet, Unsweet

Soda 2

Coke, Coke Zero, Sprite, Pibb

Non-Carbonated

Lemonade, Water



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ENTREES

all entrees served with 1 side & choice of salad

Filet Mignon 36

8 oz locally sourced,
exceptionally tender center-cut filet.

Ribeye 38

16 oz locally sourced, well-marbled, fire-
grilled, juicy and delicious.

Shrimp 28

Your choice of Fried or Grilled jumbo
shrimp

Shrimp & Grits 28

Pimento cheese grits, roasted corn,
andouille sausage, blackened shrimp and
herb creole sauce

Trout 28

Fresh trout crusted with a pecan-panko
breading and broiled until tender

Marinated Chicken 22

Buttermilk and herb marinated grilled
chicken breast



Our angus beef is locally sourced from Blue Jay Cattle
Company in Hoboken, GA.

SIDES

Asparagus 6

Fresh asparagus sauteed in a garlic butter

Green Beans 6

Fresh green bean wrapped in bacon and sauteed in
garlic butter

Cream Spinach 6

House blend of spinach, cream cheese, parmesan
garlic, onion and other spices

Loaded Baked Potato 6

Baked potato loaded with cheese, bacon, chives,
butter and sour cream

Mac-n-cheese 6

Capavalli noodles, in a delicious house made cheese
sauce, topped with seasoned breadcrumbs

Baked Sweet Potato 6

Baked sweet potato served with a cinnamon sugar
butter

DESSERTS

Crème Brulee 7

A house made custard topped with brown sugar and
torched to perfection and topped with a seasonal
berry compote

Strawberry Cheesecake 7

Classic New York style cheesecake, topped w/ a
housemade strawberry compote and whipped cream

Lava Cake 7

Chocolate cake w/ a molten fudge center, topped
with ice cream and drizzled with chocolate