

# longleaf

## *Appetizers*

ARTISAN CHEESE PLATE <i>accompaniments</i>	15
ARTISAN CHARCUTERIE PLATE <i>accompaniments</i>	15
KALE SALAD <i>wild rice, raisins, persimmon, pecorino cheese, brown butter sorghum vinaigrette</i>	8
GA APPLE & FRISEE SALAD <i>bacon, blue cheese, pine nuts, shallot vinaigrette</i>	8
OAK LEAF LETTUCE SALAD <i>fennel, breakfast radish, pain au levain croutons, buttermilk dressing</i>	8
WINTER SQUASH SOUP <i>yogurt, pecans</i>	8

## *Entrées*

SHRIMP PO'BOY <i>shaved cabbage, remoulade</i>	12
CHICKEN SALAD SANDWICH <i>honey wheat, bibb lettuce, b&amp;b pickles, hardboiled egg</i>	10
FRENCH OMELET <i>salad vert, fennel, shallot vinaigrette</i>	10
KALE, RED PEPPER & GREEN HILL QUICHE <i>salad vert</i>	10
SHRIMP AND GRITS <i>she crab cream, holy trinity</i>	21
GRIDDLED CHICKEN BREAST <i>creamed spinach, sweet peppers, turnip chow chow</i>	18
RAINBOW TROUT <i>skillet brussels, sweet peppers, ramp gribiche, radish</i>	22
VEGETABLE PLATE <i>sweet potato purée, broccoli, blackened cabbage, baby carrots, glazed turnips, oyster mushroom</i>	19

## *Vegetable Sides*

POTATO & TURNIP HASH	6
HOPPIN' JOHNS	6
ANSON MILLS GRITS	6
BABY CARROTS & GLAZED TURNIPS	6
SKILLET BRUSSELS SPROUTS <i>apple</i>	6

## *Desserts*

SAGE & RICOTTA PANNA COTTA <i>brandied peaches, ginger snap</i>	7
SALTED CARAMEL CUSTARD <i>earl gray, chai</i>	8
CHOCOLATE CHEESECAKE <i>torched meringue, graham</i>	9
APPLE SPICE CAKE <i>cream cheese, caramel, praline</i>	9
BY THE SCOOP <i>vanilla, chocolate, coffee ice cream, raspberry sorbet</i>	4