

# longleaf

## *Appetizers*

WARM OLIVES	5
ARTISAN CHEESE PLATE <i>accompagniments</i>	15
ARTISAN CHARCUTERIE PLATE <i>accompagniments</i>	15
WHITE BEAN SOUP <i>kale, ham crisp</i>	8
KALE SALAD <i>wild rice, dried cranberries, winter squash, pecorino cheese, vinaigrette</i>	9
OAK LEAF LETTUCE SALAD <i>fennel, breakfast radish, pain au levain croutons, buttermilk dressing</i>	7
ASPARAGUS AND ROASTED BEET SALAD <i>baby carrots, goat cheese, watercress, citrus vinaigrette</i>	9

## *Entrées*

FRENCH OMELET <i>salad vert, fennel, shallot vinaigrette</i>	10
CHICKEN SALAD SANDWICH <i>honey wheat, bibb lettuce, b&amp;b pickles</i>	10
THE GARDEN CLUB <i>smoked turkey, avocado, bacon, bibb lettuce, dijonnaise, white bread</i>	12
CATFISH PO'BOY <i>shaved cabbage, remoulade</i>	12
GRASS-FED GA BEEF BURGER <i>american cheese, griddled red onion, lettuce, mayo, sesame seed bun (add bacon, avocado, fried egg + \$2 each)</i>	12
CROQUE MONSIEUR <i>black forest ham, gruyere, whole grain mustard, cornichon</i>	13
STEAK SALAD <i>potatoes, sugar snap peas, radish, boiled egg, olive tapenade</i>	19
SHRIMP AND GRITS <i>she crab cream, holy trinity</i>	21
VEGETABLE PLATE <i>king trumpet mushroom, glazed hakurei turnips, sweet potato hash, curried carrot purée, asparagus, romanesco</i>	16

## *Desserts*

BANANA SEMIFREDDO <i>espresso streusel, banana bread, clabber</i>	8
CORNMEAL CREPES <i>sautéed apples, buttermilk ice cream</i>	8
SALTED CARAMEL BREAD PUDDING <i>vanilla ice cream, chocolate</i>	8
MARJOLAINE CAKE <i>chocolate hazelnut mousse, caramelized white chocolate</i>	9
LONGLEAF PASTRY PLATE <i>café assortment</i>	7
	4