

longleaf

Appetizers

ARTISAN CHEESE PLATE <i>accompagniments</i>	15
ARTISAN CHARCUTERIE PLATE <i>accompagniments</i>	15
TEMPURA FRIED SQUASH BLOSSOM <i>shishito, squash, romesco sauce</i>	10
KALE SALAD <i>wild rice, raisins, squash, pecorino cheese, brown butter sorghum vinaigrette</i>	8
OAK LEAF LETTUCE SALAD <i>fennel, pecans, breakfast radish, pain au levain croutons, buttermilk dressing</i>	8
TOMATO SOUP <i>parmesan</i>	8

Sandwiches

GRASS-FED GA BEEF BURGER <i>American cheese, griddled red onion, lettuce, mayo, b&b pickles, sesame seed bun (add bacon, fried egg + \$2 each)</i>	13
CROQUE MADAME <i>fried egg, black forest ham, gruyere, whole grain mustard, cornichon</i>	15
CHICKEN SALAD SANDWICH <i>honey wheat, bibb lettuce, b&b pickles, hardboiled egg</i>	10
VEGETABLE PITA <i>curried green lentils, cucumber, tahini yogurt, kimchi, okra, shitake mushroom</i>	13
THE GARDEN CLUB <i>smoked turkey, tomato, bacon, bibb lettuce, dijonnaise, white bread</i>	12
SHRIMP SALAD <i>parkerhouse roll, celery, tarragon</i>	12

Entrées

TUNA NIÇOISE SALAD <i>confit potatoes, radish, boiled egg, olive tapenade, green beans, carrots</i>	19
FRENCH OMELET <i>salad vert, radish, shallot vinaigrette</i>	10
SHRIMP AND GRITS <i>anson mills grits, she crab cream, holy trinity</i>	21
SEARED MOUNTAIN TROUT <i>cream corn, frisée salad</i>	24
GRIDDLED CHICKEN BREAST <i>creamed kale, mixed peppers, tomato, chow chow</i>	18
VEGETABLE PLATE <i>creamed corn, fried okra, bok choy, lions mane mushroom, turnip potato gratin</i>	19

Vegetable Sides

ANSON MILLS HEIRLOOM GRITS	6
TEMPURA LIONS MANE	6
CREAMED CORN	6
POTATO HASH	6
COLLARDS	6

