

longleaf

Appetizers

ARTISAN CHEESE PLATE <i>accompagniments</i>	15
ARTISAN CHARCUTERIE PLATE <i>accompagniments</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, shallot vinaigrette</i>	8
ARUGULA & BEET SALAD <i>gouda, citrus vinaigrette, pumpkin seed</i>	8
OAK LEAF LETTUCE SALAD <i>fennel, pecans, breakfast radish, pain au levain croutons, butter-milk dressing</i>	8
SQUASH SOUP <i>yogurt, pecans</i>	8

Entrees

CHICKEN POT PIE <i>carrots, celery, potato, field peas, puff pastry</i>	22
SHRIMP AND GRITS <i>anson mills grits, she crab cream, holy trinity</i>	21
GEORGIA MOUNTAIN TROUT <i>skillet brussels, sweet peppers, ramp girbiche, shiitake mushroom, radish</i>	24
GRIDDLED CHICKEN BREAST <i>creamed kale, mixed peppers, tomato, chow chow</i>	18
BRAISED SHORT RIB <i>fingerling potatoes, roasted root vegetables, oyster mushrooms</i>	32
VEGETABLE PLATE <i>tomato jam, baby carrots, bok choy, oyster mushroom, glazed turnips</i>	19

Vegetable Sides

ANSON MILLS HEIRLOOM GRITS	6
POTATO & TURNIP HASH	6
SORGHUM GLAZED BABY CARROTS	6
COLLARD GREENS <i>cornbread</i>	6
GREEN BEAN CASSEROLE <i>fried onions</i>	6

Desserts

SAGE & RICOTTA PANNA COTTA <i>brandied peaches, ginger snap</i>	7
SWEET POTATO TART <i>brown sugar, pecan</i>	8
SALTED CARAMEL CUSTARD <i>earl gray, chai</i>	8
CHOCOLATE CHEESE CAKE <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