

longleaf

Appetizers

PRAIRE ROLLS <i>whipped butter</i>	3
ARTISAN CHARCUTERIE PLATE <i>accompagniments</i>	15
ARTISAN CHEESE PLATE <i>accompagniments</i>	15
OAK LEAF LETTUCE SALAD <i>fennel, pecans, breakfast radish, pain au levain croutons, buttermilk dressing</i>	8
KALE SALAD <i>wild rice, raisins, pickled beets, pecorino cheese, brown butter sorghum vinaigrette</i>	8
APPLE AND FRISEE SALAD <i>blue cheese, bacon, pinenuts, lemon shallot vinaigrette</i>	8
BELGIAN ENDIVE & FIELD PEA HUMMUS <i>pepperjelly, benne seed, za'tar</i>	8
FRIED SQUASH BLOSSOMS <i>mushroom cream cheese, red pepper puree</i>	10
BUTTERNUT SQUASH SOUP <i>toasted pumpkin seed, spiced yogurt, pumpkin seed oil</i>	8

Entrées

CHICKEN POT PIE <i>carrots, english peas, potato, puff pastry</i>	24
BARRAMUNDI <i>skillet brussel sprouts, crisp shitake mushrooms, arugula</i>	28
VEGETABLE PLATE <i>sweet potato puree, tempura lions mane mushroom, cauliflower, baby carrots, shishito peppers</i>	22
SHRIMP AND GRITS <i>she crab cream, holy trinity, okra, andouille sausage</i>	26
BONE IN PORK CHOP <i>sweet potato puree, braised collard greens, red wine cranberry sauce</i>	32
BRAISED BEEF SHORT RIB <i>fingerling potato, carrots, turnips, pearl onions</i>	34
CONFIT DUCK LEG <i>green lentils, mustard greens, pickled tangerines</i>	32

Desserts

BAKED ALASKA <i>yuzu, coconut, toffee</i>	9
MOCHA CAKE <i>espresso, chocolate ganache, dry curacao</i>	8
SWEET POTATO CHEESE CAKE <i>brown sugar, ginger</i>	8
WARM SPICED DOUGHNUTS <i>apple butter, caramel crème patisserie</i>	9
BY THE SCOOP <i>vanilla, chocolate, brown butter praline, raspberry sorbet</i>	5