

# longleaf

## Small Plates

<b>Caviar Service</b>	<b>\$MKT</b>
<i>Petrossian caviar, shallot, chive, capers, egg white, egg yolks</i>	
	<b>18</b>
<b>Moqueca Soup (sf)</b>	
<i>halibut fumet, confit tomato, lump crab, poached prawn, pickled red onion, micro cilantro</i>	
	<b>18</b>
<b>½ Dozen Summer Salt Oysters (sf)</b>	
<i>smoked bentons ham broth, pickled mustard seeds, tarragon oil</i>	
	<b>18</b>
<b>Cured Lobster (sf)</b>	
<i>warm water lobster, fermented orange, jeow som, strawberry gelee, french radish, cilantro oil</i>	
	<b>25</b>
<b>Grilled Octopus (tn)(sf)</b>	
<i>farro, pomegranate vierge, lump blue crab, burnt leek vinaigrette, chorizo aioli</i>	
	<b>18</b>
<b>BBQ Pork Rilette</b>	
<i>peach confiture, house pickle, arugula caper salad, whole grain mustard, johnny cake</i>	
	<b>16</b>
<b>House Frites (vgt)</b>	
<i>fry seasoning, garlic butter, house sauce, 22-month aged Parmesan reggiano</i>	
	<b>12</b>
<b>Smoked Portobello Tartare (vg)(tn)</b>	
<i>pickled shimeji, roasted kohlrabi, black garlic purée, toasted pine nuts, tahini aioli, herb pistou served with pane di musica</i>	
	<b>15</b>

## Entrees

<b>F.G.T.</b>	<b>19</b>
<i>soft challah roll, fried green tomato, smoked pork belly, pimento aioli, fresno jam</i>	
<b>Longleaf Cheeseburger</b>	<b>21</b>
<i>house blend beef, white american cheese, caramelized onion, house sauce, fries</i>	
<b>Mushroom Gnocchi (vg)(tn)</b>	<b>24</b>
<i>chanterelles, vegetable medley, dashi beurre blanc, fried castelvetrano olive</i>	
<b>Squash Blossom Risotto (vgt)</b>	<b>24</b>
<i>robiola-stuffed squash blossom, confit tomato, caramelized garlic, summer squash, charred sweet corn, cherry drop peppers</i>	
<b>Fish &amp; Chips (df)</b>	<b>28</b>
<i>beer battered halibut, salt &amp; vinegar frites, kewpie tartar</i>	
<b>Trout</b>	<b>26</b>
<i>stewed beluga lentils, cauliflower, baby zucchini, preserved kale, bois boudran</i>	
<b>Duck Confit</b>	<b>25</b>
<i>classic cassoulet, dijon velouté, chicharron, Argentine chorizo</i>	
<b>Braised Beef</b>	<b>38</b>
<i>falafel, Napa cabbage, rainbow carrots, sauce tomate, veal demi</i>	

## Shareables

<b>Bread Service</b>	<b>12</b>
<i>focaccia with whipped lemon dill butter</i>	
<b>Cheeseboard</b>	<b>30</b>
<i>selection of cheeses and house-cured duck prosciutto, house-made jam, mustards and pickles</i>	
<b>Quatre Fromage Flatbread</b>	<b>16</b>
<i>mornay, mozzarella, pecorino, 22-month aged Parmesan reggiano, basil mascarpone, garlic oil</i>	
<b>Benton's Ham &amp; Pineapple</b>	<b>16</b>
<i>Benton's ham, mozzarella, pineapple gastrique, calabrian ricotta</i>	

## Salads

<b>Local Harvest Salad (tn)(vg)</b>	<b>15</b>
<i>fried tofu, candied walnuts, summer sweet corn, honeycrisp apple, tart cherries, black pepper honey vinaigrette</i>	
<b>Marinated Beet Salad (tn)(vgt)</b>	<b>16</b>
<i>candy striped and golden beets, Valencia orange, elderflower compressed watermelon, local greens, whipped brie, toasted macadamia, shallot vinaigrette</i>	
<b>Poached Peach &amp; Blue Crab Salad (sf)</b>	<b>18</b>
<i>champagne poached peach, roasted celery root, butter lettuce, chipotle vinaigrette, sunflower granola</i>	
<b>Charred Broccoli</b>	<b>16</b>
<i>apricot, pickled red onion, macadamia, caesar, aged pecorino</i>	
<b>Add-ons:</b> chicken 8   shrimp 10   salmon 12	

## Desserts

<b>Vacherin</b>	<b>13</b>
<i>lemon cardamom meringue, peach gelato, condensed milk, orange zest</i>	
<b>Triple Chocolate Mousse Cake</b>	<b>15</b>
<i>cocoa nib cookie crumble, chocolate ganache</i>	
<b>Donut</b>	<b>12</b>
<i>brown butter white chocolate ganache, strawberry crème anglaise</i>	

**Groups of eight or more will include a 20% gratuity.**

**gf:** gluten free | **df:** dairy free | **tn:** tree nuts  
**vgt:** vegetarian | **vg:** vegan | **sf:** shellfish

*\*Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness*