

longleaf

Small Plates

Caviar Service	\$MKT
<i>Petrossian caviar, shallot, chive, capers, egg white, egg yolks</i>	
Roasted Curried Butternut Squash Soup (df)(gf)	16
<i>coconut creme, sumac spiced pepitas</i>	
Oyster Rockefeller (df)	24
<i>spinach, gruyere, mornay, nori and toasted black sesame powder</i>	
White Soy Salmon Tataki	22
<i>Faroe Island salmon, puffed rice, matsutake shoyu cured egg yolk, white truffle crème fraiche, house-made chili crisp, shaved scallion</i>	
Seared Octopus (df)(sf)	18
<i>orange pomegranate vierge, lump blue crab, chorizo aioli</i>	
Halibut & Lobster Terrine (sf)(gf)	21
<i>Napa cabbage, charred leek, lemon butter, lobster espuma</i>	
Torched King Crab (sf)(gf)	\$MKT
<i>dashi butter, torched keupie, chive flowers</i>	
Smoked Portobello Tartare (vg)(tn)	15
<i>pickled shimeji, roasted kohlrabi, black garlic purée, toasted pinenuts, tahini aioli, herb pistou, served with pane di musica</i>	
Hot French Onion Dip	18
<i>robiola, gruyere, emmental, brie, fresh herb, served with toasted baguette</i>	

Entrees

Chicken Schnitzel Sandwich (df)	21
<i>toasted challah bun, whole grain aioli, grated apple, tarragon & Napa cabbage slaw</i>	
Longleaf Cheeseburger	21
<i>house blend beef, white american cheese, caramelized onion, house sauce</i>	
Squid Ink Tagliolini (sf)(tn)	26
<i>house pasta, fresh clams, roasted tomato, confit garlic, calabrian gremolata, toasted pinenuts</i>	
Bruschetta Risotto (vg)(gf)	24
<i>stracciatella, confit tomato, sauterne reduction, torn crouton, basil oil</i>	
Bruschetta Gnocchi (vg)	24
<i>roasted fennel puree, confit tomato, sauterne reduction, basil oil</i>	
Fish & Chips (df)	29
<i>beer battered halibut, salt & vinegar frites, gribiche tartar</i>	
Dover Sole	\$MKT
<i>pan seared dover sole, haricot verts, caramelized pearl onion, smoked roe beurre blanc with lemon and fried capers</i>	
Duck Confit	25
<i>classic cassoulet, dijon velouté, chicharron, Argentine chorizo</i>	
Coq au Vin Blanc	28
<i>braised cornish hen, potato gratin and roasted maitake mushrooms</i>	
Beef Bourguignon (gf)	38
<i>braised beef cheek, duchess potato, sauteed broccolini</i>	
Côte de Boeuf (gf)	160
<i>berbere spiced, bois boudra, whipped sweet potato, fried brussels with pecorino</i>	

Shareables

Bread Service	12
<i>house-made focaccia with brown butter and sage</i>	
Cheeseboard	30
<i>selection of cheeses and house-cured duck prosciutto, house-made jam, mustards and pickles</i>	
Quatre Fromage Flatbread	16
<i>mornay, mozzarella, pecorino, 22-month aged Parmesan reggiano, basil mascarpone</i>	
Diavola Flatbread	16
<i>jumbo pepperoni, calabrian ricotta, stracciatella, jalapeño onion gastrique</i>	

Salads

Harvest Salad (gf)(tn)(vgt)	15
<i>artisanal greens, shaved brussels, butternut squash, fennel, McIntosh apple, roquefort, candied walnuts, pomegranate vinaigrette</i>	
Beet Salad (gf)(tn)(vgt)	16
<i>assorted braised beets, local strawberry, frisee, herb labneh, spiced macadamia, fried coconut, shallot vinaigrette</i>	
Poached Asian Pear & Blue Crab Salad (sf)(df)	20
<i>plum wine poached pear, roasted celery root, butter lettuce, truffle vinaigrette, sunflower granola</i>	

Add-ons: tofu 5 | chicken 8 | salmon 12 | lobster 18

Sides

Potato Gratin	12
Herb Roasted Mushrooms	10
Fried Brussels	10
Broccolini	10

Desserts

Pineapple Upside Down Donut	14
<i>brown butter white chocolate ganache, pineapple creme anglaise, burnt sugar, maraschino cherry</i>	
Chai Spiced Rice Pudding (df)	12
<i>Earl Grey poached golden raisins, gingersnap crumble</i>	
Ferrero Rocher Chocolate Cake	16
<i>bundt cake, hazelnut, gold flakes</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*