

longleaf

Starters

Caviar Service <i>Arrivato Royal Ossetra, French onion espuma, cured egg yolk, chives, salt-and-vinegar chips</i>	MKT
Bread Service (vgt) <i>Focaccia with Calabrian rosemary honey butter</i>	12
Half-Dozen East Coast Oysters (sf) <i>Ramp mignonette, fermented Fresno hot sauce, cocktail sauce</i>	22
Soup du Jour <i>Featured Seasonal Soup</i>	14
Cheese & Charcuterie <i>Selection of two cured meats and three artisan cheeses, olives, jams, nuts, pickled vegetables, crostini</i>	30
Cauliflower Hummus (vg) <i>Cauliflower, tahini, herb oil, lavash, fresh crudité</i>	16
Spicy Chicken Sausage Flatbread <i>Chicken sausage, caramelized cipollini onions, roasted red pepper, fontina, mozzarella, Parmesan, spicy marinara, Calabrian chili hot honey</i>	22

Salads

House Salad (df, vg, gf) <i>Tucker Farms artisan lettuce, radish, carrot, celery, fennel, preserved lemon vinaigrette</i>	15
Kale Salad (tn, vgt) <i>Apple, pickled shallot, aged Comté, candied hazelnuts, lemon-garlic gremolata, pickled sweet pepper, coriander-ginger vinaigrette</i>	17
Baby Gem Caesar <i>Boquerones, aged Parmesan, lemon-garlic gremolata, cured egg yolk, bone marrow Caesar</i>	21
Add-ons: chicken 10 salmon 16 lion's mane 16 (vgt) filet mignon 38	

Sides

Confit Fingerling Potatoes <i>Spring onion chimichurri, aged Parmesan</i>	12
Sautéed BellaVita Mushrooms (vgt, gf) <i>Truffle aioli, lemon, chives</i>	12

Longleaf is card-only. Cash is not accepted.

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

Entrées

Lobster Roll (sf) <i>New England-style bun, chives, celery, brown butter, lemon-tarragon aioli, house fries</i>	MKT
Ham and Beurre <i>Ham, French butter, dijon, cornichons, toasted baguette, house fries</i>	15
Longleaf Cheeseburger <i>Georgia Wagyu, three-year aged white cheddar, black pepper sherry aioli, crispy shallots, house pickles, house fries</i>	23
Add-ons: Big Flat Creek Farm egg 3 bacon 4 sub Lion's Mane for Wagyu (vgt)	
Fish & Chips (df) <i>Beer-battered catch of the day, malt vinegar and salt fries, gribiche tartar</i>	23
Oven-Roasted Half Chicken (gf) <i>Sautéed kale, brown butter turnips, chicken jus, smoked herb salt</i>	28
Lion's Mane Steak (vg, gf) <i>Chipotle guajillo rub, sunflower salsa macha, cold-smoked cabbage slaw, avocado mousse</i>	24
Mushroom Risotto (vgt, gf) <i>BellaVita mushroom duxelles, porcini stock, roasted wild mushroom, Parmesan</i>	22
Clam Tagliatelle (sf) <i>Sapelo Island clams, guancile, white wine, butter, garlic, shallot, lemon-garlic gremolata, chives</i>	24
Filet Mignon <i>8 oz. filet mignon, spring onion chimichurri, confit fingerling potatoes</i>	54
Pappardelle Ripiene (vgt) <i>Spinach pasta, homemade ricotta, Parmesan, pickled ramps, confit green garlic, wild mushrooms, English peas, spring onion</i>	38

Desserts

Strawberry Rhubarb Cobbler <i>Whipped cream, powdered sugar, mint</i>	14
S'mores Tart <i>Chocolate mousse, Italian meringue, graham cracker crust</i>	14



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