

longleaf

Classic Cocktails

16

Banana Bread (Old Fashioned) • boozy, mellow, caramel
Bourbon, creme de banane, chocolate & walnut bitters

Espresso Martini • luxurious, rich, creamy
Dancing Goat espresso, Borghetti, local vodka

Harvest Moon Vesper • autumnal, whimsical, hint of spice
Aqua Spiced Gin, Grey Goose vodka, cinnamon infused apricot & ginger liqueur

Spiced Pear Sazerac • crisp, strong, spiced
Willet Rare Rye, pear cognac, chicory pecan bitters absinthe

Craft Cocktails

16

Apple Picking • smooth, balanced, refined
Spiced rum milk punch, apple cider, torched cinnamon

Big apple • warm, crisp, rich
Bourbon, rosso vermouth, smoked apple

Bonfire • smoke, fruit, citrus
Mezcal, rhubarb amaro, blood orange juice

Good Witch • tangy, sweet
Vodka, King's Ginger, fall grenadine, fresh lime

Lavender Woods • smoky, nutty, floral
Glenlivet Founders Reserve Scotch, Lavender infused Luxardo amaretto, cherry vanilla bitters

Matcha Eclipse Espresso Martini • green, earthy, smooth
Espresso, Borghetti liqueur, matcha, bourbon cream

Paper Chain • spiced, juicy, balanced
Rye whisky, Cardamaro Liqueur, pear cognac, apple cider

Pumpkin Brandy Alexander • (served hot or cold) comfort, smooth, familiar
Applejack brandy, pumpkin, creme de cacao, nutmeg

ATLANTA BOTANICAL GARDEN

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Small Plates

Caviar Service	\$MKT
<i>Arrivato Royal Ossetra, gougères, crème fraîche, accoutrements</i>	
Half Dozen East & West Oysters (sf)	22
<i>Pink peppercorn mignonette, fermented hot sauce, rye toast, French butter</i>	
New England Clam Chowder	15
<i>Bacon-and-chive garnish served with oyster crackers</i>	
Meatballs & Soft Polenta	18
<i>Veal, pork and local wagyu; calabrian pepper; Parmesan fonduta</i>	
Crispy Pork Belly (gf)	18
<i>Smoked apple butter; shaved apple, fennel, fine herbs</i>	
Wagyu Toast Tartare	22
<i>Premium Wagyu, sourdough, shallot, chive, cured egg yolk, bone marrow aioli</i>	

Entrées

Oven Roasted Half Chicken (gf)	28
<i>Sautéed spinach, brown butter turnips, chicken jus, smoked herb salt</i>	
Seared Scallops (sf)	48
<i>U10 diver scallops, potato-leek purée, bacon caramel, tobacco leek rings, frisée</i>	
Braised Short Rib (gf)	34
<i>Mashed potato, pearl onion, carrot, bordelaise sauce</i>	
Longleaf Cheeseburger	21
<i>Georgia Wagyu, white American cheese, caramelized onion, house sauce</i>	
Fish & Chips (df)(sf)	23
<i>Beer-battered cod, malt vinegar and salt frites, gribiche tartar</i>	
Mushroom Risotto (vgt)(gf)	22
<i>BellaVita mushroom duxelles, porcini stock, roasted oyster mushroom, Parmesan</i>	
Lion's Mane Steak (vg)(gf)	23
<i>Confit fingerling potatoes, pearl onion, carrots, mushroom bordelaise</i>	
Beef Cheek Agnolotti	24
<i>Brasied beef cheek and king trumpet mushroom, beurre monté, Parmesan, red wine reduction</i>	
White Lamb Bolognese	26
<i>Liberty Farms local lamb, mint pappardelle, Tucker Farms watercress, English peas, shaved Pecorino</i>	
Whole Branzino (gf)	36
<i>Boneless/butterflied, winter citrus, fennel, salsa verde, herbs</i>	
Duck Confit	25
<i>Cassoulet, sundried tomato, Dijon velouté</i>	
Steak Frites au Poivre	48
<i>8 oz. filet mignon, cognac peppercorn sauce, fine herbs, house fries</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

Shareables

Bread Service (vgt)	12
<i>Focaccia with Calabrian rosemary-honey butter</i>	
Cheese & Charcuterie	30
<i>Selection of two cured meats and three artisan cheeses, olives, jams, nuts, pickled vegetables, crostini</i>	
Cauliflower Hummus (vg)	16
<i>Cauliflower-tahini herb oil, lavash, fresh crudités</i>	
Foie Gras Mousse	27
<i>Caramelized banana, bacon crumble, toasted pistachios, orange gastrique</i>	
Sicilian-Style Margherita Pizza	17
<i>Roma tomato, fresh basil, aged Parmesan</i>	
Sicilian-Style Three-Cheese Pizza	17
<i>Cooked sauce, parmesan, fontina, mozzarella</i>	

Salads

Harvest Salad (df)(vgt)(gf)	15
<i>Tucker Farms artisan lettuce, preserved lemon vinaigrette, radish, carrot, celery, fennel</i>	
Kale Salad (tn)(vgt)	15
<i>Apple, pickled shallot, aged Comté, candied hazelnuts, lemon-garlic gremolata, pickled sweet pepper, coriander-ginger vinaigrette</i>	
Baby Gem Caesar	20
<i>Boquerones, aged Parmesan, bone marrow Caesar, lemon-garlic gremolata, cured egg yolk</i>	
Add-ons: chicken 10 salmon 12 shrimp 16 (sf)	

Desserts

Apple Hand Pie	14
<i>Warm apple-pie spice, flaky crust, crème anglaise</i>	
S'mores Tart	14
<i>Chocolate mousse, Italian meringue, graham cracker crust</i>	
Pumpkin Cheesecake (tn)	16
<i>Amaretto cookie crust, pumpkin seed brittle, nutmeg chantilly</i>	

Sides

Confit Fingerling Potatoes	12
<i>Salsa verde, aged Parmesan</i>	
Salt Roasted Carrots (vgt)	14
<i>Crème fraîche, carrot-top pesto, Calabrian rosemary-honey</i>	
Sauteed BellaVita Mushrooms (vgt)	12
<i>Truffle aioli, lemon, chives</i>	



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