

longleaf

Starters

Caviar Service	MKT
<i>Arrivato Royal Ossetra, gougères, crème fraîche, accoutrements</i>	
Bread Service (vgt)	12
<i>Focaccia with Calabrian rosemary honey butter</i>	
Half Dozen East Coast Oysters (sf)	22
<i>Pink peppercorn mignonette, fermented hot sauce, rye toast, French butter</i>	
Potato Leek Soup (gf)	12
<i>Bacon and chive garnish</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>	

Salads

House 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 lion's mane 16 (vgt) filet mignon 32	

Sides

Confit Fingerling Potatoes (gf)	12
<i>Salsa verde, aged Parmesan</i>	
Sauteed BellaVita Mushrooms (vgt) (gf)	12
<i>Truffle aioli, lemon, chives</i>	

Entrées

Meatbal Sub	18
<i>Veal, pork, Georgia wagyu, calabrian pepper, aged provolone, house fries</i>	
Ham and Buerre	15
<i>Ham, French butter, dijon, cornichons toasted baguette, house fries</i>	
Oven Roasted Half Chicken (gf)	28
<i>Sautéed spinach, brown butter turnips, chicken jus, smoked herb salt</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, house fries sub wagyu for Lion's Mane (vgt)</i>	
Fish & Chips (df)(sf)	23
<i>Beer-battered cod, malt vinegar and salt fries, 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>	
Steak Frites au Poivre	48
<i>8 oz. filet mignon, cognac peppercorn sauce, fine herbs, house fries</i>	

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>	

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



ATLANTA BOTANICAL GARDEN