

longleaf

Starters

Caviar Service	MKT
<i>Arrivato Royal Ossetra, French onion espuma, cured egg yolk, chives, salt & vinegar chips</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 Fresno hot sauce, cocktail sauce</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 crudité</i>	
Spicy Chicken Sausage Flatbread	22
<i>Chicken sausage, caramelized cipollini onions, roasted red pepper, fontina, mozzarella, Parmesan, spicy marinara, calabrian chili hot honey</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 38	

Sides

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

Entrées

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



ATLANTA BOTANICAL GARDEN

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