

longleaf

Appetizers

ARTISAN CHEESE PLATE <i>accompagniments</i>	15
ARTISAN CHARCUTERIE PLATE <i>accompagniments</i>	15
STRAWBERRY & CUCUMBER GAZPACHO <i>red bell pepper, celery, cardamom yogurt</i>	8
TUSCAN WHITE BEAN SOUP <i>ham crisp</i>	8
OAK LEAF LETTUCE SALAD <i>fennel, pecans, breakfast radish, pain au levain croutons, buttermilk dressing</i>	8
ARUGULA SALAD <i>roasted beet, citrus vinaigrette, orange supremes, parmigiano</i>	8
KALE SALAD <i>wild rice, raisins, squash, pecorino cheese, brown butter sorghum vinaigrette</i>	8
OYSTER MUSHROOM FONDUE <i>spring leek pistou, snow camp cheese, pain au levain</i>	10

Sandwiches

CROQUE MONSEIUR <i>black forest ham, gruyere, whole grain mustard, cornichon</i>	13
REUBEN SANDWICH <i>homemade corned beef & sauerkraut, russian dressing, marble rye bread</i>	13
LAKE OCONEE CATFISH PO'BOY <i>shaved cabbage, remoulade</i>	12
GRASS-FED GA BEEF BURGER <i>American cheese, griddled red onion, lettuce, mayo, sesame seed bun (add bacon, fried egg + \$2 each)</i>	13
THE GARDEN CLUB <i>smoked turkey, tomato, bacon, bibb lettuce, dijonnaise, white bread</i>	12
CHICKEN SALAD SANDWICH <i>honey wheat, bibb lettuce, b&b pickles, hardboiled egg</i>	10

Entrées

GRIDDLED CHICKEN <i>baby romaine, green goddess dressing, english pea hummus, longleaf giardiniera</i>	18
STEAK SALAD <i>potatoes, sugar snap peas, radish, boiled egg, olive tapenade</i>	19
SHRIMP AND GRITS <i>she crab cream, holy trinity</i>	21
VEGETABLE PLATE <i>swiss chard, pathfinder mushrooms, glazed baby carrots, braised baby onion, red beet purée, turnip, sugar snap peas</i>	16
ALASKAN KING SALMON <i>melted spring leeks and artichoke, radish, frisée</i>	23

Desserts

MARJOLAINE <i>hazelnut mousse, caramelized white chocolate</i>	9
STICKY TOFFEE PUDDING <i>buttermilk ice cream, sorghum</i>	8
PEANUT BUTTER SEMIFREDO <i>banana, chocolate</i>	8
CARROT CAKE <i>dry curacao, pecan, raisins</i>	9
GELATO BY THE SCOOP <i>vanilla, chocolate, raspberry sorbet, strawberry ricotta</i>	4

ATLANTA BOTANICAL GARDEN