

longleaf

Small Plates

Caviar Service	\$MKT
<i>Petrossian caviar, gougères, crème fraîche, accouterments</i>	
Half Dozen Oysters (gf)(df)(sf)	18
<i>sport pepper gazpacho, pickled mustard seeds, celery salt</i>	
Tomato Bisque (vgt)	14
<i>San Marzano tomato, roasted garlic oil, Mornay crostini</i>	
Smoked Portobello Tartare (vg)(tn)	15
<i>pickled chanterelle, roasted celery root, black garlic purée, toasted pine nuts, tahini aioli, herb pistou</i>	
Charred Cabbage (vg)(tn)(gf)	14
<i>pepper aigre-doux, herbes sesame, chai macadamia, Sauternes gastrique</i>	
Croquette Madame	15
<i>sunny-side-up egg, braised pork belly, béchamel, Gruyère, truffle crème</i>	
Tuna à la Basquaise (df)	22
<i>Yellowfin tuna, pickled and smoked yellow pepper, satsuma kosho vinaigrette, fried leeks</i>	
Tartare of Beef (df)(gf)	16
<i>Westholme Wagyu, bone marrow, cured egg yolk, pickled chanterelle, anchovy aioli, everything house chips</i>	

Entrees

Halibut & Lump Crab Cake Sandwich (sf)	22
<i>shawarma-spiced crab cake, sumac lebnah, tomato, red romaine, fennel, toasted Kaiser sesame bun</i>	
Longleaf Cheeseburger	21
<i>house-blend beef, white American cheese, caramelized onion, house sauce</i>	
Fish & Chips (df)(sf)	27
<i>beer battered halibut, salt & vinegar frites, gribiche tartar</i>	
Risotto (gf)(tn)	22
<i>grilled artichoke hearts, local spinach, white truffle, porcini cream, pine nut gremolata</i>	
Pork Cheek Ragù	23
<i>house-made cavatelli, Toulouse-style sausage, spring peas, chicharrón, P'tit Basque cheese</i>	
Sole Meunière (sf)	62
<i>Pan-seared sole, spring peas, fava beans, grilled artichoke, caramelized pearl onion, capers, crystallized lemon zest</i>	
Duck Confit	25
<i>cassoulet, sundried tomato, Dijon velouté, chicharrón</i>	
Wagyu Steak au Poivre (gf)	60
<i>New York strip, Café de Paris butter, fermented green peppercorn, house-cut frites</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

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

Shareables

Bread Service (vgt)	12
<i>house rolls served with spring pea butter and honey-browned butter</i>	
Cheese & Charcuterie	30
<i>selection of French cheeses, house-cured duck prosciutto, house-made jam, mustards and pickles</i>	
Roasted Carrot Hummus (vg)(gf)	16
<i>vadouvan, fried chickpeas, fava beans, crudités</i>	
Chicken Liver Pâté	15
<i>cherry-leek compote, French radish, pickled golden raisins, whole grain mustard, house-made crostinis</i>	
Poached Pear and Coppa de Corse Flatbread	16
<i>Roquefort, 22-month aged Parmigiano Reggiano, onion gastrique, local greens</i>	

Salads

Harvest Salad (df)(vgt)	15
<i>artisan lettuce, farro, asparagus, spring peas, roasted rutabaga, charred scallion, pickled cherry tomato, tahini goddess dressing</i>	
Beet and Strawberry Salad (gf)(tn)(vgt)	16
<i>sweet and savory beets, local strawberry, frisée, honey-herb labneh, spiced macadamia, fried coconut, shallot vinaigrette</i>	
Poached Asian Pear & Blue Crab Salad (sf)(gf)	20
<i>plum wine-poached pear, roasted celery root, butter lettuce, truffle vinaigrette, sunflower granola</i>	
Add-ons: chicken 12 salmon 12 colossal shrimp 18	

Desserts

Frozen Lemon Soufflé (gf)	13
<i>lemon custard, strawberry gel, dehydrated strawberry</i>	
Crème Brûlée	14
<i>orange essence, green cardamom, French vanilla</i>	
Gâteau au Chocolat	15
<i>salted caramel mousse, candied walnut, toasted sesame ice cream</i>	

Sides

House Fries	11
<i>truffle and black olive aioli</i>	
Ratatouille Gratin (vgt)	12
<i>aubergine, squash, saffron, house-made ricotta</i>	
Spring Vegetable Medley (vg)	12
<i>olive-caper pistou</i>	