

## *leafy greens and soups*

**SOUP OF THE DAY** 4

### **ELE CHOPPED SALAD**

mixed greens, romaine lettuce, red radishes, green beans, red onion, diced tomatoes, lima beans, egg, avocado and fried potatoes tossed in your choice of dressing 9

### **HOUSE SALAD**

mixed greens, romaine lettuce, tomatoes, red onion, croutons and house dressing 5

**FRENCH ONION SOUP** 5.5

### **HERBED BEAN SALAD**

mixed greens, romaine lettuce, tomatoes, lima beans, green beans and chickpeas tossed in herb vinaigrette 8

### **BEET SALAD**

mixed greens, green beans, roasted beets and goat cheese tossed in house vinaigrette and toasted almonds 8

## *let's share*

### **SEARED SEA SCALLOPS**

wild caught sea scallops served with butternut squash, roasted granny smith apples, and herbed butter sauce 13

### **SHRIMP & GRITS**

spicy shrimp served on a bed of fried green tomatoes, savory grits, and topped with bacon and hollandaise sauce 11

### **PEI MUSSELS MARINARA**

sauteed Prince Edward Island mussels combined with shallots, garlic, white wine and tomato sauce, served with garlic toast 9

### **HOMEMADE POTATO GNOCCHI**

made fresh daily 8

### **TARTE DE PROVENCE**

homemade tart shell filled with ratatouille, queso fresco and served in a tomato and basil coulis 9

### **HOMEMADE TORTILLA CHIPS**

fried flour tortillas served with homemade guacamole and fresh black bean and corn salsa 8

### **STYLIZED SLIDERS** 10

served with all three styles

ASIAN- STYLE beef patty served with Thai chili sauce, peanut butter, cabbage, and cucumber with carrot and jalapeno and cilantro slaw

EUROPEAN- STYLE beef patty served with pancetta, taleggio cheese, bibb lettuce, tomato and onion-mustard relish

AMERICAN- STYLE beef patty served with lettuce, tomato, onion, pickles and American cheese

### **ARTISAN CHEESE PLATE**

a selection of four varieties of cheeses served with fresh fruit and jam 11  
add charcuterie 15

### **SHORT RIB RAVIOLI**

braised short rib ragu in homemade ravioli served with oyster mushrooms, aromatic vegetables and natural reduction 10

### **DUCK PATE & CHICKEN LIVER TERRINE**

homemade duck paté with pistachios and smooth liver terrine served with course ground mustard, cornichons and toast points 11

### **FLAT BREAD OF THE DAY**

see server for today's special 9

### **FLAT BREAD**

homemade grilled vegetable hummus topped with tomatoes, baby arugula and parmesan 10

### **FRIED RISOTTO**

crispy risotto fritters served with tomato coulis and topped with aged parmesan 9

### **SWEET POTATO FRIES**

crispy sweet potato fries seasoned with sea salt and fresh herbs 7

## Between a Bun

SERVED WITH HOMEMADE CHIPS

### BASIL CHICKEN SANDWICH

free-range chicken breast marinated in fresh basil, garlic, olive oil and served with bibb lettuce, tomato and garlic mayo on a toasted telera bun 11

### AVOCADO BLT

applewood bacon, fresh sliced avocado, tomato and spring mix on a toasted telera bun 9

## on a plate

### OVEN ROASTED CHICKEN

free-range chicken marinated in olive oil, garlic, and fresh herbs served with vegetable of the day, sweet and sour red cabbage and garlic mashed potatoes 19

### DOUBLE- CUT PORK CHOP

served with braised greens, assorted beans and craft beer vinegar sauce 21

## on the side

ratatouille  
shoe string french fries  
sweet potato fries  
braised mixed greens  
sauteed green beans  
garlic mashed potatoes  
sweet & sour red cabbage  
long grain & wild rice with mushrooms

## something sweet

### CHOCOLATE MOUSSE

served with chocolate sauce and whipped cream 6

### LEMON TART

served with raspberry sauce, creme anglaise, fresh berries and whipped cream 5

### CREME CARAMEL

served with fresh berries 7

### HOMEMADE ICE CREAM CAKE

see your server for today's flavor 6

### ELE DESSERT CAKE

see your server for today's flavor 7

### DIJON HAM

grilled black forest ham, caramelized onions, swiss cheese and dijon mayo on a toasted pretzel roll 10

### HOUSE CHEESEBURGER

served with lettuce, tomato, onion, and American cheese on a toasted pretzel roll 9

### PAN- SEARED DUCK BREAST & LEG CONFIT

served with sweet and sour red cabbage, a blend of long grain and wild rice with mushrooms and green peppercorn sauce 24

### STEAK AND FRIES

marinated hanger steak served with hand-cut shoe string potatoes and maitre d' butter 20

## just for kids

HOT DOG 5

FLATBREAD WITH CHEESE 6

CHICKEN FINGERS (3) 6

GRILLED CHEESE SANDWICH 5

served with juice or soda and chips  
regular milk .75  
chocolate milk 1

## in a glass

coke  
diet coke  
sprite  
root beer  
sweet & unsweet tea  
lemonade  
apple juice  
cranberry juice  
orange juice  
milk  
chocolate milk

\*18% gratuity will be added to parties of six or more