

elé

BISTRO & WINE BAR



Starters

ARTISAN CHEESE PLATE | 19

a selection of cheeses served with fresh fruit, honey and garlic toast

WITH CHARCUTERIE | 24

FLATBREAD OF THE DAY | 14

ask your server for today's special

MUSSELS AL DIABLO | 13

prince edward island mussels sautéed with shallots, garlic, white wine and spicy tomato sauce, served with garlic toast

HOUSEMADE TORTILLA CHIPS | 10

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

POUTINE | 14

our crispy house fries topped with braised short-rib gravy, white cheddar cheese curds and garlic herb cream

HONEY FRIED CHICKEN TACOS | 13

honey fried chicken with housemade pickles, radish and cilantro garlic aioli in flour tortillas

WHITE CHEDDAR CHEESE CURDS | 11

beer battered and fried, tossed in cinnamon brown sugar and served with house jalapeño raspberry jam

ASSORTED SLIDERS* | 15

a trio of our house favorite sliders on toasted brioche

BISTRO BURGER

ground chuck slider with bacon jam, pickled red onion, arugula, brie cheese, cheddar cheese and hot honey

TEQUILA LIME CHICKEN

marinated grilled chicken, cilantro aioli, bibb lettuce, red onion and house guacamole

ELÉ CUBAN

shredded slow roasted pork, black forest ham, housemade pickles, swiss cheese, dijon mayo and pineapple jalapeño cream cheese

SOUP & SALAD

SOUP OF THE DAY | CUP 6 BOWL 8

ELÉ CHOPPED SALAD | 12

chopped harvest mixed greens, red radishes, english cucumbers, cherry tomatoes, edamame, green beans, hard-boiled egg and garlic toast points with your choice of dressing

HOUSE SALAD | 6

mixed greens, cherry tomatoes, red onion, croutons and house champagne vinaigrette

BIBB LETTUCE & PEAR SALAD | 12

bibb lettuce tossed with candied pecans, dried cranberries, goat cheese, fresh pears and house champagne vinaigrette

BEET & FRIED GOAT CHEESE SALAD | 12

with orange segments, arugula and lemon poppyseed vinaigrette

SEASONAL SALAD

ask your server for today's selection

HOUSEMADE DRESSING OPTIONS

ranch, house champagne vinaigrette, golden balsamic vinaigrette, lemon poppyseed vinaigrette

ADD A PROTEIN FOR AN ADDITIONAL CHARGE

choose from salmon, grilled chicken or fried shrimp

 VEGETARIAN ITEM

ASK YOUR SERVER ABOUT OUR OPTIONS FOR GLUTEN FREE MODIFICATIONS

Happy Hour

WEEKDAYS 3-6PM

\$5 DRAFTS & HOUSE WINES · \$3 OFF APPETIZERS, WINE FLIGHTS & BISTRO COCKTAILS

3680 RIGBY ROAD, MIAMISBURG, OHIO 45342

*consuming raw or undercooked meat, poultry, seafood, shellfish or egg may increase your risk of food borne illnesses

Main Plates

BETWEEN A BUN

all served with housemade potato chips & a pickle spear

BISTRO BURGER* | 15

all-natural hormone-free ground chuck with bacon jam, pickled red onion, arugula, brie cheese, cheddar cheese and hot honey on a brioche bun

or **Keep it Classic** with bibb lettuce, red onion, tomato, housemade pickles and your choice of cheese and bun

ELÉ CUBAN SANDWICH | 14

shredded slow roasted pork, black forest ham, housemade pickles, swiss cheese, dijon mayo and pineapple jalapeño cream cheese

CLUB SANDWICH | 14

oven roasted turkey, black forest ham, applewood bacon, bibb lettuce, tomato, american cheese, ghost pepper cheese and grape butter on toasted sourdough bread or seeded multigrain

DIJON HAM SANDWICH | 13

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

ELÉ VEGGIE BURGER | 14

our signature housemade patty made of grilled vegetables, black beans, corn and rice with garlic mayo, spinach, pickled red onion, sliced cucumber, goat cheese and avocado purée on a toasted brioche bun

TURKEY & BRIE SANDWICH | 13

oven roasted turkey served on a telera bun with arugula, sliced pears and brie spread

BASIL CHICKEN SANDWICH | 13

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

HERBIVORE SANDWICH | 13

layers of cucumber, housemade pickles, avocado purée, red onion, spinach, roasted red peppers, tomatoes, balsamic reduction with cheddar and swiss cheese on seeded multigrain bread

ENTRÉES

OVEN ROASTED CHICKEN | 22

farm raised airline chicken braised in white wine, cream, parmesan, fresh herbs and lemon, served with seasonal veggies and rice

MOROCCAN LAMB MEATBALLS | 22

housemade meatballs served on a crispy potato pancake with ratatouille and a spicy tomato chutney

SMOKED PORK CHOP | 25

served with caramelized apples and onions, roasted potatoes, seasonal veggies and root beer bbq sauce

SHORT RIBS & POTATO | 24

red wine braised beef short ribs served with green beans, garlic mashed potatoes and honey dijon demi

HOUSEMADE POTATO GNOCCHI OF THE DAY | 20

see server for today's special

PAN SEARED ATLANTIC SALMON | 25

fresh caught atlantic salmon over garlic mashed potatoes, green beans and lemon butter caper sauce

SHRIMP & GRITS | 20

breaded and fried shrimp tossed in our housemade buffalo sauce, served on a bed of fried green tomatoes, savory grits and topped with bacon, hollandaise sauce and red pepper purée

BROWN BUTTER SEA SCALLOPS | 26

pan seared brown butter sea scallops over braised spinach and creamy saffron parmesan risotto with a balsamic reduction

FISH OF THE DAY | MP

see server for today's special

JUST FOR KIDS

served with chips or fruit and a kid's drink

TURKEY & CHEESE SAMMY 7

HOT DOG 6

CHEESE FLATBREAD 7

CHICKEN FINGERS 7

GRILLED CHEESE 6

TWO CHEESEBURGER SLIDERS 7

on the side

SWEET POTATO FRIES

SHOE STRING FRENCH FRIES

HOUSEMADE RATATOUILLE

SAUTÉED GREEN BEANS

SEASONAL VEGGIES

GARLIC MASHED POTATOES

HOUSEMADE POTATO CHIPS

WILD RICE



VEGETARIAN ITEM

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The Wine Cellar

WHITE

TINY BUBBLES

POQUITO, MOSCATO Spain (375 ml bottle)	10
ANNA DE CODORNÍU, BLANC DE BLANCS Spain (187 ml bottle)	9
CANELLA, PROSECCO Italy (187 ml bottle)	9
BOCELLI, PROSECCO Veneto, Italy	30
LUCIEN ALBRECHT, BRUT ROSÉ Anderson Valley, California Fine and delicate bubbles	40

BRIGHT WHITES

from sweet to dry

DEBONNE, MOSCATO RIESLING Grand River Valley, Ohio	7 21
DEBONNE, PEACHTREE GRIGIO Grand River Valley, Ohio	7 21
VON WILHELM HAUS, RIESLING AUSLESE Nahe, Germany	8 24
LUNA NUDA, PINOT GRIGIO Trentino-Alto Adige, Italy	9 27
LAGARIA, PINOT GRIGIO Delle Venezie, Italy	8 24
GIESEN, SAUVIGNON BLANC Marlborough, New Zealand	8 24
EMMOLO, SAUVIGNON BLANC Napa Valley, California	10 30
PINE RIDGE, WHITE BLEND California	9 27
RAIMAT, ALBARINO Catalonia, Spain Fresh citrus and melon notes	9 27
SEA SUN, CHARDONNAY Santa Barbara/Monterey/Solano, California	9 27
TWENTY ACRES, CHARDONNAY California	9 27

ROSÉ

ZOE, ROSÉ Peleponnese, Greece	9 27
CAMPUGET 1753, ROSÉ Rhône Valley, France	12 36
CLOUDLINE CELLARS, PINOT NOIR ROSÉ Willamette Valley, Oregon Bright fresh fruit flavors	13 39

RED

RED DRESS REDS

DEBONNE, BLUEBERRY NOIR Grand River Valley, Ohio	7 21
SEA SUN, PINOT NOIR California	9 27
CASTLE ROCK, PINOT NOIR Willamette Valley, Oregon	10 30
SKETCHBOOK, PINOT NOIR California	11 33
BOCELLI, SANGIOVESE Tuscany, Italy Medium bodied wine perfect with dinner or on it's own	10 30
CONUNDRUM, RED BLEND California	10 30
PREDATOR SIX SPOT, RED BLEND Lodi, California	10 30
DELAS FRÈRES, RED BLEND Côtes-du-Rhône, France Full rounded palate with delicate tannins	11 33
TRUE GRIT RESERVE, RED BLEND Mendocino County, California	12 36
ANGELS & COWBOYS, RED BLEND Sonoma County, California	12 36
BRASSFIELD ESTATE, ERUPTION RED BLEND California Grown on the side of a dormant volcano, full-bodied, lush and soft	12 36
PARDUCCI, PETITE SIRAH California	10 30
EMMOLO, MERLOT Napa Valley, California	20 60
ENRIQUE FOSTER, MALBEC Mendoza, Argentina	9 27
ANTIGAL UNO, MALBEC Mendoza, Argentina	9 27
BONANZA, CABERNET SAUVIGNON Napa Valley, California	10 30
LIBERTY SCHOOL, CABERNET SAUVIGNON Paso Robles, California	11 33
TRUE GRIT RESERVE, CABERNET SAUVIGNON Mendocino County, California	12 36
TEXTBOOK, CABERNET SAUVIGNON Napa Valley, California Balanced depth of flavor with nice earthy structure	20 60
SILVER OAK, CABERNET SAUVIGNON Alexander Valley, California	- 115

FLIGHTS

3 ounce pours of each wine

OHIO SWEET MEDLEY | 12

DEBONNE, MOSCATO RIESLING
DEBONNE, PEACHTREE GRIGIO
DEBONNE, BLUEBERRY NOIR

WORLDWIDE WHITES | 16

RAIMAT, ALBARINO *Spain*
EMMOLO, SAUVIGNON BLANC *California*
LUNA NUDA, PINOT GRIGIO *Italy*

ROSÉ ALL DAY | 16

ZOE, ROSÉ
CAMPUGET 1753, ROSÉ
CLOUDLINE CELLARS,
PINOT NOIR ROSÉ

PRIMO PINOTS | 16

SEA SUN, PINOT NOIR
CASTLE ROCK, PINOT NOIR
SKETCHBOOK, PINOT NOIR

WORLDWIDE REDS | 16

BOCELLI, SANGIOVESE *Italy*
DELAS FRÈRES, RED BLEND *France*
ANTIGAL UNO, MALBEC *Argentina*

UBER REDS | 16

TRUE GRIT RESERVE, RED BLEND
BRASSFIELD ESTATE, RED BLEND
PARDUCCI, PETITE SIRAH

CALI CABS | 16

BONANZA, CABERNET SAUVIGNON
LIBERTY SCHOOL,
CABERNET SAUVIGNON
TRUE GRIT RESERVE,
CABERNET SAUVIGNON

BEER FLIGHT | 13

CHOOSE FOUR FROM
OUR ROTATING TAPS

HOUSEMADE

Sangrias

Available by the glass or pitcher

WHITE 9 | 27
RED 9 | 27

SANGRIA SATURDAYS
\$20 PITCHERS

Cocktails

THE BIG FIG | 13

A robust and herbal blend of fig jam and Rubicon Creek bourbon. Citrus notes round out this élé bistro original.

ELÉ SUNSET | 11

Crafted with tequila and married with raspberries, this south of the border cocktail brings together the sweetness of pineapple and the subtle hint of heat from Ancho Reyes ancho chili liqueur.

ELÉGANT APPLE | 11

Winter meets tropics with this rum based cocktail. Sailor Jerry spiced rum with fresh apples and a blend of nutmeg, cranberries, cinnamon and a locally sourced elderberry elixer in our housemade elegant syrup.

BLOSSOM & BUBBLES | 13

A refreshing blend of citrus and berries paired with Hendrick's Gin and Lebanese orange blossom water topped with prosecco.

ELÉ CHOCOLATE CAKE MARTINI | 12

Not your traditional chocolate cake martini. We've taken out the cream and created a light and delicious martini with notes of vanilla and hazelnut, reminiscent of your favorite chocolate cake.

WELLER MANHATTAN | 14

A timeless cocktail and élé favorite. Weller Reserve bourbon, crafted with Dolin sweet vermouth and Fee Brothers whiskey barrel aged bitters.

JUST BEET IT | 11

Can't beet this delicious cocktail. Beet juice paired with pineapple, lemon, a light touch of smoke and Absolute Peppar. We know you'll enjoy this bold and uniquely crafted drink.

CUMBERSOME MULE | 11

Not your average mule. Muddled cucumber, house infused lemongrass jalepeño vodka, touch of lemon, topped with Pickett's hot and spicy ginger beer.

Sweets & Treats

WARM APPLE TART | 7

prepared with granny smith apples and pastry cream on puff pastry dough, served with housemade caramel sauce and cinnamon ice cream

CRÈME BRÛLÉE OF THE DAY | 7

the classic french dessert made with custard and caramelized sugar
ask your server about today's flavor

CHOCOLATE MOUSSE CAKE | 8

rich chocolate cake with dark chocolate mousse topped with chocolate ganache

LEMON TART | 6

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

ELÉ DESSERT CAKE | 7

ask your server about today's flavor

ELÉ DESSERT FLIGHT | 10

a seasonal flight of three élé Cake Co. desserts
ask your server about today's flight

Join us for Weekend Brunch

EVERY SATURDAY & SUNDAY FROM 9AM-3PM

WWW.ELECAKECO.COM | 937.384.2253