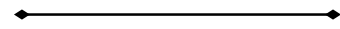




Prix Fixe

\$15.95

First



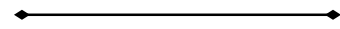
Tempura Asparagus with Honey-Miso
Grilled Shrimp with Piperade and Lemon
Confit

Second



Viet Beef Salad, Grilled Cha Bo, Rice Noodles
Herbs, Chili Dressing
Fried Softshell Crab with Sweet Corn Puree
And Fresh Tomato Relish

Third



Gelatos

Hazelnut and Espresso Torte
With Marscapone and Berries



ELLIOTT S
O N L I N D E N

Wine BTG & Seasonal Inspirations

Sangria Bianca 7

Chardonnay

Les Charmes, Macon Lugny 7

Angeline, Sonoma 9

Hendry Unoaked, Napa Valley 11

Other Whites

Ancien, Pinot Gris, Carneros 9

Elizabeth Spencer, Chenin Blanc, Mendocino 9

Longboat, Sauvignon Blanc, Marlborough 8

Zinfandel

Toad Hollow "Cacophony" Paso Robles 7

Brochelle, Paso Robles 12

Pinot Noir

Biltmore Reserve, Russian River Valley 8

Lange Estate, Willamette Valley 12

Cabernet

Cono Sur "Vision", Maipo Valley, Chile 8

Pietra Santa, Cienega Valley 8

Napa Cellars, Napa Valley 10

Other Reds

Saddlerock, Merlot, Malibu 7

Catena "Vista Flores" Malbec, Mendoza 8

San Jacopo Chianti Classico 10

Featured Beers

Konig, Pilsner Germany 5

Smuttynose, IPA, New Hampshire 5

Dogfish Head Aprihop, Delaware 6

Thirsty Dog Imperial Stout, Ohio 6

Estrella Damm "Inedit" Belgian Witbier 20

Extensive Wine & Beer List Available Upon Request

Starters-Sides

Fresh Soup of the day

7

Caprese salad

8

Seasonal Salad

Lemon thyme vinaigrette & goat cheese

6

Triple cooked French fries with truffle aioli

4.50

3 with entrée

Mains

Fish & Chips

Beer batter, hand cut triple cooked French fries sauce

gribiche

15

Spring Pressed Sandwich

Chicken, apple, brie, cranberry aioli, and asparagus

12

Cuban Pressed Sandwich

Shaved pork with pepper jack cheese, black bean

relish, avocado

12

Shrimp and Grits

Tangy Mustard Sauce. Cheddar and Ale Grits

12

Chicken Penne

Roasted Peppers, Creamy Tomato Sauce

12

Of The Moment...

Spinach and Wild mushroom Quiche

Petit salad, lemon-thyme vinaigrette

12

Split Pea Risotto

With pearl onion, house cured bacon

Rock shrimp

13

Crepe

goat cheese, asparagus and crab

12.95

Chicken and Gnocchi

Spring vegetables, herbs and olive oil and hint of

crème fraiche

12.95

Salads

Grilled Chicken Salad

Raw Tomato confit, new potatoes roasted in smoked

paprika and honey, manchago cheese

12

Crab & Avocado Salad

Black bean tostado, chimichuri sauce

12

Greek Salad

Tomato Coulis, Local cheeses, Olives, Cucumbers

Marcona, Tomatoes

12

Of the moment...featuring local, regional and seasonal produce