

STARTERS

- prince edward island mussels** 14
shallots, roasted garlic, chili, vermouth, toasted baguette
- coconut shrimp bao bun** 12
quick-pickled cucumber, cilantro, shaved red cabbage, korean chili mayo
- short rib empanadas** 12
cotija cheese, tomatillo salsa
- imported italian burrata** 14
marinated cherry tomatoes, field greens, toast points
- crispy calamari** 13
tomato sauce
- sweet & spicy wings** 12
sesame, scallion, soy-ginger-honey glaze
- tuna tartare** 15
avocado, sweet chili sauce, scallions, wonton chips
- guacamole** 13
tomato, onion, jalapeno, cilantro, lime, tortilla chips
- popcorn shrimp** 14
crispy fried shrimp, cajun remoulade sauce

ENTRÉES

- smoke-roasted 1/2 chicken** 20
smashed red bliss potatoes, creamed rainbow chard, marsala sauce
- pan roasted honey-soy salmon** 23
cauliflower "rice", sautéed market vegetables
- classic meatloaf** 18
garlic thyme mashed potatoes, sautéed spinach, demi glacé
- grilled pork chop** 24
challah bread pudding, panko onion ring, apple-butter walnut sauce
- chicken fried chicken** 19
leeks, string beans, roasted garlic thyme mashed potatoes, country gravy
- lasagna bolognese** 19
grass-fed beef ragu, alfredo cream, parmesan, roasted tomato
- mahi mahi tacos (2)** 19
char-grilled, sweet corn jalapeno slaw
- steak frites** 26
ny strip steak, marchand de vin, truffle fries
- slow braised chicken tacos (2)** 18
salsa verde, cotija cheese, quick-pickled cabbage
- mediterranean chicken paillard** 20
cherry tomatoes, cucumbers, red onion, parsley, honey sherry wine dressing
- braised beef short-rib** 25
sweet potato purée, roasted bacon brussel sprouts, candied pecans

SIGNATURE COCKTAILS

- blood orange cosmo**
citrus vodka, orange liqueur, fresh key lime, scarlet orange purée
- frozen margarita**
the classic with key lime juice and your choice of, strawberry, pomegranate or açai
- black and blue mojito**
white rum, muddled mint and blackberry, lime, fresh blueberries
- red apricot sangria**
dry white wine, apricot brandy, apricot juice, chopped fall fruits, splash of red wine
- blue cheese olive martini**
muddled cucumber, vodka, splash of olive juice, hint of dry vermouth, blue cheese stuffed olive
- spicy pear margarita**
gold tequila, jalapeño syrup, key lime, anjou pear liqueur, pear purée, mezcal de maguey
- cranberry ginger mule**
citrus vodka, ginger beer, fresh ginger purée, splash of cranberry
- salted caramel old fashioned**
rye whiskey, salted caramel liqueur, aromatic bitters, marasca cherry
- chocolate boulevardier**
kentucky bourbon, sweet vermouth, bitter orange aperitif, chocolate bitters, orange peel
- spiced rum apple cider**
dark rum, apple purée, allspice liqueur, apple cider
- pomegranate sparkler**
sparkling wine, sir william pear purée, pomegranate syrup

SOUPS & SALADS

- tomato soup** 9
grilled cheese croutons, sherry wine, chives
- classic hearty chicken noodle soup** 8
parmesan, parsley
- elmo salad** 11
baby arugula, green apple, toasted almond, honey-dijon vinaigrette
- roasted beet salad** 12
red and golden beets, baby arugula, red onion, toasted pepitas, creamy goat cheese ranch dressing
- classic caesar** 12
chopped romaine hearts, parmesan brioche croutons, caesar dressing
- tuscan kale salad** 13
marinated artichokes, roasted red peppers, shaved red onion, pesto-ricotta, toasted pine nuts, sun-dried tomato dressing
- baby spinach and pear salad** 13
bosc pear, crumbled gorgonzola cheese, pomegranate, toasted walnuts, poppy seed dressing

BIG SALADS

- greek salad** 15
tomato, cucumber, feta cheese, red onion, kalamata olives, parsley, oregano dressing
- grilled sirloin salad** 19
field greens, hearts of palm, tomato, smoked red onion, blue cheese, vinaigrette
- cobb salad** 18
grilled chicken, applewood smoked bacon, avocado, boiled egg, cherry tomatoes, blue cheese, red onion, sherry vinaigrette
- salmon nicoise salad** 19
herb-crusted salmon, string beans, cherry tomato, potato, egg, red onion, olives, red wine vinaigrette
- autumn grain bowl** 14
quinoa, faro, roasted sweet potato, kale, apple, dried cranberries, herb vinaigrette {add seasonal vegetables, chicken, \$5 each; salmon, shrimp, steak \$8 each}

FOR SHARING

- truffle fries** 14
parmesan cheese, truffle oil, herb roasted garlic mayo
- lobster mac & cheese** 17
maine lobster, cheddar, mozzarella, béchamel, toasted herb bread crumbs
- classic mac & cheese** 13
cheddar, mozzarella, béchamel, toasted herb bread crumbs {add bacon, mushrooms, \$2 each, truffle oil \$3}
- elmo bites** {choose 3} 20
guacamole and chips, sweet potato fries, monterey jack quesadilla, fried calamari, panko-breaded onion rings, sweet and spicy wings

BISTRO

- YOUR CHOICE OF FRENCH FRIES OR FIELD GREENS
- elmo burger {sirloin, turkey, veggie}** 15
caramelized onions, brioche {add cheddar, swiss, blue, feta, goat cheese, mushrooms, bacon \$2 each; avocado \$3}
 - southern fried chicken sandwich** 16
buttermilk fried chicken, pickles, corn jalapeno slaw
 - tuna burger** 18
yellowfin tuna, red onion, lettuce, tomato, chipotle mayo
 - grilled atlantic salmon blt** 16
thick-cut smoked bacon, lettuce, tomato, herb roasted garlic mayo
 - grilled chicken club** 16
lettuce, tomato, bacon, avocado, chipotle mayo, cheddar cheese
 - ny strip steak sandwich** 17
gruyère cheese, onion currant jam, herb roasted garlic mayo
 - texas bbq pulled pork sandwich** 15
elmo's bbq sauce, corn jalapeno slaw

MARKET FRESH 8

{ 3 FOR 18 }

- tempura string beans**
crispy tempura, chipotle mayo
- baby carrots**
honey glaze, quinoa chives
- spiced crispy cauliflower**
saffron aioli
- beet carpaccio**
shaved red onion, feta, vinaigrette

EXTRAS 7

- cauliflower "rice"**
- roasted bacon brussels sprouts**
- sweet potato purée**
- garlic thyme mashed potatoes**
- string beans**
- sweet potato fries**
- cream rainbow chard**
- crispy fries**

DESSERTS 9

- pecan pie**
french vanilla ice cream
- duncan hines devils food cake**
fudge frosting, vanilla ice cream
- double layer sweet potato cheesecake**
cream cheese maple icing, whipped cream
- elmo's famous fudge brownie**
vanilla ice cream, chocolate sauce
- toasted coconut pie**
key lime mousse