

THE ELMS

restaurant and bar

snacks

Sweet and Spicy Nuts 6 (vg, gf)

Vegetable Pickles 8 (vg, gf)
seasonal assortment

Pigs in a Blanket 10

Deviled Eggs 8 (v, gf)

Garlic Knots 7 (v)

Bread & Butter 6 (v)
seasonal compound butter

soup & salads

Seasonal Soup 10 (vg, gf)

French Onion Soup 12
croutons, gruyere, chive

Market Salad 13 (vg, gf)
mixed lettuces, radish, cucumber,
sugar snap pea, lemon vinaigrette

Kale Salad 14 (vg, gf)
red and green kale, apple,
fried chickpeas, almond dressing

Caesar Salad 14
romaine, anchovy, parmesan, croutons

appetizers

Oysters* 4ea (gf)
mignonette, hot sauce

Clam Fritters 14 (gf)
tartar sauce, lemon

Truffle Fries 13 (v, gf)
truffle oil, parmesan, herbs, aioli

Grilled Vegetables 14 (vg, gf)
white bean hummus, chili oil

Mussels 18
bacon, chopped clams, garlic,
tomato, herbs, sourdough

Lobster Toasts 20
herb dressing, fried capers, watercress

Fried Pork Rilette 16
mustard, kraut, cherry jam

sides

Wild Mushrooms 10 (v, gf)

Mashed Potato 8 (v, gf)

Herbed Fries 8 (vg, gf)

Creamed Spinach 8 (v)

Mac and Cheese 12 (v)

entrées

Roasted Cauliflower 24 (vg, gf)
romesco, poblano, fried garlic

Vegetable Pot Pie 25 (v)
leek, potato, carrot, mushroom, peas

Seared Sea Scallops 32* (gf)
parsnip purée, sweet peppers, frisée, lemon

Pan Seared Arctic Char* 30 (gf)
tomato cream, navy beans, zucchini,
green garlic, cherry tomato

Roasted 1/2 Chicken 30 (gf)
maple carrots, peas, potato, rosemary jus

Bone-In Pork Chop* 33 (gf)
plum purée, corn, cherry tomato, arugula

Tavern Steak* 34 (gf)
teres major, mashed potato, grilled leeks, jus

8oz Burger* 22
cheddar, caramelized onion, 1000 island,
pickles, challah bun, fries
add ons: bacon 4. fried egg 3. extra patty 10
(plant based option available)

v=vegetarian, vg=vegan, gf=gluten free

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical condition*