

ELLA'S TABLE

Respectfully Reimagining Southern Cuisine

SALAD

House Salad	8
<i>Mixed greens, tomato confit, chèvre, fried shallots, red wine and herb vinaigrette</i>	
Caesar Salad	10
<i>Whole leaf romaine, radicchio, mimolette, caesar dressing</i>	
Smoked Trout Salad	13
<i>Arugula, toasted pecans, blue cheese, orange cumin vinaigrette</i>	

APPETIZERS

Tempura Fried Green Beans	8
<i>Togarashi honey glaze</i>	
Wild Boar Bacon Wrapped Shrimp Skewers	14
<i>Sweet & spicy BBQ glaze, cilantro lime crema</i>	
Pretzel and Pimento Cheese	8
<i>House made soft pretzel, clothbound cheddar pimento cheese</i>	

ENTRÉES

Shrimp and Grits	15
<i>Blackened Gulf shrimp, braised mustard greens, Creole sauce</i>	
Cassoulet	10
<i>Served with Fossil Cove "Birch Avenue Blonde" cornbread</i>	
Grilled Cauliflower Steak	12
<i>Vindaloo curry, basmati rice</i>	
Grilled Chicken Marsala	15
<i>Wild mushroom Marsala sauce, potato parsnip roasted leek mash, grilled smoked carrots</i>	
Prime Rib Patty Melt	15
<i>Swiss, cheddar, horseradish aioli, marble rye</i>	
Catfish Po'boy – Fried or Blackened	13
<i>Pickled green tomato, onion, avocado, romaine, remoulade, authentic Gambino roll</i>	
Smoked Ham and Swiss	12
<i>Bacon aioli, red onion, onion roll</i>	
Ella's Burger	15
<i>Heirloom tomato, house pickle, clothbound cheddar pimento cheese, red onion, brioche bun</i>	
Fried Chicken Thigh Sandwich	12
<i>Heirloom tomato, arugula, pickled onion, rosemary black garlic aioli, brioche bun</i>	