

ELLA'S TABLE

DINNER MENU

SALAD

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|---|-----------|
| 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> | |
| Arugula Salad | 10 |
| <i>Arugula, roasted beet, pickled watermelon radish, green apple vinaigrette</i> | |

APPETIZERS

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| Pork Belly Confit | 14 |
| <i>Fried green tomato, Fossil Cove "Danktastic" Gastrique, pickled beets</i> | |
| Smoked Carrots | 12 |
| <i>Preserved pears, yogurt, orange cumin vinaigrette, cilantro, mint</i> | |
| Venison Meatballs | 15 |
| <i>White wine and chive cream sauce</i> | |
| Seared Scallops | 14/19 |
| <i>Sweetcorn puree, truffle crema, wild mushrooms</i> | |

ENTRÉES

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|---|------------------------|
| Beef Tenderloin | 6oz 34 8oz 38 |
| <i>Red wine demi-glace, sea salt and vinegar new potatoes, smoked carrots</i> | |
| Smoked Venison Chop | 39 |
| <i>Cassoulet, Fossil Cove "Birch Avenue Blonde" cornbread, braised greens</i> | |
| Duck Breast | 30 |
| <i>Bourbon sorghum glaze, black-eyed pea succotash</i> | |
| Bone-in Chicken Breast | 28 |
| <i>Barbecued tomato jam, braised greens, caramelized onion-smoked cheddar grits</i> | |
| Fossil Cove "Paleo Ale" Brined Pork Chop | 29 |
| <i>Roasted root vegetables, pickled blackberry compote, roasted parsnip puree</i> | |
| Hybrid Striped Bass | 32 |
| <i>Curried cauliflower, carrot and coriander puree, pea and bacon puree, grapefruit gastrique</i> | |
| Grilled Cauliflower Steak | 22 |
| <i>Vindaloo curry, basmati rice</i> | |

ELLA'S TABLE

LUNCH MENU

SALAD

House Salad 8

Mixed greens, tomato confit, chèvre, fried shallots, red wine and herb vinaigrette

Caesar Salad 10

Whole leaf romaine, radicchio, mimolette, caesar dressing

Smoked Trout Salad 13

Arugula, toasted pecans, blue cheese, orange cumin vinaigrette

APPETIZERS

Tempura Fried Green Beans 8

Togarashi honey glaze

Wild Boar Bacon Wrapped Shrimp Skewers 14

Sweet & spicy BBQ glaze, cilantro lime crema

Pretzel and Pimento Cheese 8

House made soft pretzel, clothbound cheddar pimento cheese

ENTRÉES

Shrimp and Grits 15

Blackened Gulf shrimp, braised mustard greens, Creole sauce

Cassoulet 10

Served with Fossil Cove "Birch Avenue Blonde" cornbread

Grilled Cauliflower Steak 12

Vindaloo curry, basmati rice

Grilled Chicken Marsala 15

Wild mushroom Marsala sauce, potato parsnip roasted leek mash, grilled smoked carrots

Prime Rib Patty Melt 15

Swiss, cheddar, horseradish aioli, marble rye

Catfish Po'boy – Fried or Blackened 13

Pickled green tomato, onion, avocado, romaine, remoulade, authentic Gambino roll

Smoked Ham and Swiss 12

Bacon aioli, red onion, onion roll

Ella's Burger 15

Heirloom tomato, house pickle, clothbound cheddar pimento cheese, red onion, brioche bun

Fried Chicken Thigh Sandwich 12

Heirloom tomato, arugula, pickled onion, rosemary black garlic aioli, brioche bun

ELLA'S TABLE

BREAKFAST MENU

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| Ella's Classic Breakfast | 9.5 |
| <i>Two eggs any style, bacon, breakfast potatoes, choice of toast</i> | |
| Smoked Omelet | 12 |
| <i>Ham, bacon, pork sausage, smoked Gouda, breakfast potatoes, choice of toast</i> | |
| Southern Omelet | 12 |
| <i>Prime rib, peppers, mushrooms, cave-aged Vermont cheddar, choice of toast</i> | |
| French Toast | 12 |
| <i>Caramelized ciabatta, mascarpone, fresh berries, candied pecans, bacon</i> | |
| Pancake Stack | 12 |
| <i>Chocolate chip-buttermilk pancakes, scrambled eggs, bacon</i> | |
| Farmers Market Omelet | 11 |
| <i>Spinach, mushrooms, tomato, mozzarella, choice of toast, fresh fruit and yogurt</i> | |
| Ella's Skillet | 12 |
| <i>Breakfast potatoes, mushrooms, peppers, onions, egg over-easy, bacon, cheddar</i> | |
| House-Made Biscuits and Gravy | 7 |
| Grit Cake | 9 |
| <i>Egg sunny-side up, smoked Gouda grit cake, spinach, tomato, bacon</i> | |

SIDES & A LA CARTE

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|---------------------------------------|------------|
| Southern Biscuit | 3.5 |
| Pork Sausage Gravy | 3.5 |
| Bacon | 4 |
| Pork Sausage | 4 |
| Smoked Ham | 4 |
| Two Eggs, any Style | 3 |
| Breakfast Potatoes | 3 |
| Sourdough or Wheat berry Toast | 2 |

ELLA'S TABLE

BRUNCH MENU

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|--|-------------|
| Ella's Classic Breakfast | 9.5 |
| <i>Two eggs any style, bacon, breakfast potatoes, choice of toast</i> | |
| Royal Benedict | 15 |
| <i>Arctic Char, poached eggs, fried green tomatoes, greens, citrus hollandaise, house made biscuit</i> | |
| Eggs Benedict Florentine | 12 |
| <i>Poached farm eggs, spinach, hollandaise, English muffin, breakfast potatoes</i> | |
| Beef Tenderloin Benedict | 16.5 |
| <i>Sautéed beef tenderloin, poached eggs, caramelized onions, greens, horseradish hollandaise</i> | |
| Pancake Stack | 12 |
| <i>Chocolate chip-buttermilk pancakes, fresh berries, scrambled eggs, bacon</i> | |
| Salmon Tartine | 12 |
| <i>Grilled salmon, tarragon pesto, tomato, fried egg, black truffle hash, sourdough toast</i> | |
| Turkey Melt | 14 |
| <i>Turkey, bacon aioli, caramelized onions, avocado, greens, Swiss, onion roll</i> | |
| Shrimp and Grits | 13 |
| <i>Blackened Gulf shrimp, braised mustard greens, Creole sauce</i> | |
| Ella's Garden Greens | 9 |
| <i>Field greens, vinaigrette, tomato confit, shallots, Chèvre</i> | |
| Ella's Burger | 15 |
| <i>Heirloom tomato, house pickle, clothbound cheddar pimento cheese, red onion, brioche bun</i> | |
| SIDES & ALA CARTE | |
| Southern Biscuit | 3.5 |
| Pork Sausage Gravy | 3.5 |
| Bacon | 4 |
| Pork Sausage | 4 |
| Smoked Ham | 4 |
| Two Eggs, any Style | 3 |
| Breakfast Potatoes | 3 |
| Sourdough or Wheat Berry Toast | 2 |