

ELLA'S TABLE

DINNER MENU

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

APPETIZERS

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

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>	