

# ELLA'S TABLE

## DINNER MENU

---

### SALAD

<b>House Salad</b>	<b>8</b>
<i>Mixed greens, tomato confit, Chèvre, fried shallots, red wine and herb vinaigrette</i>	
<b>Caesar Salad</b>	<b>10</b>
<i>Whole leaf romaine, radicchio, mimolette, Caesar dressing</i>	
<b>Arugula Salad</b>	<b>10</b>
<i>Arugula, roasted beet, pickled watermelon radish, green apple vinaigrette</i>	

### APPETIZERS

<b>Pork Belly Confit</b>	<b>14</b>
<i>Fried green tomato, Fossil Cove "Danktastic" Gastrique, pickled beets</i>	
<b>Smoked Carrots</b>	<b>12</b>
<i>Preserved pears, yogurt, orange cumin vinaigrette, cilantro, mint</i>	
<b>Venison Meatballs</b>	<b>15</b>
<i>White wine and chive cream sauce</i>	
<b>Seared Scallops</b>	<b>20/28</b>
<i>Sweetcorn puree, truffle crema, wild mushrooms</i>	

### ENTRÉES

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