

ELLA'S TABLE

BRUNCH

Ella's Classic Breakfast	10
<i>Two eggs any style, bacon, breakfast potatoes, choice of toast</i>	
Southern Omelet	12.5
<i>Prime rib, peppers, mushrooms, cave-aged Vermont cheddar, choice of toast</i>	
Pancake Stack	12.5
<i>Chocolate chip-buttermilk pancakes, scrambled eggs, bacon</i>	
Farmers Market Omelet	11.5
<i>Spinach, mushrooms, tomato, mozzarella, choice of toast, fresh fruit and yogurt</i>	
Beef Tenderloin Benedict	17
<i>Sautéed beef tenderloin, poached eggs, caramelized onions, greens, horseradish hollandaise</i>	
Salmon Tartine	12.5
<i>Grilled salmon, tarragon pesto, tomato, fried egg, black truffle hash, sourdough toast</i>	
Shrimp and Grits	15
<i>Blackened Gulf shrimp, braised mustard greens, Creole sauce</i>	
Grilled Chicken Marsala	15
<i>Wild mushroom Marsala sauce, potato parsnip roasted leek mash, grilled smoked carrots</i>	
Catfish Po'boy – Fried or Blackened	13
<i>Pickled green tomato, onion, avocado, romaine, remoulade, authentic Gambino roll</i>	
Ella's Burger	15
<i>Heirloom tomato, house pickle, clothbound cheddar pimento cheese, red onion, brioche bun</i>	

SIDES & ALA CARTE

Southern Biscuit	4
Pork Sausage Gravy	4.5
Bacon	4.5
Pork Sausage	4.5
Smoked Ham	4.5
Two Eggs, any Style	3.5
Breakfast Potatoes	3.5
Sourdough or Wheat berry Toast	2.5
House Salad	8

ELLA'S TABLE

LUNCH

APPETIZERS

Roasted Corn Hush Puppies	6
Pimento Cheese, Pablano Pepper, Comeback Sauce	
Fried Green Tomatoes	12
Poached Gulf Shrimp, Pickled Watermelon Rind, Remoulade Sauce	
Duck Confit Meat Pies	8
Smoked Gouda, Chive Crème Fraiche	
Pate of the Day	11
Seasonal Fruit Jam, Creole Mustard	

SALAD & SOUP

Ella's House Salad	8
Hydroponic Lettuce, Confit Tomato, Chevre, Fried Shallots, Red Wine Vinaigrette	
Grilled Romaine Salad	9
Shaved Pecorino Romano, Prosciutto, Toasted Pine Nuts	
White Bean & Ham Hock Soup	7
Daily Soup Special	7

ENTRÉES

Red Beans and Rice	11
Smoked Andouille Sausage	
Fried Chicken & Waffles	12
Seasonal Vegetables, Sausage Gravy	
Steak Frites	15
Hanger Steak, French Fries, Chimichurri, Tarragon Aioli	
Pan Roasted Catfish	12
Creole Tomato Sauce, White Rice	
Ella's Burger	13
Pimento Cheese, Brioche	
Shrimp & Grits	14
Stone Ground Grits, Braised Collard Greens	
Grilled Chicken	12
Brussels Sprouts, Candied Pecans, Lardon Bacon, Apple, Brown Butter Honey Sauce	
Patty Melt	11
Double Beef Patty, Caramelized Onions, Swiss Cheese, French Fries	

ELLA'S TABLE

DINNER

APPETIZERS

Roasted Corn Hush Puppies	6
Pimento Cheese, Poblano Pepper, Comeback Sauce	
Warmed Burrata	10
Creole Tomato Sauce, Parmesan Cream, Grilled Focaccia	
Fried Green Tomatoes	12
Poached Gulf Shrimp, Pickled Watermelon Rind, Remoulade Sauce	
Caramelized Brussels Sprouts	9
Candied Pecans, Bacon Lardon, Apple, Local Honey	
Duck Confit Meat Pies	8
Smoked Gouda, Chive Crème Fraiche	
Pate of the Day	11
Seasonal Fruit Jam, Creole Mustard	

SALAD & SOUP

Ella's House Salad	8
Hydroponic Lettuce, Confit Tomato, Chevre, Fried Shallots, Red Wine Vinaigrette	
Grilled Romaine Salad	9
Shaved Pecorino Romano, Prosciutto, Toasted Pine Nuts	
White Bean & Ham Hock Soup	7
Daily Soup Special	7

ENTRÉES

Beef Filet	6oz 32 8oz 36
Braised Ox Tail, Pomme Puree, Roasted Root Vegetable, Red Wine Jus	
Roasted Chicken Breast	19
Potato Gnocchi, Wild Mushrooms, Glazed Baby Carrots, Chicken Volute	
Smoked Ham Hock Raviolis	24
Collard Greens, White Beans, Ham Hock Broth	
Braised Beef Short Rib	26
Tagliatelle Pasta, Cipollini Onions, Heirloom Tomato, Bacon Lardon	
Seared Gulf Fish	27
Louisiana Crawfish, Roasted Corn Maque Choux, Carmalized Brussels, Meyer Lemon	
Boudin Stuffed Quail	21
Stone Ground Grits, Succotash, Okra	
Diver Scallop Tortelloni	25
Triple Cream Polenta, Herb Puree, Seasonal Vegetables, Parmesan cream	