# ELLA'S TABLE

#### **DINNER MENU**

AP	PE	TIZ	S

Roasted Corn Hush Puppies Pimento Cheese, Comeback Sauce, Local Honey	7
Deviled Eggs Bacon Jam, Red Pepper Jelly	8
Natchitoches Meat Pie Spiced Pork and Beef in Pie Dough	8
Caramelized Brussels Sprouts Lardon Bacon, Tart Apples, Candied Pecans, Local Honey	9
SALAD & SOUP	
Ella's House Salad Hydroponic Lettuce, Confit Tomato, Goat Cheese, Fried Shallots, Green Goddess Dressing	8
Wedge Salad Iceberg Lettuce, Lardon Bacon, Heirloom Tomato, Blue Cheese Dressing	8
Chicken and Andouille Gumbo	7
Soup of the Day	7
ENTRÉES	
Char Grilled Beef Filet Braised Ox Tail, Grilled Asparagus, Blue Cheese Scalloped Potatoes, Red Wine Jus	45
Roasted Chicken Potato Gnocchi, Baby Carrots, Wild Mushrooms, Brown Butter Sauce	26
Bouillabaisse Braised Whitefish, P.E.I. Mussels, Sea Scallop, Gulf Shrimp, Saffron Tomato Sauce	34
Chicken Pot Pie Braised Chicken, Aromatic Vegetables, Chicken Velouté	24
Lamb Meatballs Stone Ground Grits, Brussels Sprouts, Tomato Ragu	26
Grilled Pork Chop Braised White Beans, Collard Greens, Confit Shallots, Sorghum Glaze	28

<sup>\*\*</sup>Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

### **ELLA'S TABLE**

#### **BRUNCH MENU**

#### **ENTRÉES** Ella's Classic Breakfast 10.5 Two Eggs any style, Bacon, Home-style Potatoes, Choice of Toast Blueberry Pancake Stack 13 Blueberry-Buttermilk Pancakes, Scrambled Eggs, Bacon 11.75 Farmers Market Omelet Spinach, Mushrooms, Tomato, Mozzarella, Fresh Fruit or Yogurt, Choice of Toast Grilled Salmon Tartine 14 Avocado, Goat Cheese, Sauteed Spinach 15.25 Shrimp Creole Stone Ground Grits, New Orleans Style Tomato Sauce 14 Garden Salad with Grilled Chicken Field Greens, Mission Figs, Shallots, Goat Cheese, Green Goddess, Pecans, Avocado Ella's Burger 14 Heirloom Tomato, House Pickle, Cheddar Cheese, Red Onion, Sesame Bun, Fries 14.5 Homestyle Meatloaf Mashed Potatoes, Sauteed Mushrooms, Beef Gravy Chicken Sandwich 12.5 Grilled or Fried, Heirloom Tomato, House Pickle, Pimento Cheese, Comeback Sauce, Sesame Bun, Fries SIDES & ALA CARTE Southern Biscuit 4 Biscuit & Gravy 7.5 4.5 Bacon Smoked Ham 4 Two Eggs, any Style 3.5 **Breakfast Potatoes** 3.5 Sourdough or Wheat berry Toast 2.5 Grits 3

3

Side Salad

## ELLA'S TABLE

#### WEEKEND BRUNCH MENU

ENTRÉES	
Ella's Classic Breakfast Two Eggs any style, Bacon, Home-style Potatoes, Choice of Toast	10.5
Blueberry Pancake Stack Blueberry-Buttermilk Pancakes, Scrambled Eggs, Bacon	13
Farmers Market Omelet Spinach, Mushrooms, Tomato, Mozzarella, Fresh Fruit or Yogurt, Choice of Toast	11.75
Smoked Salmon Benedict Cream Cheese, Poached Eggs, Avocado, Hollandaise	14
Eggs Benedict Florentine Poached Farm Eggs, Creamed Spinach, Smoked Ham, Hollandaise, English Muffin, Breakfast Potatoes	12.5
Belgian Waffle Seasonal Berries, Whipped Cream, Homemade Mixed Berry Syrup	12
Garden Salad with Grilled Chicken Field Greens, Mission Figs, Shallots, Goat Cheese, Green Goddess, Pecans, Avocado	14
Salmon Tartine Grilled Salmon, Goat Cheese Spread, Avocado, Fried Egg, Artichoke Tapenade, Sourdough Toast	14
Ella's Burger Heirloom Tomato, House Pickle, Cheddar Cheese, Red Onion, Sesame Bun, Fries	14
Homestyle Meatloaf Mash Potatoes, Sauteed Mushrooms, Beef Gravy	14.5
Shrimp Creole Stone Ground Grits, New Orleans Style Tomato Sauce	15.25
Chicken Sandwich Grilled or Fried, Heirloom Tomato, House Pickle, Pimento Cheese, Comeback Sauce, Sesame Bun, Fries	12.5
SIDES & ALA CARTE	
Southern Biscuit	4
Biscuit & Gravy	7.5
Bacon	4.5
Smoked Ham	4
Two Eggs, any Style	3.5
Breakfast Potatoes	3.5 2.5
Sourdough or Wheat berry Toast	
Grits Side Salad	3
Jiue Jalau	3