

ELLA'S TABLE

BREAKFAST MENU

PLATES

Ella's Classic Breakfast	10
<i>Two eggs any style, bacon, breakfast potatoes, choice of toast</i>	
Smoked Omelet	12.5
<i>Ham, bacon, pork sausage, smoked Gouda, breakfast potatoes, choice of toast</i>	
Southern Omelet	12.5
<i>Prime rib, peppers, mushrooms, cave-aged Vermont cheddar, choice of toast</i>	
French Toast	12.5
<i>Caramelized ciabatta, mascarpone, fresh berries, candied pecans, bacon</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>	
Ella's Skillet	12.5
<i>Breakfast potatoes, mushrooms, peppers, onions, egg over-easy, bacon, cheddar</i>	
House-Made Biscuits and Gravy	7.5
Grit Cake	9.5
<i>Egg sunny-side up, smoked Gouda grit cake, spinach, tomato, bacon</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

ELLA'S TABLE

BRUNCH MENU

PLATES

Ella's Classic Breakfast	10
<i>Two eggs any style, bacon, home-style potatoes, choice of toast</i>	
Fried Chicken & Waffles	12
<i>Seasonal vegetables, sausage gravy</i>	
Blueberry Pancake Stack	12.5
<i>Blueberry-buttermilk pancakes, scrambled eggs, bacon</i>	
Farmers Market Omelet	11.5
<i>Spinach, mushrooms, tomato, mozzarella, choice of toast, fresh fruit and yogurt</i>	
Steak and Eggs	15
<i>6oz flank steak, two eggs any style, home-style potatoes</i>	
Salmon Tartine	12.5
<i>Grilled salmon, goat cheese spread, avocado, fried egg, artichoke tapenade, sourdough toast</i>	
Shrimp and Grits	14
<i>Stone Ground Grits, Braised Collard Greens</i>	
Crab cake	12
<i>Homestyle potatoes, creole tomato sauce, with fried egg</i>	
Eggs Benedict Florentine	12.5
<i>Poached farm eggs, spinach, smoked ham, hollandaise, English muffin, breakfast potatoes</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 & A LA CARTE

Southern Biscuit	4
Biscuit & Gravy	7.5
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
Grits	4.5

ELLA'S TABLE

LUNCH MENU

APPETIZERS

Roasted Corn Hush Puppies	6
Pimento Cheese, Pablano Pepper, Comeback Sauce	
Caramelized Brussels Sprouts	10
Candied Pecans, Bacon Lardon, Apple, Local Honey	
Duck Confit Meat Pies	8
Smoked Gouda, Chive Crème Fraiche	
Boucherie Board	13
Selection of Artisan Cheese, House-made Sausages, pickles, pâté	

SALAD & SOUP

Ella's House Salad	8		
Hydroponic Lettuce, Confit Tomato, Chevre, Fried Shallots, Green Goddess Dressing			
Autumn Panzanella Salad	8		
Hydroponic Lettuce, Kale, Roasted Beets, Butternut Squash, Feta Cheese Focaccia, Cane Vinaigrette			
Add Chicken 4	Add Shrimp 6	Add Steak 8	Add Fried Oysters 8
White Bean & Ham Hock Soup	5		
Daily Soup Special	5		

ENTRÉES

Red Beans and Rice	11
Smoked Andouille Sausage	
Fried Chicken & Waffles	12
Seasonal Vegetables, Sausage Gravy	
Grillades and Grits	11
Stewed Beef in Creole Gravy, War Eagle Grits, Sautéed Vegetables	
Pan Roasted Catfish	12
Creole Tomato Sauce, White Rice	
Ella's Burger	13
Pimento Cheese, Brioche	
Shrimp & Grits	14
War Eagle Grits, Braised Collard Greens	
Roasted Chicken	12
New Potatoes, Lardon Bacon, Heirloom Tomato, Cipollini Onions, Fresh Herbs	
Turkey Melt	11
Roasted Turkey Breast, Avocado, Poblano Aioli, Provolone Cheese, French Fries	

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

ELLA'S TABLE

DINNER MENU

APPETIZERS

Roasted Corn Hush Puppies	6
Pimento Cheese, Poblano Pepper, Comeback Sauce, Local Honey	
Charbroiled Oysters	Half Dozen 16 Dozen 27
Lemon Garlic Butter, Focaccia Bread	
Caramelized Brussels Sprouts	10
Candied Pecans, Bacon Lardon, Apple, Local Honey	
Duck Confit Meat Pies	8
Smoked Gouda, Chive Crème Fraiche	
Boucherie Board	13
Selection of Artisan Cheese, House-made Sausages, pickles, pâté	

SALAD & SOUP

Ella's House Salad	6
Hydroponic Lettuce, Confit Tomato, Chevre, Fried Shallots, Green Goddess Dressing	
Autumn Panzanella Salad	7
Hydroponic Lettuce, Kale, Roasted Beets, Butternut Squash, Feta Cheese Focaccia, Cane Vinaigrette	
White Bean & Ham Hock Soup	5
Daily Soup Special	5

ENTRÉES

Beef Filet	6oz 33 8oz 37
Braised Ox Tail, Roasted Potatoes, Roasted Root Vegetable, Red Wine Jus	
Roasted Chicken Breast	21
Butternut Squash Ravioli, Shiitake Mushrooms, Seasonal Vegetables, Brown Butter Leek Sauce	
Duck Cassoulet	24
Confit Duck, Fennel Herb Sausage, Flageolet Beans, Aromatic Vegetables	
Braised Beef Short Rib	28
War Eagle Stone Ground Grits, Braised Collard Greens, Heirloom Tomato, Red Wine Jus	
Seared Gulf Fish	27
Sweet Potato Puree, Roasted Corn Maque Choux, Brussels Sprouts, House Cured Bacon	
Pork Tenderloin	26
White Bean Truffle Ragout, Glazed Pearl Onions, Quick Braised Kale, Wild Mushrooms	

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