

This menu brought to you courtesy of the heart and soul of Chef Kelli Daniels

——Small Plates ——

Le Soup: prepared fresh daily. \$6

Wilted Spinach Salad: baby spinach, field greens, poached egg, radish and scallions with warm bacon vinaigrette. \$7

Baby Romaine: petite red romaine, endive, house-made croutons, shaved reggiano cheese, cracked pepper-anchovy vinaigrette. \$7

Add grilled chicken, shrimp or salmon for \$3.5

Cucumbers & Heirloom Tomatoes with shallot-taragon vinaigrette. \$4

Hand-Cut Fries with Blueberry Ketchup. \$4

Petite Elms Burger: Grass-fed beef, yellow tomatoes, arugula, onion jam and white cheddar on sesame seed brioche. \$5

Fish Tacos: halibut, red cabbage and apple slaw, smoked tomatillos, citrus aioli. \$6

—— Entrees —

The Elms Burger: grass-fed beef, yellow tomatoes, arugula, onion jam and white cheddar on sesame seed brioche. \$11

add griddled egg or bacon for \$1.5

Roasted Chicken Salad Croissant:

Barham Family Farms roasted chicken, celery, shallots and smoked golden raisins tossed in grain mustard crème fraiche with local honey on Farm To Market croissant. \$9.5

French Dip: shaved roasted ribeye, caramelized onions, horseradish aioli and provolone cheese on fresh baked baquette with house-made au jus. \$12

BLT: applewood smoked bacon, organic bibb lettuce, seasoned tomatoes and roasted garlic aioli on grilled Grains Galore Bread. \$9

Blackened Halibut: leek and arugula salad, potato hash, remoulade sauce. \$14

Smoked Turkey & Avocado Wrap with field greens, cucumber-tomato relish, parsley-lime aioli. \$9.5