



SNACKS

TRUFFLED DEVILED EGGS 7

Campo Lindo farm eggs, crispy kale

FRIED CAULIFLOWER 7

tempura batter, chipotle aioli

CHEDDAR JALAPENO CORNBREAD 8

Shatto herb butter

ROASTED GARLIC HUMMUS 9

crudité, smoked paprika, olive oil, sesame lavosh cracker

BACON WRAPPED DATES 12

stuffed with boursin cheese, balsamic reduction

STEAMED PEI MUSSELS 16

chorizo, sundried tomatoes, chili flakes, white wine broth

CHEESE AND CHARCUTERIE 21

Chef's choice local meats and cheeses, fresh and dried fruits, seasonal preserves, marcona almonds, sesame lavosh crackers

GARDEN

CAESAR SALAD 8

brown butter croutons, parmesan cheese

CHICKEN COBB SALAD 16

eggs, bacon, baby heirloom tomatoes, candied pecans, buttermilk blue cheese, avocado, blue cheese dressing

SANDWICHES

Choice of hand cut fries, sweet potato fries or mixed greens

*CHEESEBURGER 12

lettuce, tomato, onion, house pickles, egg bun, choice of cheese

*THE ELMS BURGER 14

tomato bacon jam, fresh farm egg, smoked cheddar, egg bun

MARKET FISH SANDWICH 15

cajun remoulade, arugula, tomato, pickled onions, onion bun

[Daniel Traimas, executive chef](#)

We use local, organic, sustainable products whenever possible. Our fresh herbs and seasonal vegetables are from our chef's garden or locally sourced. All of our meat is all natural and hormone free from local farms.

Please advise your server of any food allergies prior to ordering.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the consumer's risk of food borne illness.