

# THREE OWLS AT THE ELMS

## APPETIZERS

### CHARCUTERIE + CHEESE BOARD \$24

cured meats, artisan cheeses, house-made preserves, pickled vegetables, garlic crostini

### HOUSE-BAKED BREAD \$8/\$11 V

garlic & beer infused dough, garlic butter, honey - cinnamon butter

### BLISTERED SHISHITO PEPPERS \$13 V GF

sea salt, garlic aioli, togarashi sauce

### CRISPY BRUSSEL SPROUTS \$12 V

roasted garlic slivers, parmesan cheese

### ROASTED RED PEPPER HUMMUS \$16 V

seasonal crudité, garlic crostini

## SOUP & SALAD

### SOUP DU JOUR \$6 CUP \$10 BOWL

chef's creation

*Add a protein to your salad*

*Grilled Chicken \$5 - Fried "Chicken" \$6 - Salmon \$8*

### HOUSE SALAD \$9 VG GF

marinated tomatoes, cucumbers, carrots

### CLASSIC CAESAR SALAD \$12

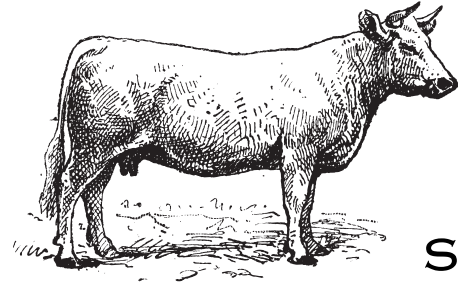
romaine hearts, garlic croutons, shaved parmesan cheese, caesar dressing

### CHOPPED SALAD \$15 GF

bacon, smoked turkey, marinated tomatoes, cucumbers, egg, blue cheese, red onions, tossed in ranch

### TOMATO AND MOZZARELLA \$17 V GF

heirloom tomatoes, basil pesto, balsamic glaze



## STEAKS

### 12oz NY STRIP \$45 GF

aligot potatoes, roasted baby carrots, garlic butter

### 8oz FILET \$57 GF

celery root puree, broccolini, red wine demi-glace

### 14oz RIBEYE \$69

poached asparagus, crispy onions



## ENTRÉES

### SMOKED PORK SHOULDER \$35 GF

cheese grits, mushroom preserves, rosemary cream sauce

### ROASTED MUSHROOM RISOTTO \$25 VG GF

white wine, mushroom preserves, vegan cheese

### CAJUN CHICKEN PASTA \$27

fire roasted chicken, onions, peppers, roasted tomatoes, penne pasta, brown butter cream sauce, chives

## SEAFOOD PREPARATIONS

### ATLANTIC SALMON \$45 GF

rosemary & mascarpone grits, blistered tomato preserves, garlic-herbed butter

### SHRIMP LINGUINI \$32

garlic butter sauce, blistered tomatoes, asparagus, charred lemon, chives

## DESSERTS

### STICKY TOFFEE PUDDING \$10

### VANILLA CRÈME BRÛLÉE GF \$10

### TRIPLE LAYER CHOCOLATE MOUSSE CAKE \$10

### SEASONAL DESSERT \$10

(ASK SERVER FOR DETAILS)

## DIGESTIFS

### DOPPIO \$6

Double Espresso Shot

### CAFE CORETTO \$12

Shot of espresso with

Kahlua, Bailey's, Disaronno Amaretto, or Sambuca

### Brandy Blazer \$13

Amaro Blend \$9

Graham's 20yr Tawny Port - \$24

V- Vegetarian VG - Vegan GF- Gluten- Free

*\*Please advise your server of any food allergies or dietary restrictions prior to ordering. Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase the consumer's risk of foodborne illness.*

*21% gratuity will be added for parties of 6 or more; Checks are unable to be split more than 4 ways.*