



Lunch

Soups

- Cauliflower and Chick Pea Stew** ✓ (GF) Cup..... \$5 Bowl..... \$9
Curried cauliflower, pepitas, crispy shallots
- Soup of the day** Cup..... \$5 Bowl..... \$9
Ask your server for today's soup selection

Salads

- Caesar Salad**..... \$10
Romaine hearts, radicchio, Grana Padano, focaccia croutons ✓ (GF)
- Fattoush Salad**..... \$12
Mixed greens, tomato, cucumber, red onion, artichoke hearts, feta, crunchy pita, sweet lemon vinaigrette ✓
- Add grilled chicken**..... \$6 **Add pan seared salmon**..... \$8

Sandwiches and Wraps

Served with your choice of fries, onion rings, red potato salad, or slaw
Substitute side salad or cup of soup for an additional \$1

- Elms Burger**..... \$15
Aged cheddar, caramelized onions, thick cut bacon, bourbon apple chutney on a farm to market potato bun (GF)
- Veggie Burger**..... \$13
House made white bean, sweet potato and quinoa patty, Swiss cheese, avocado, arugula and smoky tomato vinaigrette ✓
- Reuben**..... \$14
Thinly sliced corned beef, Swiss cheese, sauerkraut, Thousand Island dressing on farm to market marble rye
- Chicken Salad Wrap**..... \$13
Creamy cranberry and almond chicken salad, tomato, red onion and butter lettuce in a spinach and herb tortilla
- Smoked Turkey Croissant**..... \$13
Thin sliced turkey, provolone cheese, tomato, onion, and creamy honey mustard
- Sliced Steak Sandwich**..... \$15
Thin sliced prime ribeye, grilled onions, mushrooms, provolone cheese, and horseradish mayo

Entrees and Pasta

- Mushroom Carbonara**..... \$15
Fusili pasta, bacon, sweet peas, creamy porcini mushroom sauce, Grana Padano ✓
- Penne Diabla**..... \$15
Penne pasta, spinach, tomato, mushroom, spicy roasted tomato sauce, Grana Padano ✓
- Smoked Pork Shoulder**..... \$24
Ancho barbeque baked beans, roasted fall vegetables, fresh corn bread, and herb salad (GF)
- Chicken Fried Steak**..... \$24
Hand breaded KC strip, pepper gravy, home fries, grilled corn on the cob

✓ Indicates vegetarian options

(GF) Indicates items that can be prepared 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 eggs may increase the consumer's risk of foodborne illness

Executive Chef Nash DeJesus