

HORS D'OEUVRES, APPETIZERS & SMALL PLATES

WARM OLIVES	8
<i>Mixed Olives, Citrus Zest</i>	
SALMON TARTARE	7
<i>Nori Spiced Rice Crisp, Citrus, Chili Aioli... While It Lasts</i>	
THE PERFECT CAPER PATÉ	13
<i>All-Natural Chicken Liver Paté, Mission Fig-Vidalia Onion Relish, Rustic Pear Jam, French Bread Crisps, Caper Berries</i>	
CURRY MUSSELS	16
<i>Red Thai Curry Prince Edward Island Mussels, Pomme Frites, Sauce Trio</i>	
SWEET & SPICY CALAMARI	17
<i>Fried Squid, Sweet & Spicy Chili Sauce, Toasted Peanuts, Green Onions, Cilantro</i>	
FOG	18
<i>Humboldt Fog Goats Cheese, Crostini, Lemon Micro Tumble, Red Wine Jam, Local Honeycomb</i>	
ESCARGOT	16
<i>Baked With Classic Pernod Butter-Served With Grilled French Bread</i>	
FOIE GRAS CLUB	22
<i>Seared Hudson Valley Foie Gras, Tomato Apple Jam, Crisp Smoked Bacon On Grilled House Brioche</i>	

SALADS

HOUSE CHOP	12
<i>Our House Chop of Watercress, Iceberg, Tomato, Avocado, Apple Smoked Bacon, Maytag Blue Cheese- Tossed In A Caper-Whole Grain Mustard Vinaigrette</i>	
BABY GREENS	8
<i>Organic Baby Greens, Goat Cheese, Focaccia Crouton, Herb Vinaigrette</i>	
HEIRLOOM & MOZZ	16
<i>Imported Mozzarella Cheese, Wrapped in Serrano Ham, Grilled & Served On A Bed Of Arugula, Local Cherry Tomatoes With 12 Year Balsamic & Extra Virgin Olive Oil</i>	
BRUSSELS-APPLE	11
<i>Shaved Brussels Sprouts, Fresh Apple, Currants, Lemon-Balsamic Vinaigrette, Toasted Pine Nuts, Pecorino-Romano Cheese</i>	

CHEF JEANIE'S NEW COOKBOOK
 "THE PERFECT CAPER HOME COOKING"
 IS AVAILABLE NOW HERE
 AT ELLA'S. IT IS A TROVE OF CHEF JEANIE'S
 FAVORITE RECIPES FROM OVER 20 YEARS
 IN HER RESTAURANTS!

"THE PERFECT CAPER HOME COOKING"
 GET YOURS TODAY

Jeanie Roland
Chef-Owner

LAND & SEA

PAPPARDELLE & MUSHROOM	28
<i>Imported Pappardelle, Hen Of The Woods Mushrooms, Serrano Ham Crisps, Kale, Light Cream, Parmesan</i>	
RIGATONCINI SAUSAGNAISE	27
<i>Imported From Italy, Rigatoncini Pasta With Sausage, Rustic Tomato Sauce, House Ricotta Cheese, Parmesan</i>	
DUCK A DEUX FACONS	42
<i>Crispy Confit Of Duck & Garlic Marinated Duck Breast, Wilted Greens, Duck Fat Roasted Fingerling Potatoes, Lentil-Pancetta Vinaigrette, Thyme Jus</i>	
MOMMA'S CHICKEN	25
<i>Buttermilk Fried, All-Natural Chicken Breast, Cheddar Grits, Wilted Greens, Sweet Corn Sauce</i>	
MISO SALMON	28
<i>Forbidden Black Rice, Chili'd Bok Choy & Ginger Sesame Butter</i>	
SHRIMP & GRITS	34
<i>Jumbo Prawns, Anson Mills Yellow Grits-with White Cheddar Cheese, Wilted Greens, Roasted Red Peppers, Bacon & Brown Butter</i>	
CRABBY SCALLOPS (2 or 3)	36/42
<i>Grilled Sea Scallops Topped With Brule' Of Crab & Yuzu Tobiko, Coconut Forbidden Black Rice, Baby Bok Choy & Apricot Beurre Blanc</i>	
DUCK FRITES	34
<i>Seared Duck Breast, Asparagus, Truffle Frites</i>	
NEW YORK STRIP 14 OZ	45
<i>Grilled Angus New York Strip, Wild Mushrooms, Truffle Frites & Brown Butter</i>	
FILET LA SAISON	56
<i>Grilled, All-Natural Grass Fed 8oz Filet of Beef Tenderloin, Roasted Fingerling Potatoes, Asparagus, Micro Salad & Double Truffle Hollandaise</i>	
DUCK UDON	34
<i>Seared Duck Breast, Sauté Of Mushrooms, Udon Noodles, Hoisin Sauce</i>	
SEASONAL SCALLOP	36
<i>Pan Crusted Scallops, Butternut Risotto, Black Truffle Pan Sauce, Watercress-Brussels Leaf Salad</i>	
VEGAN DREAMIN'	24
<i>Black Rice, Saute of Mushroom, Bok Choy, Asparagus, Macadamia Cheese, Red Curry Sauce</i>	

SIDES

CHOICE OF SAUCE - Butter Sauce/Hollandaise/Thyme Jus	2
HOUSE MADE FRESH HERB FOCACCIA - Kalamata Olives	5
FRENCH BREAD	5
FRITES	5
ANSON MILLS GRITS - Cheddar Cheese & Corn Butter	5
SAUTEED BRUSSELS BACON - Fig Pickle & Brown Butter	5
BABY BOK CHOY- Chili Spiced w/Peanuts and Cilantro-Green Onion	5
COCONUT BLACK RICE	5
JUMBO ASPARAGUS - Double Truffle Hollandaise	7
SAUTEED MUSHROOMS - Herbs & Brown Butter	7
TRUFFLED FRITES	7
GLUTEN FREE BREAD	7