

HORS D'OEUVRES, APPETIZERS & SMALL PLATES

WARM OLIVES

Warm Cerignola Olives with Citrus Harissa Oil, Grated
Citrus, Fresh Herbs

SALMON TARTARE*

Nori Spiced Rice Crisp, Citrus, Chili Aioli... While It Lasts (gf)

THE PERFECT CAPER PATÉ

All-Natural Chicken Liver Pâté, Mission Fig-Vidalia Onion Relish,
Rustic Pear Jam, French Bread Crostini, Caper Berries

CURRY MUSSELS

Red Thai Curried Prince Edward Island Mussels, Pomme Frites,
Sauce Trio (gf)

SWEET & SPICY CALAMARI

Fried Squid, Sweet & Spicy Chili Sauce, Toasted Peanuts, Green
Onions, Cilantro

FOG

Humboldt Fog Goats Cheese, Crostini, Lemon Micro Tumble,
Red Wine Jam, Local Honeycomb

MUSSEL LEEK

Steamed Prince Edward Island Mussels with Melted Leeks,
Fresh Cream, Vermouth & Grilled French Bread

FOIE GRAS CLUB

Seared Hudson Valley Foie Gras, Tomato Apple Jam, Crisp
Smoked Bacon on Grilled House Brioche

FRIED MUSHROOM

Fried Hen of the Woods Mushroom, Whipped Ricotta & Goat
Cheese, Sea Salt, Truffle Oil, Saba & Grilled French Bread

GRILLED SHRIMP

Roasted Spaghetti Squash, Goats Cheese, Pistachios, Lemon Butter,
Tomato Concasse', Fresh Herbs (gf)

SALADS

HOUSE CHOP

Our House Chop of Watercress, Iceberg, Tomato, Avocado, Apple Smoked Bacon,
Maytag Blue Cheese- Tossed in A Caper-Whole Grain Mustard Vinaigrette

BABY GREENS

Organic Baby Greens, Goat Cheese, Focaccia Crouton, Herb Vinaigrette

ELLA'S CAESAR

Caesar Salad with Baby Kale, Baby Spinach, Toasted Croutons, Classic Caesar
Dressing, Parmesan Finish

SIDES

CHOICE OF SAUCE - Butter Sauce/Truffle Bearnaise/Thyme Jus

HOUSE MADE FRESH HERB-OLIVE FOCACCIA-Parm/EVOO

FRENCH BREAD-Served with Butter

GLUTEN FREE BREAD—House made & Amazing...served with Butter

FRITES

ANSON MILLS GRITS - Cheddar Cheese & Corn Butter

SAUTEED BRUSSELS BACON - Fig Pickle & Brown Butter

GRILLED CHICKEN BREAST, 6 oz

BABY BOK CHOY- Chili Spiced w/Peanuts & Cilantro-Green Onion

COCONUT BLACK RICE

JUMBO ASPARAGUS – Truffle Bearnaise

SAUTEED MUSHROOMS - Brown Butter

TRUFFLED FRITES

JEANIE ROLAND
CHEF-OWNER

PASTAS

RIGATONCINI SAUSAGNAISE

Imported From Italy, Rigatoncini Pasta with Sausage, Rustic
Tomato Sauce, House Ricotta Cheese, Parmesan

DUCK UDON*

Seared Duck Breast, Sauté of Mushrooms, Udon Noodles,
Bok Choy, Hoisin Sauce

SHRIMP SCAMPI

Sauté of Shrimp on Fettuccine, Blistered Tomatoes, Garlic Oil, Chili Pepper
Toasted Panko, Parsley, Lemon Essence

CHICKEN BURRATA

Pan Seared Chicken Breast, Rigatoncini Pasta with Light Tomato Sauce, Burrata
Cheese, Mushrooms, Crispy Prosciutto, Parmesan Finish

LAND & SEA

DUCK A DEUX FACONS*

Crispy Confit of Duck & Garlic Marinated Duck Breast, Wilted
Greens, Mashed Potatoes, Lentil-Pancetta Vinaigrette, Thyme Jus (gf)

MOMMA'S CHICKEN

Buttermilk Fried, All-Natural Chicken Breast, Cheddar Grits,
Wilted Greens, Sweet Corn Sauce

MISO SALMON

Forbidden Black Rice, Chili'd Bok Choy & Ginger Sesame Butter

SHRIMP & GRITS

Jumbo Prawns, Anson Mills Yellow Grits-with White Cheddar
Cheese, Wilted Greens, Roasted Red Peppers, Bacon & Brown
Butter (gf)

CRABBY SCALLOPS (2 or 3)

Grilled Sea Scallops Topped with Brule' Of Crab & Yuzu Tobiko,
Coconut Forbidden Black Rice, Baby Bok Choy & Apricot Beurre
Blanc (gf)

DUCK FRITES*

Seared Duck Breast, Jumbo Asparagus, Thyme Jus, Truffle Frites (gf)

NEW YORK STRIP* 14 oz

Grilled All-Natural Painted Hills Angus New York Strip, Wild Mushrooms,
Truffle Frites & Brown Butter (gf)

FILET LA SAISON* 6 oz or 8 oz

Grilled, All-Natural Grass Fed 6 or 8oz Filet of Beef Tenderloin,
Roasted Fingerling Potatoes, Jumbo Asparagus, Frizzled Leeks & Truffle
Bearnaise (gf)

PAN SCALLOP 4 or 5

Pan Crusted Scallops, Mashed Potatoes, Wilted Spinach, Lemon
Butter Pan Sauce (gf)

FILET LA MAISON* 6 oz or 8 oz

Grilled All-Natural Grass Fed 6 or 8 oz Filet of Beef Tenderloin
Lobster Mac & Cheese, Jumbo Asparagus, Truffle Bearnaise

VEGAN DREAMIN'

Black Rice, Sauté' of Mushroom, Bok Choy, Asparagus,
Macadamia Cheese, Red Curry Sauce (gf)

PIG & THE FIG*

Grilled Berkshire Pork Chop- Brulé of Fresh Figs, with Potato
Carrot Gratin, Stone Fruit Glace, Kale Apple Salad with
Fig Balsamic Vinaigrette (gf)

MOROCCAN SPICED LAMB*

Pan Seared Australian Rack of Lamb, Spiced Rubbed & Served
with Oil Cured Olives, Roast Fingerling Potatoes, Wilted Kale,
Drizzle of Local Honey (gf)

GRILLED WAGYU BURGER*

With Brie Cheese, Chili Aioli, Frites

Add: Bacon

Fried Egg

Foie Gras

FRIED CHICKEN SANDWICH

Chili Aioli, Iceberg, House made Pickles, Frites

(*There is an increased risk associated with eating undercooked or raw proteins and may increase the risk of food borne illness. Please advise you server of all allergies. 2.50 plate charge, 5.00 food split charge.

Please silence phones. Thank you *Gluten Free (gf)