

Elizabeth's



Cold Bar

Salmon Carpaccio 12

scottish salmon, olive oil, capers

Shrimp Campechana 12

tomato broth, olive, chiles, citrus, avocado

Tuna Tartare 14

dijon, capers, egg, fresh herbs, focaccia crisps

Hamachi Crudo 13

blood orange-shoyu, strawberries, chili

Mezze

Bread Board 5

chili-lemon, focaccia, salted butter, oil & vinegar

Stuffed Peppadews 8

whipped goat cheese, sherry vinegar, golden raisins

Homemade Hummus 9

with olive oil, zhoug, harissa, paprika, warm naan

Smashed Avocado 9

with chile rubbed pineapple, cotija & cilantro

Burrata 12

cherry tomatoes, aged balsamic, basil & oil

Charcuterie Plate 28

evolving variety of meats, cheeses, and fixings

From The Hearth

Pressed Focaccia 9

melly provolone, confit garlic, warm tomato soup

Devils on Horseback 12

prosciutto wrapped dates with cheese filling

Blistered Shishito Peppers 9

with goat cheese and pimenton aioli

Patatas Bravas 7

crispy roasted Yukon golds, pimenton aioli

Sherry Glazed Brussels 11

shallots, honey, butter, almonds

Eggplant Caponata 11

peppers, onions, olives, capers, pine nuts

Seasonal Flatbreads

Casablanca 14

white sauce, ricotta, caramelized onions, garlic, fig jam, basil

Garlic Margherita 14

garlic aioli, mozzarella, tomato, basil

Strawberry Bacon 14

black pepper strawberry jam, brie, mint

♦ Dessert

Warm Sticky Toffee Pudding 9

medjool dates, warm caramel, bhari ice cream

Lemon-Rosemary Cake 7

with cream cheese frosting & preserved lemons

Baklava 7

pistachios, pecans, orange-blossom honey

Cups

Turkish Coffee 3

finely ground beans from Mehmet Effendi

Moroccan Mint Tea 3

gunpowder tea, mint, sugar

