

Elizabeth's



♦ Cold Bar

Burrata 13

cherry tomatoes, aged balsamic, chive oil & basil, focaccia crisps

Ahi Tuna Crudo 17

citrus ponzu, blood orange, english cucumber, jalapeno, mint

Shrimp Ceviche 16

poached shrimp, spicy citrus vinaigrette, dill, julienne peppers, focaccia crisps

Gazpacho mkt.

seasonal offerings

♦ Mezze

Bread Board 10

house focaccia, central kitchen baguette, salted butter, olive oil & saba

Eggplant Caponata 12

peppers, onions, olives, capers, pine nuts

Hummus with Warm Olives 13

olive oil, zhoug, harissa, paprika, warm naan

Stuffed Peppadews 10

whipped chevre, sherry vinegar, golden raisins

Dip Trio 14

sampling of labneh, muhammara, hummus, warm naan

Chunky Greek Salad 14

whipped feta, cucumber, black olive, tomato

♦ From The Hearth

Devils on Horseback 13

bacon wrapped medjool dates, goat cheese, balsamic reduction

Blistered Shishitos 10

with whipped feta and pimenton aioli

Patatas Bravas 10

crispy yukon golds, pimenton aioli

Cheese Saganaki 15

seared halloumi, zhoug, pistachio, paprika oil, focaccia crisps

Shrimp a la Plancha 16

roasted gulf shrimp, calabrian chili butter, sourdough toast

Fritto Misto 16

lightly fried calamari, shrimp, seasonal vegetables, lemon, sage, pimenton aioli

♦ Seasonal Flatbreads

Casablanca 16

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

Garlic Margherita 16

garlic aioli, mozzarella, tomato, basil

Presto 18

basil pesto, cherry tomatoes, arugula, mozzarella, prosciutto, balsamic reduction



♦ Dessert

Warm Sticky Toffee Pudding 14

medjool dates, warm caramel, bhari ice cream

Lemon-Rosemary Cake 12

cream cheese frosting, blueberry compote, candied lemon

Baklava 9

pistachios, pecans, orange-blossom honey

♦ Cups

Turkish Coffee 4

finely ground beans from Mehmet Efendi

Moroccan Mint Tea 3

gunpowder green tea, mint, sugar