

Elizabeth's



◆ Cold Bar

Burrata 12

cherry tomatoes, aged balsamic, chive oil & basil

Ahi Tuna Crudo 15

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

Shrimp Escabeche 16

poached shrimp, spicy citrus vinaigrette, dill, julienne peppers

Salmon Carpaccio 14

scottish salmon, microgreens, chive oil, anchovies, lemon, capers

◆ Mezze

Crudit  8

seasonal vegetables with labneh

Bread Board 9

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

Homemade Hummus 9

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

Falafel 11

muhammara, pomegranate molasses, walnuts

Dip Trio 12

sampling of labneh, muhammara, hummus, warm naan

Charcuterie 30

variety of meats, cheeses, and accompaniments



◆ Dessert

Warm Sticky Toffee Pudding 12

medjool dates, warm caramel, bhari ice cream

Lemon-Rosemary Cake 10

cream cheese frosting, blueberry compote, candied lemon

Baklava 7

pistachios, pecans, orange-blossom honey

◆ From The Hearth

Devils on Horseback 12

bacon wrapped medjool dates, goat cheese, balsamic reduction

Blistered Shishitos 9

with whipped feta and pimenton aioli

Patatas Bravas 9

crispy yukon golds, pimenton aioli

Cheese Saganaki 14

seared halloumi, zhoug, pistachio, paprika oil focaccia crisps

Shrimp a la Plancha 16

roasted gulf shrimp, calabrian chili butter, sourdough toast

Fritto Misto 15

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

◆ Seasonal Flatbreads

Casablanca 15

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

Roussillon 15

onion jam, fresh pear, seasoned ricotta, red wine reduction, pistachios

Presto 16

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

◆ Cups

Turkish Coffee 3

finely ground beans from Mehmet Efendi

Moroccan Mint Tea 3

gunpowder green tea, mint, sugar