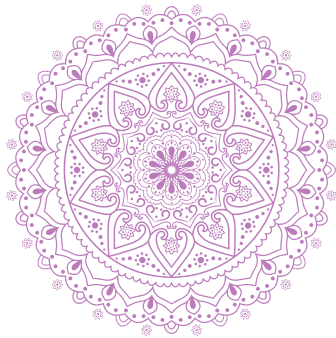




elle

RESTAURANT + LOUNGE

STARTERS

Artisan Bread Plate seasonal compote, evoo 5

House Soup daily selection 8

Eggplant Fritters scamorza, calabrian aioli, salsa verde 12

Whipped Burrata roasted pepper and tomato salad, herb oil, grilled flatbread, crostini 12

Little Neck Clams saffron butter, garlic, white wine, parsley 12

Tempura Green Beans roasted garlic aioli & hot mustard 12

Wood Fired Octopus shishito pepper, tapenade, preserved lemon 13

Calamari fried crisp, tossed with arugula, pickled carrot over lemon aioli 15

Lamb Meatballs greek yogurt, cucumber, pickled chili, dill, ricotta salata, evoo 12

Oysters Rockefeller (6) spinach, shallot, gruyere, foccacia crumb, lemon buerre 15

Stuffed Hot Peppers house sausage, san marzano, basil, pecorino 12

Classic Caesar romaine, roasted tomato, red onion, parmesan, crouton 7/12

Elle Salad field greens, nicoise olive, radish, balsamic vinaigrette 7/12

Waldorf romaine, cold smoked chicken, gorgonzola, walnut, red onion, celery, spiced grape vinaigrette 15

WOOD FIRED FLATBREADS

Margherita san marzano, fresh mozzarella, basil, evoo 12

Eggplant salsa verde, nicoise olive, burrata, arugula 13

House Sausage san marzano, pickled hot hungarian pepper, roasted pepper, ricotta 13

HOUSE MADE PASTA

Linguini Carbonara crispy pork belly, house pancetta, Alex's egg yolks, shallot, parsley, pecorino 24

Cappellini heirloom tomato, nicoise olive, basil, evoo, pecorino 23

Pappardelle Bolognese house pancetta, minced beef & pork, summer tomatoes, rosemary, parmigiano reggiano 24

Saffron Risotto scampi, diver bay scallops, roma beans, pecorino 34

MAINS

Roasted Airline Chicken sweet potato mash, green bean, marcona almond, shallot, sage brown butter 22

Ratatouille zucchini, eggplant, bell pepper, red onion, tomato, crispy basil, cannellini bean mash 18

Elle Burger ½ lb ohio beef, gruyere, crispy shallot, house pickle, brown butter aioli on brioche, house fries 20

NY Strip 12oz angus, rosemary smashed red skins, caramelized cipolini, chianti jus 38

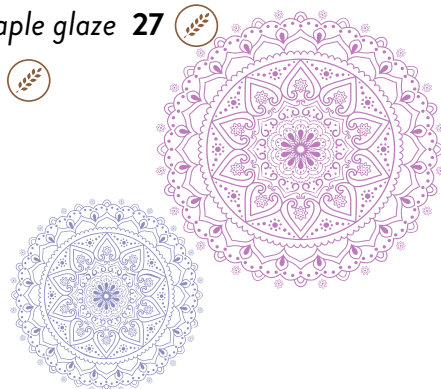
Bone-In Ribeye 20oz angus, daily preparation MP

Faroe Island Salmon white potato purée, charred broccoli, scallion, chili, ohio maple glaze 27

Whole Roasted Bronzino bagna cauda, roasted tomato, fennel, basil & mint 32

Wood Fired Short Rib creamy polenta, zucchini, roasted carrot, demi 32

Market Fish see server MP



elle

RESTAURANT + LOUNGE

ELLE SIGNATURE COCKTAILS

Elle Spritzer *ketel one, aperol, prosecco, orange* 14
Retoxifier *chamomile gin, matcha powder, ginger simple, lemon, kombucha* 14
The Scoville *tito's, apricot nectar, jalapeño, lime, ginger simple* 13
New York Sour *bulliet bourbon, lemon, simple, red wine float* 14
Orange Bourbon Smash *maker's mark, grand marnier, orange, lemon, thyme simple* 15
The 139 Sour *casamigos reposado, st. germaine, blue curacao, lemon, egg white* 18
Rosemary's Last Word *watershed gin, sauvignon blanc, green chartreuse, lemon, rosemary simple* 15
Naked & Famous *vida mezcal, aperol, yellow chartreuse, lemon* 16

BEER

Scrimshaw Pilsner 4.5% ABV 5
3 Floyd's Zombie Dust, Pale Ale 6.5% ABV 6
Jackie O's Mystic Mama, IPA 7% ABV 6
Bell's Oberon, Summer Wheat Ale 5.8% ABV 5
Left Hand Nitro Milk Stout 6.0% ABV 6
Urban Artifact Gadget, Fruited Sour 8.0% ABV 7
Brooklyn Lager 5.2% ABV 5
Clausthaler N/A 5

WINE

Sparkling by the Glass

Prosecco *Canella Brut | Veneto, Italy* 12
Rose Brut *Canella Brut Rose | Veneto, Italy* 12

Whites by the Glass

Riesling *Piesporter Michelsberg Spätlese | Mosel, DE* 11/40
Pinot Grigio *Scarpetta | Friuli Venezia Giulia, IT* 12/45
Arneis *Ceretto Langhe | Alba, IT* 14/50
Sauvignon Blanc *Nautilus Estate | Marlborough, NZ* 11/40
Chardonnay *Mira | Napa, CA* 15/55
Chardonnay *Ardeche, Louis Latour | France* 12/45
Rosé *Le Val | France* 11/40
Rosé *Daou | Paso Robles, CA* 15/55

Reds by the Glass

Côtes du Rhône *La Solitude | Rhone, FR* 11/40
Pinot Noir *Evolution, Sokol Blosser | Willamette, OR* 13/50
Chianti Classico *Castello di Albola | Chianti, IT* 13/50
Rioja Reserva *Cerro Añon | Rioja, Spain* 15/55
Malbec *Punta de Flechas | Mendoza, Argentina* 11/40
Red Blend *The Scoundrel, Bell Wine Cellars | Yountville, CA* 13/50
Cabernet Sauvignon *Iron and Sand | Paso Robles, CA* 17/65
Cabernet Sauvignon *Decoy, Duckhorn Vineyards | Napa Valley, CA* 13/50

By the Bottle

Prosecco *Canella Brut Superiore | Veneto, IT* 65
Chardonnay *Flowers | Sonoma Coast, CA (2019)* 60
Poggio Alle Gazze *White Blend | Tuscany, IT (2019)* 110
Burgundy *Maison Louis Latour | Marsannay, FR (2018)* 75
Pinot Noir *Sunu | Shea East Hill, OR (2017)* 80
Bordeaux *Château St. Georges | St. Emilion, FR (2018)* 80
Bordeaux *Château Mongravey | Margaux, FR (2018)* 105
Châteauneuf-du-Pape *La Bernadine | Rhone, FR (2019)* 105
Barolo *Reversanti | Piedmont, IT (2017)* 100
Amarone della Valpolicella *Tedeschi | Veneto, IT (2018)* 120
Barbaresco *Produttori del Barbaresco | Piedmont, IT (2017)* 100
Brunello di Montalcino *Cantina di Montalcino | Tuscany, IT (2016)* 95
Red Blend *Leviathan | Oakville, CA (2019)* 70
Pinot Noir *Belle Glos | Santa Maria, CA (2020)* 75
Red Blend *Tre Leoni, White Hall Lane | Napa Valley, CA (2018)* 75
Cabernet Sauvignon *Post & Beam | Napa, CA (2019)* 85
Cabernet Sauvignon *Quilt | Napa Valley, CA (2019)* 75
Cabernet Sauvignon *Nickel & Nickel | Napa Valley, CA (2019)* 200

