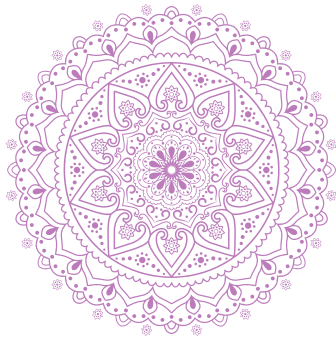




elle

RESTAURANT + LOUNGE

STARTERS

Artisan Bread Plate Gruyère butter, white bean dip 5

House Soup daily selection 8

Warm Olives fennel, oregano, chili 7

Eggplant Fritters scamorza, calabrian aioli, salsa verde 12

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

Crispy Brussels Sprouts pork belly, chestnuts, ohio maple, scallion vinaigrette 13

Elle Meatballs veal & pork, whipped ricotta, polenta, prosciutto migas 12

Steamed Mussels pancetta, white wine, pickled sweet peppers, fennel 16

Calamari fried crisp, tossed with scallions, sweet peppers, cilantro, citrus chili aioli 15

Margherita Flatbread roasted tomato, mozzarella, basil 12

Prosciutto & Grape Flatbread prosciutto, grape, arugula, gruyere, goatcheese, balsamic 14

Sausage & Mushroom Flatbread merguez sausage, sautéed mushrooms, gruyere, tomato sauce 14

SALADS

Elle Salad field greens, carrot, radish, white balsamic vinaigrette 7/12

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

Fattoush romaine, red onion, cucumber, cherry tomato, spiced pita, feta, lemon pepper vinaigrette 7/12

Bibb Salad bibb lettuce, pickled apricot, candied almonds, goat cheese, sherry vinaigrette 12

MAINS

Eggplant Parmagiana ohio tomato, fresh mozzarella, side of linguini pomodoro 24

Linguini Pomodoro ohio tomato, basil, garlic, wine, olive oil 18

Blackened Shrimp Linguini spinach, charred tomato, pancetta, corn cream 30

Faroe Island Salmon corn succotash w/beans, tomato, shishito peppers, red pepper rouille 28

Grilled Swordfish smashed fingerlings w/garlic & ginger, pickled green bean & herb salad, hazelnut gremolata 29

Market Fish see server MP

Scallops lemon risotto, asparagus, pea shoots, brown butter, mint 32

Chicken Picatta asparagus, capers, lemon, roasted potatoes 26

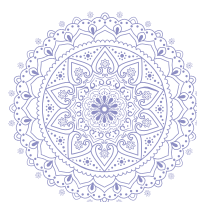
Pork Chop 12oz bone-in pork chop, peach chutney, creamy polenta, braised swiss chard 28

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

Elle Burger 8oz ohio beef, gruyere, crispy shallot, house pickle, brown butter aioli on brioche, house fries 20

Wood Fired Short Rib creamy polenta, asparagus, roasted baby carrot, demi 34

Steak Frites 12oz ny strip, french fries, black garlic sauce 38





RESTAURANT + LOUNGE

ELLE SIGNATURE COCKTAILS

- Shrub City** choice of base spirit, house made seasonal shrub 12
- Through the Tall Grass** lemongrass vodka, lemon, candied vanilla rim 13
- Points of Authority** pear vodka, elderflower liqueur, watermelon, lime 16
- Hexagram** gin, falernum, honey, tarragon, lemon 15
- Heartbreaker** hibiscus tequila, crème de violette, lavender, lime 14
- Cruising South** reposado mezcal, montenegro amaro, demerara, orange & chocolate bitters 17
- Dark & Ominous** mezcal, cherry cognac, lemon 15
- Boulevard of Broken Sweets** bourbon, sweet vermouth, cocoa nib campari 15
- Fire & Grain** pineapple & habanero infused rye whiskey, demerara, peychaud's bitters 14
- The High Roller** remy martin xo cognac, whistle pig 10yr small batch rye whiskey, sweet vermouth, benedictine, angostura & peychaud's bitters 30
- Ellevated Old Fashioned** woodford bourbon or rye, sugar, bitters 16
- Phantom Bride** amaretto, rye whiskey, lemon, clarified milk 16
- The Cat's Meow** cachaça, pineapple, raspberry, jalapeno, lime 13

BEER

- Scrimshaw Pilsner** | 5
- 3 Floyd's Zombie Dust, Pale Ale** | 6
- Jackie O's Mystic Mama, IPA** | 6
- Urban Artifact Teak Tropical, American Fruit Tart** | 7
- Left Hand Nitro Milk Stout** | 6
- Brooklyn Lager** | 5
- Clausthaler N/A** | 5

WINE

Sparkling by the Glass

- Prosecco Canella Brut** | Veneto, Italy 12
- Rosé Brut Canella Brut Rose** | Veneto, Italy 12
- Champagne Laurent Perrier** | Champagne, FR 25

Whites by the Glass

- Riesling Piesporter Michelsberg Spätlese** | Mosel, DE 9/40
- Pinot Grigio Scarpetta** | Friuli Venezia Giulia, IT 12/45
- Sauvignon Blanc Chateau Lamothe** | Bordeaux, FR 14/50
- Sauvignon Blanc Nautilus Estate** | Marlborough, NZ 11/40
- Chardonnay Evolution** | Willamette, OR 13/50
- Chardonnay Mira** | Napa, CA 15/55
- Rosé Le Val** | France 11/40

Reds by the Glass

- Grenache La Solitude** | Rhone, FR 11/40
- Pinot Noir RouteStock** | Sonoma Coast, CA 18/70
- Sangiovese Castello di Albola** | Chianti Classico, IT 13/50
- Tempranillo Cerro Añon** | Rioja Reserva, ES 15/55
- Malbec Punta de Flechas** | Mendoza, Argentina 11/40
- Red Blend Leviathan** | Oakville, CA (2019) 18/70
- Cabernet Sauvignon Iron and Sand** | Paso Robles, CA 17/65
- Cabernet Sauvignon Decoy, Duckhorn Vineyards** | Napa Valley, CA 13/50

Dessert Wine

- Tawny Port Dow's 10 yr Tawny** | Portugal 13
- Brachetto Passito Forteto della Luja, Pian dei Sogni** | Piemonte, IT 15
- Vinsanto Caratello, Vin Santo del Chianti** | San Miniato, IT (2009) 16

Whites by the Bottle

- Prosecco Canella Brut Superiore** | Veneto, IT 65
- Chardonnay Flowers** | Sonoma Coast, CA (2019) 60
- Chardonnay Blend Cigalus** | FR (2018) 95
- Sauvignon Blanc Poggio Alle Gazze** | Tuscany, IT (2019) 110

Reds by the Bottle

- Pinot Noir Maison Louis Latour** | Marsannay, Burgundy, FR (2018) 75
- Pinot Noir Sunu** | Shea East Hill, OR (2017) 80
- Pinot Noir Belle Glos** | Santa Maria, CA (2020) 70
- Grenache/Syrah La Bernadine** | Châteauneuf-du-pape, FR (2019) 105
- Nebbiolo Reversanti** | Barolo, IT (2017) 100
- Nebbiolo Produttori del Barbaresco** | Barbaresco, IT (2017) 100
- Amarone della Valpolicella Tedeschi** | Veneto, IT (2018) 120
- Sangiovese Cantina di Montalcino** | Brunello di Montalcino, IT (2016) 95
- Red Blend Tre Leoni, White Hall Lane** | Napa Valley, CA (2018) 75
- Syrah Ramey Cellars** | Sonoma Coast, CA (2018) 90
- Cabernet Sauvignon Château Mongravey** | Margaux, FR (2018) 105
- Cabernet Sauvignon Quilt** | Napa Valley, CA (2019) 75
- Cabernet Sauvignon Nickel & Nickel** | Napa Valley, CA (2019) 200

