



elle

RESTAURANT + LOUNGE

STARTERS

Artisan Bread Plate local honey butter, white bean dip 6

House Soup daily selection 8

Warm Olives fennel, oregano, chili flakes 8

Roasted Beet Hummus toasted pistachio, pickled pomegranate seeds, beet syrup, crispy pita 12

Farmers Board artisan cheeses and cured meats, pickled vegetables, toasted nuts, house jam, pear mostarda 29

Crispy Brussels Sprouts roasted butternut squash, avocado, cilantro, sesame-ginger vinaigrette 13

Elle Meatballs veal & pork, smoked cheddar polenta, pecorino, whipped ricotta, pomodoro 12

Mussels Gorgonzola pickled fennel, whole grain mustard, gorgonzola cream, crispy shallots, charred ciabatta 16

Calamari fried crisp, tossed with scallions, sweet peppers, cilantro, spicy arrabiata sauce 18

Margherita Flatbread roasted tomato, burrata mozzarella, fresh basil 15

Prosciutto & Grape Flatbread prosciutto, black grape, gruyere, baby arugula, goat cheese, balsamic 17

Meatball & Ricotta Flatbread elle meatballs, whipped ricotta, pecorino, pomodoro, chili flakes 17

Umbria Flatbread wild local mushrooms, white sauce, baby arugula, truffle oil, ricotta, romano, herbs 15

SALADS

Elle Salad local greens, cucumber, carrot, grape tomato, banana peppers, croutons, italian vinaigrette 8/14

Classic Caesar romaine, torn crouton, pecorino, elle signature caesar dressing 8/14

Kale & Quinoa fresh blueberries, candied walnuts, avocado, pomegranate seeds, pistachio dressing 8/15

Beet Panzanella heirloom carrots, winter citrus, pickled fennel, whipped burrata, torn croutons, pine nuts, baby arugula, white balsamic vinaigrette 9/17

MAINS

Eggplant Parmigiana Alla Vodka fresh pappardelle, whipped burrata, Elle signature vodka sauce 26

Winter Vegetable Gnocchi house-made potato gnocchi, butternut, brussels, cauliflower, chestnuts, truffled parsnip puree, pomegranate molasses 23

Lobster Carbonara House-made fettuccine infused with lobster roe, butter poached whole lobster, pecorino, asparagus, dried tomatoes, raw local egg yolk, shaved truffle MP

Faroe Island Salmon brussels, pancetta, pickled red onion, cauliflower & leek fondue, crispy leeks 34

Branzino whole pan seared, house-made truffle scented gnocchi, spicy olives, broccolini, scallion puree, romesco 36

Steak Frites grilled hanger steak, chimichurri, gorgonzola, roasted tomato, baby arugula, house fries 42

Veal Bolognese ground local veal, stewed tomato, wild mushrooms, fresh garganelli, ricotta 30

Elle Burger 8oz ohio beef, gruyere, crispy shallot, house pickle, brown butter aioli on brioche, house fries 22

Wood Fired Short Rib smoked cheddar polenta, braised mirepoix, crispy parsnips, natural jus 38

Chicken Picatta asparagus, capers, charred lemon, roasted fingerlings 30

Market Fish see server MP

Truffle Service MP

ellecle.com | Chef Cory Lemieux

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Vegan **Vegetarian** **Gluten Free**

