

Elizabeth's

An American Bistro

Fall 2021 Menu

APPETIZERS & SALADS

ROASTED BUTTERNUT HUMMUS

feta, pomegranate swirl, roasted carrots & flat bread

10.

BRICK FIRED PIZZA

mushrooms, farm egg, crispy bacon, truffle oil ricotta, tomato & parmesan

13.

BRAISED CAULIFLOWER PLANK

blistered tomato compote & olive-caper gremolata

12.

TEMPURA 412 ROLL

smoked salmon, sesame spinach & shiitake, spicy mayo, pickled ginger, wasabi & sweet-hot sauce

15.

CHEESE PLATE

fresh seasonal fruit & crackers

16.

CAESAR

Elizabeth's classic egg-free Caesar dressing, parmesan, rustic croutons & shaved pecorino

7. half 12. whole 5. add grilled chicken 7. add grilled salmon*

SHAVED BRUSSELS SPROUT SALAD

bacon, croutons, parmesan, red onion, hard cooked farm egg & roasted garlic lemon vinaigrette

12. whole 5. add grilled chicken 7. add grilled salmon*

AUTUMN SALAD

field greens, roasted grapes, apples, blue cheese, walnuts, sweet cranberries & sherry vinaigrette

7. half 12. whole 5. add grilled chicken 7. add grilled salmon*

ASIAN CHICKEN SALAD

napa, mango, avocado, shaved vegetables, pulled chicken, seeds, honey-Asian mustard vinaigrette

16.

SANDWICHES, PASTA, BOWL & FRITTATA

PECAN CRUSTED CHICKEN SANDWICH

bacon, brie, honey-Dijon, sauce, cranberries, side of dressed greens

16.

BISTRO BURGER*

cheddar, pepper bacon, herb aioli & a side of fries

16.

ROASTED BUTTERNUT RISOTTO

pumpkin-ricotta, spiced pecan-apple salad, brown butter vinaigrette, crispy sage & parmesan

Small 13. Large 24.

MEDITERRANEAN BOWL

marinated olive & fennel salad, feta, crispy avocado, hummus, roasted peppers & grilled focaccia

17.

DAILY FRITTATA

composed & priced daily

ENTREES

GRILLED SALMON*

butternut, potato & apple puree, baby beans, ginger spiced pecans, pancetta & plum gastrique

28.

SPRINGCRESS FARM TROUT FILLET

polenta, autumn caponata, balsamic butter sauce & crispy shaved onions

27.

SEARED SCALLOP & SHRIMP PASTA

mushroom-roasted garlic sauce, roasted tomatoes, cream, parmesan, thyme & truffle oil drizzle

29.

ZA' ATAR SPICED LANDIS FARMS HEN

fingerling, baby carrots, braised fennel, walnut-feta greens & turmeric-brown butter vinaigrette

26.

ASIAN DUCK BREAST*

Thai red curry, cabbage, kale, squash, shitakes, jasmine rice

28.

PORK CHOP*

roasted pear & blue cheese stuffing, bacon baby beans, cranberry-cider reduction

26.

GRILLED STRIP STEAK*

turnip mashed potatoes, charred kale-onion salad, mushrooms & bordelaise

32.

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Fall Drink Specials

Ginger Apple Shady 9.50 Jim Bean, Apple Cider & Ginger Beer

The Harvest 9.50 Jim Beam, Tennessee Pumpkin Spice, Peach Schnapps, Cranberry & Orange Juice

Bourbon Rosemary Lemonade 9.50 Bourbon, Triple Sec, Lemonade, Infused Rosemary

Make Your Mark 9.50 Maker's Mark & Apple Cider

Rockin' Arnold 9.50 Smirnoff Vodka, Sam Adams Porch Rocker Lemon, Ale & Brewed Ice Tea

Sparkling Tropical Mimosa Punch 9.50 Smirnoff Vodka, Mango Rum, Pineapple, Orange & Cranberry Juice

Elderflower Prosecco 9.50 Just the right blend of Elderflower & Prosecco garnished with a lemon twist

The Berry Thought of You 9.50 Smirnoff Vodka, Crème De Cassis Liqueur, lemon juice, simple syrup, soda & berries

Beers & Cider

Yard's IPA 5.00 Philadelphia, PA

Samuel Adams Seasonal 5.00 Boston, MA

Becks Non-Alcoholic 3.50 Germany

Amstel Light 5.00 Netherlands

Blue Moon Belgian White 5.00 Golden, CO

Fat Tire Amber Ale 5.00 Colorado

Angry Orchard Cider 5.00 New York State

Bistro Cocktail Mason Jars

Large Mason Jar \$10.

The Great Pumpkin Smirnoff Vodka, Pumpkin Spice Bourbon Cream, Apple Schnapps, Orange Juice

Fallen Leaf London Dry Gin, Apple Schnapps, Orange & Cranberry Juice

Pirate's Booty Captain Morgan's Spiced Rum, Coconut Rum, Pineapple Juice

Coffee Drinks \$8.50

White Wines by the Glass

Korbel, Brut Sparkling Wine (.187 ML) 9.00

Prosecco, Italy 9.50

Ecco Domani, Pinot Grigio 8.00

A to Z Wineworks Riesling, Oregon 10.00

Clean Slate Riesling, Germany 8.50

Brancott Vineyards, Sauvignon Blanc 9.00

14 Hands, Chardonnay, Washington 8.00

Kendall Jackson, Chardonnay 9.00

Red Wines by the Glass

Seaglass Pinot Noir 9.00

Meiomi Pinot Noir 13.00

Cantina Zaccagnini Montepulciano, Italy 9.00

Montes, Malbec, Colchagua Valley, Chile 9.00

Gnarly Head Merlot 9.00

Shade Mountain Vineyards, Cabernet Franc 8.00

William Hill Estate Winery, Cabernet Sauvignon 9.00

Simi, Alexander Valley, Cabernet Sauvignon 13.00

Rose Wine by the Glass

Jadin de Roses, Languedoc Rose, Red Eden, France 2020 9.00