



Elsie's Daughter

ROOTED IN APPALACHIAN TRADITION AND REIMAGINED WITH A
MODERN TOUCH, OUR MENU CELEBRATES THE FLAVORS OF THE
MOUNTAINS AND THE SOUTH.

Prologue

Spring Salad | 12

Sesame Vin, Roasted Celery, Shaved Fennel

Add chicken | 11 Add Salmon | 13

Caesar Salad | 10

Nahm Plah Caesar, House Breadcrumb, Shaved Parm

Add chicken | 11 Add Salmon | 13

Carrot Soup | 10

Black Truffle Mayu, Toasted Pine Nut

Rock Shrimp | 15

Bang Aioli, Chive

Kettle Crisps | 6

House Ranch, Fresh Dill

House Fries | 8

Sauce Choron

Mushroom Tartine | 16

Local Mushrooms, Whipped Lemon Ricotta, Niedlov's Bread

Crab Salad | 18

Butter Toasted Niedlov's Baguette, Lemon Zest

Chef's Selection

Royale with Cheese | 15

Double Smashed House Blend, America Sauce

Curried Sweet Potatoes | 14

Peanut Salsa Macha, Basmati, Gaeng Gallee

Sub chicken | 11 Sub Salmon | 13

Shrimp & Grits | 25

Whipped Polenta, Andouille, Sauce Chardonnay

Market Catch | MKT

Broccolini, Burre Blanc, Pistou, Fried Caper

Stuffed Quail | 28

Wild Mushrooms, Croissant Stuffing

*Half Chicken | 26

Overnight Brine, Pickled Onion Crema, Umami Crunch

Bistro Steak Frites | 28

Aji Aioli, House Chimi, Truffle Fries

ASK ABOUT OUR NIGHTLY DESSERT

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness