



*Elsie's Daughter*

## for the table

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chili maple bacon wrapped dates | 12

medjool, ancho, boursin

\*charcuterie board | 21

chef's selection of two meats, two cheeses, and accompaniments

smoked trout dip | 15

house potato crisps

\*seasonal oysters | MP

ginger-serrano mignonette, buttery saltines

crispy pork belly | 15

cabbage, local mushrooms, lemongrass honey

flash-fried green beans | 11

black buffalo, house ranch, house potato crisp

winter salad | 12

mixed greens, wilted brussels, radicchio, broccoli tops, lemon ricotta, asian vinaigrette, pickled peppers, pecans

add chicken | +11 add \*salmon | +13

parmesan fries | 8

twice-cooked fries, parmesan, sauce choron

add truffle | +2

## main course

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chalet curry | 23

golden coconut curry, root vegetables, appalachian greens, peanut chili crisp

add chicken | +11 add \*salmon | +13

\*market catch | MP

pan-roasted market catch, confit sweet potato, collard greens, spicy potlikker, cornmeal dumplings

paprika-roasted half chicken | 27

peruvian herbed aioli, smokey garlic-chili crunch

\*royale with cheese | 22

double smashed butcher's blend, white cheddar, onion, confit garlic aioli, dill pickle, lettuce, house fries

sub gluten free bun +1

short rib ragu | 27

pappardelle, grana padano, buttery panko

\*bistro steak | 43

coffee ancho rub hanger steak, mushroom cocoa butter, yucca fries, garlic aioli

## dessert

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olive oil cake | 14

blackberry lemon compote, pistachio crumble

chocolate pot de creme | 12

dark chocolate ganache, house marshmallow fluff

devil's food cake | 12

espresso whipped mascarpone, caramel

\*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness\*

parties of 6 or more subject to 20% gratuity