

Elizabeth's

An American Bistro

SUMMER LUNCH MENU 2024

APPETIZERS

ELIZABETH'S SEASONAL SOUP

P/A

ARANCINI

three cheese, fresh tomato & basil sauce, pecorino

14.

CRISPY 412 ROLL

smoked salmon, avocado, cucumber, pickled ginger, wasabi & sweet-hot sauce

16.

CLAMS & SHRIMP

andouille sausage, beans, grilled focaccia, garlic & thyme broth

17.

CHEESE PLATE

fruit & crackers

17.

SALADS

CAESAR

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

9. half

14. whole

6. add grilled chicken

8. add grilled salmon

FARMER SALAD

tomatoes, green beans, roasted corn, crispy potatoes, bacon, goat cheese, balsamic vinaigrette

9. half

14. whole

6. add grilled chicken

8. add grilled salmon

SUMMER BOWL

tabbouleh, fattoush, avocado, crispy chickpeas, feta, grilled focaccia, hummus & tahini dressing

16. whole

6. add grilled chicken

8. add grilled salmon

ASIAN CHICKEN & SEED SALAD

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

17.

SANDWICHES

GARDEN PANINI

spicy eggplant, zucchini, mozzarellas, pesto, artisan olive oil bread & balsamic greens

16.

CRAB CAKE

house slaw, rémoulade, bistro brioche bun, greens & vinegar fries

19.

CHICKEN COBB WRAP

avocado, bleu cheese, tomato, hard cooked egg, bacon & a side of greens

17.

412 BURGER*

tomato-bacon jam, cheddar, bistro sauce, greens & fries

18.

TUNA TACOS*

grilled rare. mango salsa, pickled seared onions, rice & black beans, slaw, gochujang sauce

18.

ENTRÉES

FRITTATA

composed daily

16.

BUTTERMILK PANFRIED CHICKEN

Southern spices, Johnny cake, 3 bean salad, coleslaw, comeback sauce

17.

SEAFOOD PASTA

clams, shrimp, crispy calamari, puttanesca, linguini

19.

BISTRO CAULIFLOWER STEAK

Middle Eastern rice, pickled beets & tahini drizzle

17.

ZA'ATAR SPICED SALMON*

wilted farm greens, potato cake, romesco sauce, goat cheese & seed dust

18.

2.00 split-plate - In order to better serve you and our other guest, all parties of 6 or more will have a single check

Melissa Gelnett: Chef Kate Rabuck: Floor Manager Billy Sears: Bar Manager Elizabeth Long Furia: Chef-Owner

We love local & thank - Landis Poultry, Dries Orchards, Springcress Trout Farm, Whispering Pines, Dream Catcher Farm, Fisher's Meats, Kegals & so many other PA farm's & purveyors for helping us source great products.

elizabethsbistro.com

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