

SPRING DINNER MENU

APPETIZERS

ELIZABETH'S SEASONAL SOUP

created with the freshest ingredients

P/A

ARANCINI

three cheese, porcini-tomato cream sauce, arugula & pecorino

11.

GRILLED BABY OCTOPUS

crispy chick peas, roasted tomatoes, olive-caper gremolata

14.

CAJUN QUAIL

smoky ham hock & red beans, grits & honey-bourbon drizzle

16.

BROWN BUTTER HUMMUS

crostini, chick pea salad, crispy artichokes, roasted lemon & tomato

10.

CRISPY 412 ROLL*

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

16.

BRICK FIRED PIZZA

whipped lemon goat cheese ricotta, asparagus, smoked ham, arugula & shave pecorino

14.

SALADS

CAESAR

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

8. half

14. whole

SPRING BISTRO

strawberries, avocado, citrus, spiced nuts, goat cheese & red wine vinaigrette

8. half

14. whole

WEDGE

bacon, crispy potatoes, radish, shaved fennel, bleu cheese, red onion, farm egg & lemon-garlic vinaigrette

14. whole

ENTRÉES

GRILLED SALMON*

pea cakes, pickled beets, roasted asparagus & green goddess dressing

28.

BISTRO CRAB CAKE

roasted leeks, asparagus, crispy artichokes, potatoes & capers, lemon-dill butter sauce

29.

SESAME SEARED TUNA*

stir fried greens, napa, shiitakes, Asian noodles, yuzu sauce

27.

BISTRO FETTUCINE

spring vegetables, mushroom-parmesan sauce, shaved pecorino & truffle drizzle

26.

SEARED COD & SCALLOPS

asparagus-pea risotto, spinach, parmesan-pecorino & brown butter vinaigrette

28.

5 SPICED DUCK BREAST*

roasted sweet potatoes & pecan farro, pear-parsnip puree & cherry-balsamic reduction

29.

SAZON LANDIS HEN

curtido, smokey tomato salsa, crispy avocado, red beans & sweet potato quesadilla

28.

412 BURGER*

crispy onions, mushrooms, cheddar, greens & fries

18.

GRILLED BEEF TENDERLOIN*

potato gratin, charred asparagus, spinach, roasted spring onions & bordelaise

35.