

Elizabeth's

An American Bistro

FALL DINNER MENU 2024

APPETIZERS

ELIZABETH'S SEASONAL SOUP
created with the freshest ingredients
P/A

CALAMARI

roasted peppers, pepperoncini, lemon, kalamata olives & crispy chickpeas
14.

CABBAGE PANCAKE

okonomiyaki, crisp bacon & bonito flakes
13.

CRISPY 412 ROLL

smoked salmon, sweet potato, shiitakes, sesame spinach & sweet-hot sauce
16.

DUCK BRUSCHETTA

sweet potato brandade, caramelized onions, sweet cranberries & pecorino
15.

CLAMS & SHRIMP

bacon-thyme ale broth & grilled focaccia
16.

SALADS

CAESAR

romaine, Elizabeth's classic egg-free Caesar dressing, parmesan, rustic croutons & shaved pecorino
8. half 14. whole

FRENCH LENTIL SALAD

crispy goat cheese, roasted butternut, lardons, arugula, pumpkin seeds & warm red wine vinaigrette
14. whole

APPLE & FENNEL SALAD

tri greens, roasted grapes, toasted walnuts, shaved pecorino, cheese, shaved red onion, sherry vinaigrette
8. half 14. whole

SHAVED BRUSSEL SPROUT SALAD

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

ENTRÉES

GRILLED SALMON*

potato-apple cake, shaved fennel-honey crisp & walnut greens, curry brown butter vinaigrette
28.

ROASTED TROUT

shrimp, bacon-corn bread stuffing, baby beans & greens, smoky tomato butter drizzle
29.

SEAFOOD FETTUCCINE

scallops, shrimp, clams, crispy squid, plum tomato-basil sauce & shell butter
32.

412 BURGER*

duxelles, Jarsberg, black pepper bacon, sherry greens & fries
19.

BISTRO BRAISED SHORT RIBS

mashed potatoes, baby carrots, shallots, parsnips & red wine
31.

LANDIS FARM HEN

spicy & grilled, crispy polenta, charred endive, prosciutto, pecorino & mushroom salad
29.

BISTRO PORK CHOP*

double thick, apple & bacon braised cabbage, bleu cheese stuffing & cider pan sauce
27.

GRILLED TENDERLOIN*

parmesan & garlic mashed potatoes, roasted onion tart & bordelaise sauce
37.

CHEESE PLATE

fresh fruit & crackers
17.

2.00 split-plate charge

In order to better serve you and our other guests, all parties of 6 or more will have a single check

Melissa Gelnett: Executive Chef

Kate Rabuck: Floor Manager

Elizabeth Long Furia: Chef-Owner

elizabethsbistro.com

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