

Elizabeth's

An American Bistro

SPRING TO-GO MENU 2024

APPETIZERS

SEASONAL SOUP

created with the freshest ingredients

P/A

PULLED PORK TACOS

Gochujang potato puree, pickled slaw, avocado, spicy mayo & Korean BBQ
17.

ARANCINI

three cheese, tomato sauce, arugula & pecorino
16.

CRISPY 412 ROLL

sesame tuna, asparagus, shiitakes, pickled ginger, wasabi & sweet-hot sauce
17.

SALADS & SANDWICHES

CAESAR

romaine, Elizabeth's classic egg-free Caesar dressing, parmesan, rustic croutons & shaved pecorino
9. half 15. whole 7. add grilled chicken 9. add grilled salmon

WEDGE

radish, fennel, bacon, farm egg, crispy potatoes, bleu cheese, shaved red onions, lemon-garlic vinaigrette
15. whole 7. add grilled chicken 9. add grilled salmon

SPRING BISTRO

strawberries, avocado, citrus, spiced nuts, goat cheese, champagne vinaigrette
9. half 15. whole 7. add grilled chicken 9. add grilled salmon

VEGGIE GATHERING

asparagus, pickled beets, crispy artichoke, radish-cucumber & dill salad, avocado, quinoa, chickpea cake & feta
18

ASIAN CHICKEN & SEED SALAD

field greens, napa cabbage, vegetables, mango, avocado & Chinese mustard vinaigrette
19.

412 BURGER*

cheddar, black pepper bacon, tomato BBQ & horseradish cream, cider greens & fries
20.

CHICKEN COBB WRAP

bacon, avocado, bleu cheese, tomato & hard cooked egg & a side of champagne greens
19.

ENTRÉES

GRILLED SALMON*

spring pea cakes, roasted asparagus, pickled beets, green goddess, lemon emulsion
30.

TUNA NICOISE*

haricot verts, crispy fingerlings, tomatoes, capers & olives with fried egg vinaigrette
29.

BISTRO CRAB CAKE

asparagus, fried artichokes & tomato hash, lemon zest aioli
31.

SPRING RISOTTO

green spring risotto, peas, leeks, asparagus, dill & citrus
26.

ZA'ATAR HEN

potato goat cheese tart, fennel-orange & almond salad, cherry gastric, balsamic-honey drizzle
30.

CIOPPINO

cod, shrimp, clams, squid, tomato, fennel, grilled focaccia
34.

SESAME SEARED TOFU

stir fried Bok choy, napa, shiitakes, leeks, Jasmine rice, curry sauce
28.

GRILLED TENDERLOIN*

grilled asparagus, spinach & roasted shallot, mashed potatoes, bearnaise butter, bordelaise sauce
39.

CHEESE PLATE

fresh fruit & crackers
18.

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

elizabethsbistro.com

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