

Elizabeth's

An American Bistro

SPRING LUNCH MENU 2024

APPETIZERS

ARANCINI

three cheese, tomato sauce, arugula & pecorino

15.

CRISPY 412 ROLL

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

16.

CHEESE PLATE

fresh fruit, focaccia crisps & crackers

17.

SALADS

CAESAR

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

9. half

14. whole

7. add grilled chicken

9. add grilled salmon

WEDGE

radish, fennel, bacon, farm egg, crispy potatoes, bleu cheese, shaved red onions, red wine vinaigrette

14. whole

7. add grilled chicken

9. add grilled salmon

SPRING BISTRO

strawberries, avocado, citrus, spiced nuts, goat cheese, champagne vinaigrette

9. half

14. whole

7. add grilled chicken

9. add grilled salmon

VEGGIE GATHERING

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

17

ASIAN SEED & CHICKEN SALAD

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

19.

FRITTATA & SANDWICHES

FRITTATA

Composed & priced daily

BISTRO PANINI

fried egg, avocado spread, roasted asparagus, parmesan & a side of greens

17.

CRAB CAKE

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

20.

PULLED PORK TACOS

gochujang potato puree, pickled slaw, guacamole, smoky beans, spicy mayo, & Korean BBQ

17.

412 BURGER*

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

19.

CHICKEN COBB WRAP

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

18.

ENTRÉES

GRILLED SALMON*

haricot verts, crispy fingerlings, tomatoes, caper & olive with fried egg vinaigrette

20.

SEAFOOD HOT POT

red curry, shrimp, scallops, squid, leeks & peppers, jasmine rice

24.

CRISPY CHICKEN

mash potatoes, green beans, fried onions, buttered biscuits & pan gravy

18.

COD PICACATA

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

19.