

Elizabeth's

An American Bistro

ELIZABETH'S SEASONAL SOUP
created with the freshest ingredients

P/A

SMOKED SALMON CRISPY 412 ROLL

sweet potato, shiitake, sesame spinach, pickled ginger, wasabi & sweet-hot sauce
16.

SOUTHERN CLAMS

bacon, jalapeno, bourbon, cilantro & corn bread croutons

15.

PUMPKIN HUMMUS

grilled flat bread, roasted pear, charred endive & seeds

14.

SALADS

CAESAR

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

8. half 14. whole 7. add grilled chicken 9. add grilled salmon

FRENCH LENTIL SALAD

crispy sweet potato, baby beans, duck egg, goat cheese, lardons & warm red wine vinaigrette

14. whole 7. add grilled chicken 9. add grilled salmon

CHICKEN WALDORF SALAD

roasted grapes, toasted walnuts, apples, Amish bleu, sherry vinaigrette

17.

AUTUMN BOWL

braised cauliflower, pumpkin hummus, seed-green bean salad, roasted carrots, lentils, quinoa, grilled focaccia

17.

PIZZA, FRITTATA & SANDWICHES

BRICK FIRED PIZZA

Landis sausage, mushrooms, tomato sauce, parmesan & pecorino greens

14.

FRITTATA

composed daily

16.

412 BURGER*

smoked tomato bacon jam, cheddar, sherry greens & fries

18.

OYSTER PO' BOY

cornmeal fried oysters, spicy remoulade, shaved romaine, roasted pepper mix & fries

17.

GRILLED VEGETABLE PANINI

eggplant, portabella, mozzarella, goat cheese, walnut pesto & fries

16.

PECAN CRUSTED CHICKEN SANDWICH

bacon, brie, honey-Dijon sauce, cranberries, side of dressed greens

17.

ENTRÉES

GRILLED SALMON PROVENCAL*

saffron infused broth, roasted fennel, tomatoes, peppers, orzo & aioli crostini

18.

FARRO & OAT RISOTTO

roasted mushrooms & cauliflower, thyme, walnut-shaved pecorino salad & truffle oil drizzle

17.

GRILLED YELLOW FIN TUNA

medium rare, crispy potatoes, walnuts, roasted fennel, tomatoes, parsley & lemon-garlic vinaigrette

18.

STEAK AU POIVRE*

potato-apple cake, greens beans & Cognac sauce

20.

CHEESE PLATE

fresh fruit & crackers

17.

2.00 split-plate charge

Melissa Gelnett: Executive Chef

Kate Rabuck: Floor Manager

Elizabeth Long Furia: Chef-Owner

elizabethsbistro.com

412 Market Street, Lewisburg, PA 17837

570.523.8088