

Elizabeth's

An American Bistro

FALL LUNCH MENU 2023

APPETIZERS

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.

RED CURRY CLAMS & SHRIMP
cucumber, scallion, basil & cilantro salad
15.

ARANCINI
three cheese, tomato sauce, arugula & pecorino
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
fried egg, goat cheese, roasted butternut, lardons, charred kale, pumpkin seeds & warm red wine vinaigrette
14. whole 7. add grilled chicken 9. add grilled salmon

CHICKEN WALDORF SALAD (chicken salad)
roasted grapes, toasted walnuts, apples, Amish bleu & sherry vinaigrette
17.

SHAVED BRUSSELS SPROUT SALAD
Bacon, croutons, parmesan, red onions, hard cooked farm egg & roasted garlic-lemon vinaigrette
14. whole 7. add grilled chicken 9. add grilled salmon

FRITTATA & SANDWICHES

SMOKED SALMON SANDWICH
pickled red onions, Dijon, horseradish cream cheese, arugula & a side of dressed greens
17.

FRITTATA
composed daily
16.

412 BURGER*
Jarlberg, black pepper bacon, sherry greens & fries
18.

OYSTER PO' BOY
cornmeal fried oysters, remoulade, tomato, shaved romaine, slaw & fries
17.

MUSHROOM PANINI
Bistro bread, spicy pesto, roasted peppers, fried egg, goat cheese & a side of sherry greens
16.

PECAN CRUSTED CHICKEN SANDWICH
prosciutto, brie, honey-Dijon sauce, cranberries, side of dressed greens
17.

ENTRÉES

GRILLED SALMON PROVENCAL*
saffron infused broth, fennel, peppers, orzo & aioli crostini
18.

RUBY RISOTTO
pickled beets, roasted butternut, kale, goat cheese & walnuts
17.

CHIA CRUSTED TUNA
medium rare, coconut sticky rice, pear-apple slaw & miso vinaigrette
18.

STEAK AU POIVRE*
potato-apple cake, greens beans & Cognac sauce
20.

CHEESE PLATE
fresh fruit & crackers
17.

2.00 split-plate charge

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

We love local & we thank: Landis Poultry, Springcress Trout Farm, Dries Orchard, Whispering Pines, Fisher's Meats, Briar Creek, Juniper Valley Farm, Marcho Farms & so many other PA Farms & Purveyors for helping us source great ingredients.

Melissa Gelnett: Executive Chef

Kate Rabuck & INgris Yoder: Floor Manager s

Elizabeth Long Furia: Chef-Owner

elizabethsbistro.com

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