

Elizabeth's

An American Bistro

SPRING LUNCH MENU

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

KOREAN BBQ OCTOPUS
cabbage slaw, gochujang sauce & wonton crispy
13.

SUMAC HUMMUS
feta, cucumber-radish salad, avocado, crisp garbanzo beans
10.

SALADS

CAESAR

Elizabeth's classic egg-free Caesar dressing, Parmesan, croutons & shaved pecorino
7. half 12. whole 5. add grilled chicken 7. add grilled

FARMER SALAD

greens, shaved fennel, green beans, beets, crispy potatoes, goat cheese, citrus-herbs vinaigrette
7. half 12. whole 5. add grilled chicken 7. add grilled salmon*

ASIAN CHICKEN & SEED SALAD

napa, mango, avocado, shaved vegetables, pulled chicken, seeds, honey-Asian mustard vinaigrette
16.

SPRING BOWL

red quinoa, cucumber-radish salad, watercress, beet, feta, green beans-walnuts with tahini, hummus
17.
5. add grilled chicken 7. add grilled salmon*

PIZZA & SANDWICHES

BRICK FIRED PIZZA

farm egg & prosciutto, parmesan, tomato sauce & pecorino greens
12.

UNO DUE TRE

daily soup offering, balsamic greens &
half a grilled three cheese on daily artisan bread
15.

HERB CRUSTED CHICKEN

prosciutto, Jarsberg, nut chutney, Dijon sauce, brioche roll & fries
16.

412 BURGER*

tomato-bacon jam, cheddar, balsamic greens & fries
17.

ENTRÉES

BEET RISOTTO

peas, asparagus, spring herbs & goat cheese greens
15.

SPRING SHRIMP PICCATA

asparagus, artichokes, capers, parsley, orecchiette & garlic lemon sauce
16.

FRITTATA

composed & priced daily
14

COCONUT BRAISED CHICKEN

spicy sausage, smoky tomato, fire roasted peppers, rice, lime & cilantro
17.

GRILLED SALMON*

spring vegetables, new potatoes, smoked tomato compote & green goddess
18.

CHEESE PLATE

fruit, crackers & focaccia crisps
16.

2.00 split-plate charge

Cell phone zone in bar area

Melissa Gelnett: Executive Chef

Kate Rabuck: Floor Manager

Elizabeth Long Furia: Chef-Owner