

Elizabeth's

An American Bistro

WINTER-TO-GO MENU

APPETIZERS

SEASONAL SOUP

created with the freshest ingredients

P/A

BEET HUMMUS

goat cheese, crispy avocado, endive, pickled beets, walnuts & focaccia crisps
15.

CRISPY 412 ROLL

spice tuna, avocado, cucumber & sweet-hot sauce
17.

CLAMS & SHRIMP

chorizo, cannellini beans, tomato-saffron broth
16.

CALAMARI

roasted peppers, pepperoncini, lemon, kalamata olives & crispy chickpeas
15.

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

TRI GREENS

shaved fennel, pear, pomegranate arils, toasted walnuts, parmesan, pecorino, balsamic vinaigrette
8. half 14. whole

WINTER BOWL

beet hummus, goat cheese, avocado, roasted cauliflower, pickled beets,
walnuts-baby bean salad, quinoa & grilled focaccia
18.

SHAVED BRUSSEL SPROUT SALAD

bacon, croutons, parmesan, red onion, hard cooked farm egg & roasted garlic lemon vinaigrette
14. whole

BISTRO CUBAN

mojo marinated pork, ham, Swiss, pickles & Dijon on pressed focaccia, coleslaw & fries
18.

412 BURGER *

black pepper bacon, grilled red onion, aged cheddar, comeback sauce, sherry greens & fries
19.

SOUTHWESTERN CHICKEN WRAP

pulled BBQ chicken, Pico, guacamole, charred peppers & onions, spiced beans & a side of greens
18.

ENTRÉES

ASIAN SALMON*

soy-ginger glaze, cool beet slaw, scallion & shiitake black rice pan cake
29.

ROASTED TROUT

shrimp, bacon-corn bread stuffing, baby beans & greens, smoky tomato butter drizzle
30.

CIOPPINO

cod, clams, shrimp, scallops, squid in a tomato-wine sauce, grilled focaccia with aioli
30.

FARMER'S ORECCHIETTE

roasted chicken, Landis sweet & spicy sausages, broccoli rabe, roasted garlic, tomato & parmesan
27.

LANDIS FARM HEN

mashed potatoes, roasted shallots with baby green beans & thyme pan sauce
30.

FETTUCCHINE BOLOGNESE

lentils, quinoa, mushrooms, walnuts, tomato with a splash balsamic & dusted with parsley
21.

GRILLED STRIP STEAK*

BBQ rubbed, caramelized onion, charred peppers, sweet potato tostada, Cuban black beans
35.

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: Executive Chef Kate Rabuck: Floor Manager Elizabeth Long Furia: Chef-Owner

elizabethsbistro.com

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