

Ellie's RESTAURANT

Classic Breakfast

Two Eggs Any Style, Bacon, Breakfast Potatoes, Choice of Toast 9.5

Smoked Omelet

Ham, Bacon, Pork Sausage, Smoked Gouda, Breakfast Potatoes, Choice of Toast 12

Southern Omelet

Prime Rib, Peppers, Mushrooms, Cave-Aged Vermont Cheddar, Choice of Toast 12

Farmer's Market Omelet

Spinach, Mushroom, Tomato, Mozzarella, Choice of Toast, Fresh Fruit and House Yogurt 11

Ellie's Cast Iron Skillet

Shredded Hash Browns, Mushroom, Peppers, Onion, Eggs Over-Easy, Bacon, Cheddar 12

Pancakes

Chocolate Chip-Buttermilk Pancakes, Fresh Berries, Scrambled Eggs, Bacon 12

French Toast

Caramelized Ciabatta, Mascarpone, Fresh Berries, Candied Pecans, Bacon 12

Grit Cake

One Egg Sunny Side Up, Smoked Gouda Grit Cake, Spinach, Tomato, Bacon 9

Southern Biscuits and Gravy

House-made Biscuits, Pork Sausage Gravy 7

Sides

House-made Biscuit	3.5
Pork Sausage Gravy	3.5
Crisp Bacon or Pork Sausage	4.0
Sliced Ham	4.0
Two Eggs Any Style	3.0
Polenta Grits	4.0
Steel Cut Oatmeal	3.0
Fruit and House Yogurt	3.0
Shredded Hash Browns	3.5
Sourdough or Wheat Berry Toast	2.0

Consuming Raw or Undercooked Eggs, Fish, Pork or Beef may result in foodborne illness.
Our Special Thanks to our Local Partners.

Ella's

RESTAURANT

Classic Breakfast

Two Eggs Any Style, Bacon, Breakfast Potatoes, Choice of Toast 9.5

Eggs Benedict Florentine

Poached Farm Eggs, Ham, Spinach, Hollandaise, English Muffin, Breakfast Potatoes 12

Royal Benedict

House-Cured Arctic Char, Poached Eggs, Fried Green Tomatoes, Greens 15
Citrus Hollandaise, Black Truffle Hash, House-made Biscuit

Beef Tenderloin Benedict

Sautéed Beef Tenderloin, Poached Eggs, Caramelized Onions, Greens 16.5
Horseradish Hollandaise, English Muffin, Hollandaise

Salmon Tartine

Grilled Salmon, Tarragon Pesto, Tomato, Fried Egg, Black Truffle Hash 12
Sourdough Toast

Pancakes

Chocolate Chip-Buttermilk Pancakes, Fresh Berries, Scrambled Eggs, Bacon 12

Turkey Melt

Turkey, Bacon Aioli, Caramelized Onions, Avocado, Greens, Swiss, Onion Roll 14

Ella's Burger

Wagyu Beef, Bacon Jam, Cave-Aged Vermont Cheddar, Greens, Pickled Vegetables 15
Brioche Bun

Shrimp and Rice Grits

Grilled Shrimp, Pork Belly Maque Choux, Smoked Gouda Rice Grits 13

Shrimp and Scallop Cakes

Bacon Seared, Sauce Remoulade, Greens, Tomato, Onion 12

Ella's Garden Greens

Field Greens, Vinaigrette, Tomato Confit, Shallots, Chèvre 9

Sides

House-made Biscuit	3.5
Pork Sausage Gravy	3.5
Crisp Bacon or Pork Sausage	4.0
Sliced Ham	4.0
Two Eggs Any Style	3.0
Polenta Grits	4.0
Steel Cut Oatmeal	3.0
Fruit and House Yogurt	3.0
Shredded Hash Browns	3.5
Sourdough or Wheat Berry Toast	2.0

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Ella's RESTAURANT

Seasonal Hummus

Pickled Vegetables, House-made Flatbread 9

Shrimp and Scallop Cakes

Bacon Seared, Sauce Remoulade, Greens, Tomato, Onion 12

Beef Tenderloin Sliders

Open-faced Baguette, Bacon Jam, Tarragon Pesto, Cave Aged Vermont Cheddar 12

Pork Belly Pommes Frites

Hand-cut Potatoes, Pork Belly Confit, Fontina, Brie, Onion, Tomato, Chives 12

Seasonal Soup

Choice of Cup or Bowl 4/7

Cobb Salad

Boston Bibb, Turkey, Pancetta, Coddled Egg, Grana Padano, Tomato, Carrot Avocado, Champagne Vinaigrette 12

Caesar

Romaine Wedge, Parmesan Crisp, Tomato, Mushrooms Grilled White Truffle Croutes 10

Ella's Garden Greens

Field Greens, Vinaigrette, Tomato Confit, Shallots, Chèvre 9

Add Salmon 9, Shrimp 7 or Chicken 6

French Dip

Shaved Prime Rib, Sautéed Mushrooms, Onion, Chèvre, Au Jus 12.5

Ella's Burger

Wagyu Beef, Bacon Jam, Cave-Aged Vermont Cheddar, Greens, Pickled Vegetables Brioche Bun 15

Grilled Chicken Sandwich

Roasted Corn Dijonnaise, Spinach, Onion, Fried Green Tomato, Provolone, Brioche Bun 13

Turkey Melt

Turkey, Bacon Aioli, Caramelized Onions, Avocado, Greens, Swiss, Onion Roll 14

Chicken Salad

Tomato, Greens, Croissant 10

Choice of Hand-Cut Fries or Chips, Fresh Fruit, Brussel Sprouts or Grilled Squash

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Arkansas Catfish

Blackened, Squash, Zucchini, Tomato, Citrus Crab Butter 13

Pasta

Asparagus, Onion, Mushrooms, Tomato, Cauliflower, Gorgonzola Cream Sauce 12

Shrimp and Rice Grits

Grilled Shrimp, Pork Belly Maque Choux, Smoked Gouda Rice Grits 13

Chicken Veracruz

Grilled Breast of Chicken, Cilantro-Lime Basmati, Grilled Orange, Veracruz Sauce 12

Brownie a la Mode

Dark Chocolate Brownie, Walnuts, Caramel, Chantilly Cream

New York Style Cheesecake

Raspberry Coulis, Fresh Berries

Seasonal Cake

Seasonal Gelato

Sorbet Flight

All Desserts 7.5

Port and Sherry

Cockburn's Ruby Port, Portugal	8.5
Niepoort Ruby Port, Portugal (served chilled)	9.0
Cockburn's 10yr. Tawny Port, Portugal	9.5
Dry Sack 15 year Solera Especial Sherry, Jerez, Spain	10.0
Churchill's 20yr. Tawny Port, Portugal	11.0
Penfold's Grandfather Rare Tawny Port, Australia	12.5

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Ella's RESTAURANT

<p>Shrimp-Scallop Cake Sauce Remoulade, Greens, Onion, Tomato</p>	12
<p>Pork Confit Butternut Squash Puree, Mustard Greens, Huckleberry Gastrique</p>	14
<p>Caprese Prosciutto, Fresh Mozzarella, Heirloom Tomatoes, Tarragon Pesto White Truffle Croutes, Balsamic Reduction</p>	12
<p>Seared Scallops Black Truffle Couscous Croquette, Spinach, Saffron Beurre Blanc</p>	14/20
<p>Caesar Romaine, Parmesan Tuile, Grilled Cherry Tomatoes, Beech Mushrooms Grilled White Truffle Croutes</p>	10
<p>Ella's Garden Field Greens, Vinaigrette, Tomato Confit, Shallots, Chèvre</p>	9
<p>Cobb Salad Boston Bibb, Turkey, Pancetta, 73 degree Egg, Grana Padano, Tomato, Carrot Avocado, Champagne Vinaigrette</p>	12

<p>Farmer's Market Pasta Seasonal Locally Grown Vegetables, Sauce a la Minute</p>	20
<p>Seared Breast of Duck Smoked Black Eye Pea Puree, Haricot Vert, Carrots, Plum Sauce</p>	30
<p>Bone-In Pork Chop Pan Seared, Mashed Potato Puree, Cauliflower, Rhubarb Compote</p>	28
<p>Grilled Breast of Chicken Camembert Bread Pudding, Mustard Greens, Cherry Tomatoes, Red Currant Coulis</p>	28
<p>Arctic Char Pan Seared, Black Garlic, Roasted Corn, Risotto, Broccolini, Blood Orange Beurre Blanc</p>	30
<p>Rack of Lamb Char-Broiled, Sweet Potatoes, Leeks, Shiitakes, Wild Berry Puree</p>	32
<p>Ribeye Seared, Beets, Carrots, Asparagus, Cherry-Cabernet Reduction</p>	38
<p>Beef Tenderloin Char Grilled, Midnight Blue Chèvre Mashed Potatoes, Broccolini, Mushroom Ragout</p>	34/38
<p>Venison Chops Pan Seared, Fingerling Potatoes, Brussel Sprouts, Parsnip Cream</p>	38

Five Course Prix-Fixe Available Upon Request 75 or 100 with Wine Pairing

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6/2017



Wines by the Glass

Sparkling

Freixenet Cordon Negro Extra Dry, Cava, Spain	8.5
La Gioiosa Prosecco	11.0
Rotari Brut Rosé, Dolomites, Italy	13.0

White

Naked Grape, Moscato, Modesto, CA	7.25
NxNW Riesling, Columbia Vineyard, Washington	8.5
Il Donato Pinot Grigio, Venezie, Italy	8.5
White Haven Sauvignon Blanc, Marlborough	8.5
Ferrari Carano Fumé Blanc, Sonoma, CA	10.0
Caymus Conundrum Rose, Napa, CA	10.0
J. Lohr Chardonnay, Arroyo Seco Monterey, CA	10.5

Red

Meiomí Pinot Noir, Monterey, CA	9.5
Don Miguel Gascón Malbec, Mendoza, Argentina	9.5
Consentino Zinfandel, Lodi, CA	9.5
Chateau St. Michelle Merlot, Columbia Valley, WA	10.0
Louis Martiní Cabernet, Sonoma, CA	10.0

Bottled Water

Mountain Valley Sparkling and Flat Liter	8
Half Liter	4



Chef's Selection Bread Pudding

Warm as a Mothers Hug, Please Inquire Regarding This Evenings Selection

Crème Brulée

Bruléed Custard Using Local Farm Fresh Eggs, Please Inquire Regarding This Evenings Selection

New York Style Cheesecake

Fresh Fruit Coulee

Sorbet Flight

Assortment of House Made Sorbets

House-Made Gelato

Please Inquire Regarding Selections

All Desserts 7.5

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Cockburn's 10yr. Tawny Port, Portugal	9.5
Dry Sack 15 year Solera Especial Sherry, Jerez, Spain	10.0
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Penfold's Grandfather Rare Tawny Port, Australia	12.5



BY THE GLASS

Sparkling

Freixenet Cordon Negro Extra Dry, Cava, Spain	8.5
Lamarca Prosecco, Italy	9.0
Rotari Brut Rosé, Dolomites, Italy	13.0

White

Naked Grape Moscato, Modesto, CA	7.5
NxNW Riesling, Columbia Vineyard, Washington	8.5
Il Donato Pinot Grigio, Venezie, Italy	8.5
White Haven Sauvignon Blanc, Marlborough, New Zealand	8.5
Ferrari Carano Fumé Blanc, Sonoma, CA	10.0
Caymus Conundrum Rose, Napa, CA	10.0
J. Lohr Chardonnay, Arroyo Seco Monterey, CA	10.5

Red

Meiomi Pinot Noir, Monterey, CA	9.5
Don Miguel Gascón Malbec, Mendoza, Argentina	9.5
Consentino Zinfandel, Lodi, CA	9.5
Chateau St. Michelle Merlot, Columbia Valley, WA	10.0
Louis Martini Cabernet, Sonoma, CA	10.0

Port and Sherry

Cockburn's Ruby Port, Portugal	8.5
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Cockburn's 10 yr. Tawny Port, Portugal	9.5
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Churchill's 20 yr. Tawny Port, Portugal	11.0
Penfold's Grandfather Rare Tawny, Australia	12.5

Half Bottles

Veuve Clicquot "Yellow Label" Champagne, Reims, France	75
Taittinger Brut, France	80
Adelsheim Pinot Gris, Willamette Valley, OR	35
Sonoma-Cutrer Chardonnay, Russian River Ranches, CA	30
WillaKenzie Estate Pinot Noir, Willamette Valley, OR	36

Champagne & Sparkling

Prima Perla Prosecco Extra Dry, Italy	30
Lamarca, Prosecco, Italy	34
Domaine Carneros Brut, Russian River Valley, CA	60
J "Cuveé 20" Brut, Russian River Valley, CA	80
Piper Heidsieck, Champagne, France	110
Moët & Chandon "Imperial" Champagne, Epernay, France	120
Veuve Clicquot "Yellow Label" Champagne, Reims, France	140
Laurent Perrier Rosé Champagne, France	200
Moët & Chandon "Dom Perignon" Champagne, Epernay, France	300
*ask server for current available vintage	

Chardonnay

J. Lohr "Arroyo Vista", Arroyo Seco, CA 2013	40
White Oak, Russian River Valley, CA 2014	50
Landmark "Overlook", Sonoma, CA 2012	65
Presqu'ile, Santa Maria Valley, CA 2012	75
Rombauer Carneros Chardonnay, Napa, CA 2013	80

Other Whites

Montinore "Borealis", Willamette Valley, OR 2011	26
Il Donato Pinot Grigio, Venetie, Italy 2013	30
St. Urbans-Hof Estate Riesling, Mosel Valley, Germany 2014	34
Ferrari Carano Fumé Blanc, Sonoma, CA 2013	38
Anne Amie Pinot Gris, Willamette Valley, OR 2014	40
NxNW Riesling, Columbia Valley, WA 2013	40
White Haven Sauvignon Blanc, Marlborough, New Zealand	40
Caymus Conundrum Rose, Napa Valley, CA	42
Presqu'ile Sauvignon Blanc, Santa Maria Valley, CA 2013	45
Cuveé Anne Laure Reisling, Alsace, France 2011	45
St. Supéry Sauvignon Blanc, Napa Valley, CA 2013	48
Santa Margherita Pinot Grigio, Fossalto Di Portogruaro, Italy 2013	60
Pascal Jolivet Sancerre, Loire, France 2011	70

Pinot Noir

Meiomi, Monterey, CA 2013	36
La Crema, Sonoma Coast, CA 2014	60
Anne Amie, Willamette Valley, OR 2015	65
Lyric Etude, Santa Barbara, CA	65
Mt. Difficulty, Central Otago, New Zealand 2014	72
J, Russian River Valley, CA 2013	88
Presqu'ile, Santa Maria Valley, CA 2012	100
Belle Glos "Clark & Telephone", Santa Maria Valley, CA 2014	110
Golden Eye, Anderson Valley, CA 2014	120

Merlot

Chateau St. Michelle, Columbia Valley, WA 2014	38
Alexander Valley, Alexander Valley, CA 2012	42
Markham, Napa Valley, CA 2014	57
Keenan, Napa Valley, CA 2011	75
Regusci, Stags Leap District, CA 2004	86
Stags Leap Wine Cellars, Napa Valley, CA 2014	90
Northstar, Columbia Valley, WA 2005	100
Emmolo, Napa Valley, CA 2012	125

Cabernet Sauvignon

Louis Martini, Sonoma, CA 2014	38
Josh, Sonoma, CA 2014	44
The Calling, Alexander Valley, CA 2013	55
Frei Brothers Reserve, Alexander Valley, CA 2014	55
Justin, Paso Robles, CA 2014	60
Beringer Knights Valley, Napa Valley, CA 2014	68
Sterling, Napa Valley, CA 2014	70
J. Lohr "Hilltop", Paso Robles, CA 2014	70
Groth, Napa Valley, CA 2011	125
Duckhorn, Napa Valley, CA 2013	150
Silver Oak, Alexander Valley, CA 2012	160
Caymus, Napa Valley, CA 2014 (liter)	175
Honig, Bartullici Vineyard, Napa Valley, CA 2005	180

Zinfandel

Consentino "The Zin" Zinfandel, Lodi, CA 2014	40
Dry Creek Heritage Clone Zinfandel, Sonoma, CA 2012	42
Terra d' Oro, Amador County, CA 2007	50
Murphy-Goode "Liars Dice", Sonoma, CA 2013	50
Michael David Earthquake, Lodi, CA 2013	62

Other Reds

J. Lohr Wildflower, Monterey CA 2010 (Served Chilled) 2013	28
Don Miguel Gascón Malbec, Mendoza, Argentina 2015	35
19 Crimes, Red Blend, Australia 2015	35
Beringer, Knights Valley, Zinfandel, Napa, CA 2014	40
Ruffino Chianti Classico, Italy 2013	42
CA 4, Napa, Blend	42
Caymus Conundrum, Napa Valley, CA 2013	42
Belleruche, Cote du Rhone 2015	44
Catapult Syrah, Paso Robles, CA 2006	48
Marqués De Riscal Rioja Reserva, Spain 2010	52
Volver Tempranillo La Mancha, Spain 2014	60
Sassoregale Sangiovese, Toscana, Italy 2012	65
Cain Cuvée, Napa Valley, CA NV11	75
Austin Hope Syrah, Paso Robles, CA 2012	65
Marietta Angeli Cuvee, Sonoma, CA 2011	68
Montes "Purple Angel" Carmenère, Chile 2004	125

Dessert Wines (375ml)

Naked Grape, Moscato, Modesto, CA	25
Nivole Moscato D' Asti, Calamandrana, Italy 2011	32
J. Vidal Fleury Muscat de Beaumes-de-Venise, France 2008	33
Robert Mondavi Moscato D' Oro, Napa Valley, CA 2013	34



Limited Features List

Cuvée Anne Laure Gewürztraminer, Alsace, France 2009	40	(2)
Domaine St Eugénie La Reserve Corbiers, France 2007	40	(1)
Danjean Borgogne Burgundy 2012	40	(1)
Lo Nuevo Garnacha, Calatayud, Spain 2013	40	(1)
Robert Mondavi Pinot Noir, Napa Valley, CA 2008	60	(1)
Robert Mondavi Cabernet, Napa Valley, CA 2008	60	(1)
Penfolds Bin 389, Australia, Cabernet-Shiraz 2010	140	(3)
Faust Cabernet, Napa Valley, CA 2010	170	(2)
Chateau St Jean Cinq-Cepages, Sonoma, CA 2005	175	(2)
Cakebread Cellars Chardonnay, Napa, CA 2008	100	(4)
Caymus Special Selection Cabernet, Napa Valley, CA 2013	275	(2)
Opus One, Napa Valley, CA 2012	400	(3)