

Brunch

(served from 8-5)

Starters & Salads

✿ **FRIED GREEN TOMATO NAPOLEON**
pimento cheese, tomato coulis, balsamic glaze 13

KALE & ROMAINE CAESAR SALAD
garlic herb croutons, parmesan cheese,
grilled lemon, Caesar dressing 9

✿ **GRILLED CHICKEN SALAD**
grilled chicken, mixed greens, sun dried cranberries,
goat cheese, pecans, red wine vinaigrette 14

**TOMATO BASIL, SHE CRAB OR
SOUP DU JOUR** 5/7

ROASTED BEET SALAD
red, golden & candied striped beets,
basil ricotta, arugula, basil oil 9

HALF WEDGE SALAD
blue cheese crumbles & dressing,
blistered grape tomatoes, bacon 7

Light Fare

✿ **BEIGNETS**
powdered sugar, berry coulis 6

BERRIES & CITRUS
yogurt, fresh berries, citrus honey, granola 8

Eggs Any Way

✿ **ELI'S BREAKFAST***
two eggs any style, choice of cherry wood smoked bacon or sausage links,
grits or breakfast potatoes, biscuit or toast 13

WILD MUSHROOM OMELET
marinated mushrooms, spinach, Swiss cheese, with breakfast potatoes or grits 13

GREEN EGGS & HAM OMELET
egg whites, kale spinach pesto, black forest ham, Swiss cheese,
with breakfast potatoes or grits 13

SOUTHERN OMELET
breakfast sausage, peppers, onions, cheddar cheese, with breakfast potatoes or grits 13

✿ **SHRIMP & GRIT BENEDICT***
fried smoked gouda grit cake, blackened shrimp, two poached eggs,
tasso gravy & breakfast potatoes 15

LOWCOUNTRY BENEDICT*
crispy fried oysters, English muffin, wilted spinach, two poached eggs,
tasso gravy & breakfast potatoes 15

CRAB & EGGS*
fried crab cakes, two poached eggs, breakfast potatoes, remoulade,
arugula, crème fraiche 16

STEAK & EGGS*
steak medallion, caramelized onions, two eggs any style, breakfast potatoes 17

CHICKEN & WAFFLES
Southern fried chicken, two eggs any style, sweet potato waffle,
cinnamon butter & bacon maple glaze 15

AVOCADO EGG SANDWICH*
toasted croissant, two eggs any style, cheddar cheese, cherry wood smoked bacon,
avocado, breakfast potatoes 13

✿ **Eli's Table Signature dish**

Please "ALERT" your server if you have any food allergies.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. †Prices and menu items are subject to change.

Sandwiches

served with choice of pommes frites, potato salad or kale brussel sprout slaw

✿ HAM & BRIE

black forest ham, brie, herb aioli, fried green tomatoes on toasted croissant 13

✿ TUSCAN GRILLED CHEESE

roma tomatoes, basil, cheddar cheese, American cheese on toasted sourdough 12

ABL T

avocado, cherry wood smoked bacon, romaine lettuce, roma tomatoes
mayo on toasted sourdough 14

CHICKEN SALAD WRAP

roasted chicken, toasted almonds, sun dried cranberries, mixed greens,
red wine vinaigrette in sun dried tomato tortilla 13

✿ ELI'S HOUSE STEAK BURGER*

10oz patty, cheddar cheese, American cheese, lettuce, tomato, red onions,
cherry wood smoked bacon on potato roll with house sauce 16

Lunch Plates

✿ CRAB CAKES

pan seared crab cakes, mixed greens, blistered grape tomatoes,
green tomato corn salsa, remoulade 17

SHRIMP & GRITS

smoked gouda grits, blackened shrimp, tasso gravy, green tomato corn salsa 16

CATCH OF THE DAY*

Charleston red rice risotto, crawfish butter,
green tomato corn salsa 16

ELI'S LUNCH

choice of chicken breast or steak medallion, crispy fingerling potatoes,
chef's seasonal vegetable medley, whole grain mustard vinaigrette 15/17

Extras & Sides

TWO EGGS 4	OYSTERS 10
CHERRY WOOD SMOKED BACON/SAUSAGE 5	SALMON 10
TASSO GRAVY 4	CHICKEN BREAST 7
SOURDOUGH OR WHEAT TOAST 3	SHRIMP 12
HOMEMADE BISCUIT 3	SCALLOPS 12
ENGLISH MUFFIN 3	POMMES FRITES 4
BUTTERMILK PANCAKES 8	POTATO SALAD 4
SWEET POTATO PANCAKES 8	KALE BRUSSEL SPROUT SLAW 4
SWEET POTATO WAFFLE 7	FRUIT 6
BREAKFAST POTATOES 4	SIDE SALAD 6
STONE GROUND GOUDA GRITS 4	

Libations

COFFEE, ESPRESSO, HOT TEA, SPRING WATER, SPARKLING WATER,
ASSORTED JUICES, ICED TEA, MILK, SODA

✿ Eli's Table Signature dish

executive chef Candice Carter

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