

Dinner

(served from 5-close)

Appetizers

BEEF CARPACCIO

dueling potato salad, evoo, arugula, lemon juice, mustard vinaigrette 15

PROSCIUTTO & FIG CROSTINI

goat cheese, prosciutto, ciabatta, sherry reduction 12

SHRIMP & PANCAKES

chicken fried shrimp, sweet potato pancakes, pickled veggies, sherry glaze 13

SMOKED GOUDA FONDUE

smoked sausage, granny smith apples, red grapes, pretzel bread 14

FRIED OYSTER SLIDERS

fried oysters, slider bun, lowcountry remoulade, slaw 12

✿ FRIED GREEN TOMATO NAPOLEON

pimento cheese, tomato coulis, aged balsamic glaze 11

STEAMED MUSSELS*

white wine, butter, garlic, lardons, blistered grape tomatoes, parsley 13

Salads

✿ ELI'S FORAGERS' SALAD

kale, lemon-olive oil, blackberries, marinated mushrooms, red onion, vincotto 10

ROASTED BEET SALAD

gold, red, and candy striped beets, basil ricotta, basil oil, arugula 12

FRISSE WATERCRESS SALAD

granny smith apples, lardons, candied pecans, raspberry hazelnut vinaigrette 12

FIRE ROASTED ROMAINE SALAD

parmesan crisp, grilled lemon, white anchovies, croutons, Caesar dressing 13

Dinner Plates

✿ DUCK & WAFFLES*

sweet potato waffles, kale brussel sprout slaw, malted bacon glaze 37

ROASTED HALF CHICKEN*

herbs de provence, sweet potato mash, velouté, roasted broccolini 31

SALMON LEAF*

roasted root vegetables, toasted almonds, citrus segments, mustard oil 30

✿ SHRIMP & GRITS*

smoked gouda grits, grilled shrimp, tasso gravy 27

✿ ELI'S ESPRESSO RUBBED RIBEYE*

grilled espresso ribeye, caramelized onions, whiskey jus 44

CATCH OF THE DAY*

Charleston red rice risotto, green tomato-corn relish, crawfish, fennel nage 34

FORAGERS' ANGUS FILET*

grilled filet, truffle whipped potato, port reduction, mushrooms 42

DAY BOAT SCALLOPS*

butternut squash puree, roasted root vegetables, leeks, daikon radish 39

Extras

✿ SMOKED GOUDA MACARONI 11
ROASTED FINGERLING POTATOES 8
ROASTED BROCCOLINI 9
PIMENTO CHEESE GRITS 7
LOBSTER TAILS 18

ROASTED ROOT VEGETABLES 9
CHARLESTON "RED RICE RISOTTO" 8
ROASTED HARICOT VERTS 8
WILD MUSHROOM RISOTTO 9
SCALLOPS 16

TRUFFLE MASHED POTATOES 8
BRAISED KALE 8
PICKLED CAULIFLOWER 8
BORSINI POLENTA 9

✿ 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.

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