

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 16
(serves up to 3 people)

✿ FRIED GREEN TOMATO NAPOLEON

pimento cheese, tomato coulis, aged balsamic glaze 13

STEAMED MUSSELS*

white wine, butter, garlic, lardons, blistered grape tomatoes, parsley 15

Salads

✿ ELI'S FORAGERS' SALAD

kale, lemon-olive oil, berries, marinated mushrooms, shaved red onion, balsamic reduction 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 vinaigrette 12

FIRE ROASTED ROMAINE SALAD

parmesan crisp, grilled lemon, croutons, Caesar dressing 13

Dinner Plates

add lobster tail 18, scallops 12, oysters 10, shrimp 8, salmon 10, chicken 7

✿ DUCK & WAFFLES*

sweet potato waffles, brussels sprouts, malted bacon glaze 37

ELI'S HOUSE STEAK BURGER*

cherrywood smoked bacon, smoked gouda cheese, charred onions, potato roll 13

ROASTED CHICKEN*

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

SALMON LEAF*

seasonal vegetables, toasted almonds, citrus segments, mustard oil 33

✿ SHRIMP & GRITS*

smoked gouda grits, grilled shrimp, tasso gravy 29

✿ ELI'S ESPRESSO RUBBED RIBEYE*

14 ounce ribeye, caramelized onions, asparagus, whiskey jus 46

CATCH OF THE DAY*

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

FORAGERS' ANGUS FILET*

grilled filet, truffled whipped potatoes, mushrooms, port reduction 44

DAY BOAT SCALLOPS*

butternut squash puree, seasonal vegetables, leeks, daikon radish 39

Shared Sides

✿ SMOKED GOUDA MACARONI 11
ROASTED FINGERLING POTATOES 8
ROASTED BROCCOLINI 9

ROASTED VEGETABLES 9
CHARLESTON "RED RICE RISOTTO" 9
ROASTED HARICOT VERTS 8
CHEF'S RISOTTO 11

TRUFFLED MASHED POTATOES 8
BRAISED KALE 8
SMOKED GOUDA GRITS 7

✿ 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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