

Breakfast

(served from 7-3)

Omelets & Benedicts

substitute side of fruit + 1.50

❁ EGG WHITE OMELET*

oven roasted tomato, spinach, swiss cheese,
fresh basil, grits 11

WILD MUSHROOM OMELET*

wild mushrooms, spinach & emmenthaler
cheese, grits 12

CHORIZO & CHEDDAR FRITTATA*

fingerling potatoes, arugula, heirloom tomato pico
de gallo, crème fraîche, grits 12

LOWCOUNTRY BENEDICT*

crispy fried oysters, two poached eggs, wilted spinach,
tasso ham gravy, breakfast potatoes 13

SHRIMP & GRIT BENEDICT*

smoked gouda grit cakes, shrimp, two poached eggs,
tasso ham gravy, breakfast potatoes 14

FRENCH ONION BENEDICT*

two poached eggs, grilled sirloin, caramelized onions,
texas toast, hollandaise, breakfast potatoes 15

Sweet Breads

❁ SWEET POTATO PANCAKES

candied pecans, cinnamon butter half 5 | whole 9

PRALINE FRENCH TOAST

pralines, bourbon cream, powdered sugar 11

Southern Tour

❁ ELI'S BREAKFAST*

two eggs any style, choice of bacon or sausage, grits
or breakfast potatoes, biscuit 11

HOLY CITY CROQUE MADAME*

french style grilled ham and swiss, béchamel sauce,
topped with two over easy eggs 13

CHARLESTON RED RICE BREAKFAST HASH*

two over-easy eggs, "red rice risotto" with smoked
sausage, arugula, crème fraîche 14

SMOKED SALMON TARTINE*

lavish flatbread, truffled goat cheese, cornichons,
red onion, sunny side egg, arugula 14

❁ STEAK & EGGS*

espresso rubbed grilled sirloin, two over-easy eggs,
breakfast potatoes 15

CRAB & EGGS*

southern fried crab cakes, two poached eggs,
remoulade, arugula, breakfast potatoes 15

Light Fare

YOGURT PARFAIT

greek yogurt, pears, granola, agave syrup 7

❁ BEIGNETS

berry coulis, powdered sugar 6

Extras

TWO EGGS* 3

SOYDOUGH TOAST 2

HOMEMADE BISCUIT 3

TASSO GRAVY 3

BREAKFAST POTATOES 3

STONE GROUND GOUDA GRITS 4

ENGLISH MUFFIN 3

SIDE OF FRUIT 4

CHERRY SMOKED BACON 4

FENNEL SAUSAGE PATTY 4

TRADITIONAL PANCAKES 7

Libations

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

❁ 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.

Lunch

(served from 11-5)

Starters & Salads

✦ **FRIED GREEN TOMATO NAPOLEON**
pimento cheese, tomato coulis, aged balsamic glaze 8

SOUTHERN FRIED CRAB CAKES
blistered tomato peperonata, remoulade
sauce, frisée 13

**TOMATO-BASIL BISQUE OR
CHEF'S SOUP DU JOUR** cup 5 | bowl 7

CAESAR
hearts of romaine, garlic herb croutons, parmesan 8
chicken 4, shrimp 6, salmon cake 6, oysters 6

ELI'S FORAGERS SALAD
kale, lemon-olive oil, blackberries, watermelon radishes,
shaved red onion, vincotto 10

✦ **GRILLED CHICKEN SALAD**
grilled chicken over mixed greens, sun-dried cranberries,
pecans, gorgonzola and honey vinaigrette 11

GRILLED ASPARAGUS SALAD
frisée, charred grape tomatoes, hearts of palm,
grain mustard vinaigrette, crispy prosciutto 12

PEAR & FRISÉE
shaved manchego, toasted pecans, red onions,
red wine vinaigrette, truffle oil 12

FILET MIGNON SALAD*
grilled beef tenderloin, crumbled gorgonzola cheese,
corn relish, truffled tomato peperonata 15

Plates

CHICKEN & BISCUITS
crispy fried chicken, homemade southern biscuits,
sweet tea gravy 12

✦ **SHRIMP & GRITS**
grilled shrimp, smoked gouda grits, tasso ham gravy,
corn salsa 15

Extras (additional 4)

BLACK EYED PEA SALAD	ELI'S POTATO SALAD
COLESLAW	POMMES FRITES
CUCUMBER-FENNEL SALAD	SIDE OF FRUIT

Entrées

PAN-SEARED CRAB CAKES
pan-seared crab cakes, corn relish, arugula,
remoulade sauce, peperonata 15

CHICKEN AND CHARRED VEGETABLES
grilled chicken breast, chef's seasonal vegetable medley,
crispy red potatoes, red & green bell peppers 13

TENDERLOIN MEDALLIONS
grilled certified angus beef tenderloin tails,
herb roasted fingerlings, sautéed kale, french onions,
demi glaze 15

CATCH OF THE DAY
Eli's catch of the day, Charleston red rice risotto,
pickled sweet corn relish, crawfish butter 16

FRESH CATCH SALAD
Eli's catch of the day, mixed greens, seasoned
tomatoes, cucumbers, olive oil and
lemon vinaigrette dressing 15

Sandwiches†

*extra side +2 | substitute cup of soup +2
substitute side salad +3 | substitute side of fruit +1.5*

✦ **TUSCAN GRILLED CHEESE**
roma tomatoes, basil, cheddar cheese, toasted
sourdough bread 10

✦ **HAM & BRIE**
Black Forest ham, brie, herb aioli and fried green
tomatoes on a toasted croissant 11

CROQUE MONSIEUR
french style grilled ham and swiss, béchamel sauce,
cornichons, stone ground mustard 12

ELI'S CHICKEN SALAD WRAP
roasted chicken, toasted almonds, dried
cranberries, dijonnaise, and romaine in a sun dried
tomato tortilla 12

ELI'S BURGER*
cherry smoked bacon, smoked gouda cheese,
charred onions, potato roll 12

BISTRO STEAK SANDWICH*
melted swiss cheese, caramelized onions,
horseradish mayo, steak sauce 13

Libations

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

†All sandwiches served with your choice of coleslaw, cucumber-fennel salad, pommes frites, black eyed pea salad, or Eli's potato salad with housemade pickles

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Dinner

(served from 5-close)

Appetizers

ESCARGOT AU PERNOD

garlic, pernod, butter, chervil, manchego toast 12

PROSCIUTTO & FIG CROSTINI

local fresh figs, prosciutto, truffled goat cheese, pomegranate syrup 11

✿ SHRIMP & PANCAKES

chai spiced shrimp, sweet potato pancakes, mango slaw, sherry glaze 11

SMOKED GOUDA FONDUE

smoked sausage, granny smith apples, red grapes, and pretzel bread 10

SOUTHERN FRIED OYSTERS

chilled black eyed pea salad, crispy sweet potato, Carolina bbq butter 11

✿ FRIED GREEN TOMATO NAPOLEON

pimento cheese, tomato coulis, aged balsamic glaze 8

SALMON TARTINE*

housemade flatbread, goat cheese, cornichons, red onion, sunny side egg, arugula 12

SMOKED TUNA TOWER*

haricot verts, horseradish creme fraîche, capers, radish, mustard seed oil 12

Salads

PEAR & FRISÉE

shaved manchego, toasted pecans, red onions, red wine vinaigrette, truffle oil 12

✿ ELI'S FORAGERS' SALAD

kale, lemon-olive oil, blackberries, watermelon radishes, shaved red onion, vincotto 10

GRILLED ASPARAGUS SALAD

frisée, blistered tomato peperonata, hearts of palm, grain mustard vinaigrette, crispy prosciutto 12

CAESAR

hearts of romaine, garlic herb croutons, shaved parmesan 8

Dinner Plates

ROASTED CHICKEN

red wine braised kale, red onions, fingerling potatoes, fennel nage 28

✿ DUCK & WAFFLES*

seared duck breast, sweet potato waffles, fried brussels sprouts, malted bacon glaze 32

CITRUS SALMON LEAF*

grilled salmon, cucumber-fennel slaw, citrus salad, mustard seed oil, toasted almonds 27

FORAGERS' FILET*

white truffle whipped potatoes, white and brown beech mushrooms, haricot verts, port wine reduction 35

✿ SHRIMP & GRITS

smoked gouda grits, grilled shrimp, tasso gravy 26

CATCH OF THE DAY*

Charleston "red rice risotto," pickled green tomato-corn relish, crawfish butter 29

DAY BOAT SCALLOPS*

sweet corn puree, cured chorizo, heirloom tomato pico de gallo, chili oil 34

✿ ELI'S ESPRESSO RUBBED RIBEYE*

certified angus beef, charred onion, grilled asparagus, whiskey jus 39

Extras

✿ SMOKED GOUDA MACARONI 9

ROASTED FINGERLING POTATOES 7

GRILLED ASPARAGUS 8

CHARLESTON "RED RICE RISOTTO" 7

TRUFFLED WHIPPED POTATOES 7

BRAISED KALE 7

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