

# 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

✦ 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.