

Lunch

(served from 11-5)

Starters & Salads

✿ FRIED GREEN TOMATO NAPOLEON

pimento cheese, tomato coulis, aged balsamic glaze 8

BEEF CARPACCIO

dueling potato salad, arugula, lemon juice, EVOO,
grilled baguette 12

SOUTHERN FRIED CRAB CAKES*

blistered grape tomatoes, remoulade sauce, frisée 13

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

CAESAR

hearts of romaine, garlic herb croutons,
parmesan cheese 8
chicken 5, shrimp 6, oysters 6

ROAST BEET SALAD*

red, golden, and candied striped beets, basil oil,
basil ricotta, seasoned arugula 9

ELI'S FORAGERS SALAD

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

✿ GRILLED CHICKEN SALAD

grilled chicken over mixed greens, sun-dried cranberries,
pecans, gorgonzola, red wine vinaigrette 11

FRISSE WATERCRESS SALAD

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

FILET MIGNON SALAD*

grilled beef tenderloin, marinated mushrooms,
pickled carrots, mesclun, farro, granny smith apples,
apple cider vinaigrette 16

Plates

CHICKEN & SWEET POTATO WAFFLES

sweet potato waffle, fried chicken, cinnamon butter,
bacon maple glaze, kale & brussels sprout slaw 13

✿ SHRIMP & GRITS

spicy shrimp, smoked gouda grits, tasso ham gravy,
corn salsa 15

Extras (additional 4)

KALE & BRUSSEL SPROUT SLAW

ELI'S DUELING POTATO SALAD

HOUSEMADE APPLESAUCE

POMMES FRITES

Sandwiches†

extra side +2 | substitute cup of soup +2 | substitute side salad +3

✿ TUSCAN GRILLED CHEESE

roma tomatoes, basil, cheddar cheese, american cheese,
toasted sourdough bread 10

✿ HAM & BRIE

black Forest ham, brie, herb aioli and fried green
tomatoes on a toasted croissant 11

A BLT SANDWICH

sourdough, romaine, mayo, avocado, roma tomatoes,
cheddar cheese, cherrywood smoked bacon 12

ELI'S CHICKEN SALAD WRAP

roasted chicken, toasted almonds, dried cranberries,
red wine vinaigrette, romaine in a sun dried
tomato tortilla 12

ELI'S HOUSE STEAK BURGER*

cherrywood smoked bacon, smoked gouda cheese,
charred onions, potato roll 12

BISTRO STEAK SANDWICH*

kale spinach chimichurri hanger steak,
caramelized onions 16

†All sandwiches served with your choice of kale brussel sprout coleslaw,
pommes frites, or Eli's dueling potato salad

Entrées

PAN-SEARED CRAB CAKES

pan-seared crab cakes, corn relish, arugula, remoulade
sauce, blistered grape tomatoes 15

CHICKEN & CHARRED VEGETABLES

grilled chicken breast, chef's seasonal vegetable
medley, crispy red potatoes 13

TENDERLOIN MEDALLIONS

grilled angus beef tenderloin tails, herb roasted
fingerlings, sautéed kale, french onions, demi glace 15

BUTTERMILK MARINATED PORK TENDERLOIN

grilled pork tenderloin, kale brussels sprout slaw,
farro salad & sage, house applesauce 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

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.