

ELI'S TABLE MENU

served 5pm - close

SOUPS & SALADS

Bread Service 12
Assortment of house made breads

Chef's Soup of the Day 16
Daily inspiration from the kitchen, featuring seasonal ingredients

Lowcountry Crab Bisque 12
Rich and creamy bisque with lump crab, sherry, and Southern spices

Southern Beet & Citrus Salad 15
Goat cheese, house-made candied nuts, and citrus vinaigrette

Fried Green Tomato Salad 16
Pimento cheese, buttermilk-herb dressing, and pickled onions

Charred Caesar à la Eli's 16
Cast-iron seared romaine, cornbread crumble, and roasted garlic dressing

* DINNER FIXE

3 COURSES 55

FILET +10

SOUP OR SALAD, ENTREE, DESSERT

A P P E T I Z E R S

***Beef Carpaccio with Truffle Aioli 24**
Shaved tenderloin, truffle aioli, arugula, parmesan, and toasted baguette

***Smoked Tomato Cream Mussels 24**
PEI mussels in a smoked tomato cream and white wine broth with garlic and herbs, accompanied by crostini and topped with fried shallots

Roasted Brussel Sprouts 16
Tossed with house-made candied nuts finished with a sweet glaze

Southern Crab Cake with Creole Bourbon Butter 22
Jumbo lump crab, charred lemon, and herb garnish

E N T R E E S

add to any meal
shrimp 11, salmon 14, chicken 8, crab cake 12

Fresh Catch of the Day MP
Signature Chef special of the evening

***Eli's Filet 56**
Chargrilled beef tenderloin with pimento cheese mashed potatoes, bourbon-peppercorn demi, crispy shallots, and chef's vegetables

***Bourbon-Glazed Salmon with Cornbread Risotto 38**
Finished with bourbon glaze and served with chef's vegetables

***Creole Shrimp & Grits 36**
Gulf shrimp in tomato-coconut Creole sauce over stone-ground grits

Fall-Winter Vegetable Risotto à la Eli's 28
Seasonal vegetables folded into a creamy risotto base

Airline Chicken with Smoked Tomato Cream 36
Pimento mash, chef's vegetables, and crispy shallots

Duck & Butternut Waffles with Red Wine-Cherry Demi 44
Butternut squash waffle, red wine-cherry demi-glaze, and chef's vegetables

D E S S E R T

House Classic Crème Brûlée 14
Bourbon banana custard, torched sugar crust

Beignets à la Eli's 12
Served with mixed berry coulis

Chef's Seasonal Dessert 14
Rotating feature

**please note, some menu items may contain raw or undercooked ingredients. consuming such items may increase your risk of foodborne illness.*



ELI'S TABLE DRINK MENU

MOCKTAILS

Espresso Tini'

Lightly sweeten and served chilled with a silky cream

Lyre's NA Classico Sparkling

Prosecco

Aperol Straight - Lyre's NA

Aperol Spritz

Best Day Brewing (California)

Galaxy Ripple IPA

Best Day Brewing (California)

Best Day - Hazy IPA

Heineken 0.0

COCKTAILS

Blood Orange Aperitivo

A vibrant blend of Aperol, fresh blood orange, and sparkling prosecco finished with a splash of soda and rosemary.

Charleston Garden Martini

A clean, aromatic martini with gin or vodka, elderflower liqueur, fresh cucumber, and lemon.

Lowcountry Peach Old Fashioned

Bourbon stirred with peach bitters and demerara sugar, finished with expressed orange oils.

Hibiscus Margarita

Tequila shaken with hibiscus syrup, fresh lime, and orange liqueur.

Midnight Espresso Martini

Vodka, freshly pulled espresso, coffee liqueur, and a touch of vanilla.

Pineapple Paloma

Tequila with fresh lime and pineapple, topped with grapefruit soda and served with a Tajín-spiced rim.

Honey Lavender Bee's Knees

Gin shaken with fresh lemon and lavender-infused honey syrup.

Maple Manhattan

Rye whiskey stirred with sweet vermouth, maple, and aromatic bitters.

Limoncello Spritz

Bright Italian limoncello paired with sparkling prosecco and soda water.

Rosé Sangria

Chilled rosé wine infused with fresh citrus, strawberries, and stone fruit with a hint of peach liqueur.

