Eli's Table Menu

served 5pm - close

APPETIZERS

***Crispy Calamari** 18
Sweet Calabrian chili glaze, scallions, fried lemon wheels

Whipped Feta & Ricotta 16
Slow-roasted tomatoes, fermented honey, toasted pistachios, extra-virgin olive oil, warm bread

Crispy Duck & Cornbread Waffle 19
Confit duck leg, pickled carrots, orange hot honey glaze

***Beef Carpaccio** 21
Thinly sliced filet, crispy capers, shaved Parmesan, burnt-scallion aioli, arugula

Roasted Rainbow Carrots 12
Labneh, chili crisp, pimento peppers, fresh lime and herbs

***Grilled Lamb Lollipops** 22
Herb salsa verde, charred lemon, smoked rosemary

Lowcountry Shrimp Cocktail 18
Old Bay-poached shrimp, smoked tomato-horseradish cocktail sauce, pickled okra, charred lemon

Fried Green Tomatoes 16
Cornmeal-crusted green tomatoes, whipped pimento cheese, tomato demi-glace, pepper jelly, fresh herbs

SOUPS & SALADS

Good Faith Bread - House-Made Focaccia 5
Warm focaccia, whipped pimento spread

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

Lowcountry Crab Bisque 13
Rich and creamy bisque with lump crab, sherry, and Southern spices

Watermelon & Feta Salad 15
Chilled watermelon, cucumber, feta, toasted pistachios, arugula, fresh mint, lime-mint vinaigrette

Little Gem Caesar 15
Garlic-Parmesan breadcrumbs, fried capers, shaved Parmesan, lemon zest, house-made Caesar dressing

ENTRÉES

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

***Eli's Prime Burger** 18
Prime beef, torched white cheddar, applewood-smoked bacon, roasted tomato, arugula, pesto aioli, toasted brioche bun. Parmesan-truffle fries. Substitute crab cake available.

***Fresh Catch of the Day MP**
Signature chef preparation, curated daily

***Filet au Poivre** 48
Peppercorn-crusted filet, roasted wild mushrooms, duck-fat fingerling potatoes with rosemary salt, haricots verts

***Lemon Herb Salmon** 32
Pan-seared salmon, lemon-herb compounds butter, sweet-corn Parmesan risotto, seasonal vegetables

Summer Garden Risotto 26
Peas, asparagus, pistachios and lemon

Aji Verde Chicken 29
Herb airline chicken, roasted fingerling potatoes and hericots verts over cilantro-yogurt aji verde

Shrimp Pesto Tagliatelle 30
Sautéed shrimp, blistered tomatoes, lemon-basil pesto, crispy prosciutto

Short Rib Papperdelle 32
Braised short rib, red-wine demi-glace, wild mushrooms, whipped ricotta and feta

DESSERT

House Classic Crème Brûlée 14
Elegant vanilla bean custard with a golden caramelized sugar finish

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

Chef's Seasonal Dessert 14
Curated Dessert 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

Signature Cocktails

ALL COCKTAILS 16

Charleston Garden Martini
Specialty crafted Condesa Gin, crisp cucumber, elderflower & bright citrus. Fresh, floral and refreshing.

Huckleberry Mojito
Juicy huckleberry, fresh mint & lime with a light sparkling finish.

Bourbon & Bramble
Horse Soldier Bourbon with house-made huckleberry syrup, orange & aromatic bitters.

French Martini
Ketel One Vodka and classic Chambord shaken with pineapple creating a smooth, citrusy finish.

Hive & Harvest
Lush fig and golden honey balanced with Ketel One Vodka and a touch of fresh citrus.

Autumn Aviator
A sophisticated blend of Bulleit Bourbon, fig & bittersweet citrus with a warm autumn finish.

London Fog Martini
Housemade Earl Grey simple syrup, vanilla & elderflower, softly floral, creamy and aromatic.

Hibiscus 75 - 14
Floral hibiscus & elderflower topped with sparkling Prosecco.

Churro Spiked Coffee - 10
Bailey's Cinnamon Chorro, fresh brewed coffee with Irish whiskey, whipped topping & cinnamon sugar dusting.

Margaritas
Classic • Peach • Hibiscus Fresh lime and Don Fulano Blanco Tequila with your choice of classic, juicy peach or floral hibiscus.

Mocktails

ALL MOCKTAILS 9

No-jito
Fresh mint, lime & bubbles with your choice of Huckleberry • Cucumber-Mint • Hibiscus

Sparkling Hibiscus Lemonade
Bright lemon & floral hibiscus finished with sparkling water.

Espresso No-tini
Fresh espresso & sweet vanilla, shaken until silky and chilled.

The Spiritless Spritz
Bittersweet citrus & sparkling bubbles, a refreshing zero-proof take on the Italian classic crafted with Lyre's NA Prosecco & Aperol

Sodas

Pepsi · Diet Pepsi · Dr. Pepper · Mountain Dew · Starry · Ginger Ale · Lemonade 3.76

Sweet/unsweet tea 4

eli's table