

# Brunch

(served from 8-5)

## Starters & Salads

✿ **FRIED GREEN TOMATO NAPOLEON**  
pimento cheese, tomato coulis, balsamic glaze 13

**ROMAINE CAESAR SALAD**  
herb croutons, parmesan cheese,  
grilled lemon, Caesar dressing 9

✿ **GRILLED CHICKEN SALAD**  
grilled chicken, mixed greens, sun dried cranberries,  
goat cheese, pecans, red wine vinaigrette 14

**TOMATO BASIL, SHE CRAB OR  
SOUP DU JOUR** 5/7

**ROASTED BEET SALAD**  
pickled red beets,  
basil ricotta, arugula, basil oil 9

**HALF WEDGE SALAD**  
blue cheese crumbles & dressing,  
blistered grape tomatoes, bacon 7

## Light Fare

✿ **BEIGNETS**  
powdered sugar, berry coulis 6

**BERRIES & CITRUS**  
yogurt, fresh berries, citrus honey, granola 8

## Eggs Any Way

✿ **ELI'S BREAKFAST\***  
two eggs any style, choice of cherry wood smoked bacon or sausage links,  
grits or breakfast potatoes, biscuit or toast 13

**WILD MUSHROOM OMELET**  
marinated mushrooms, spinach, Swiss cheese, with breakfast potatoes or grits 13

**GREEN EGGS & HAM OMELET**  
egg whites, mint pesto, black forest ham, Swiss cheese,  
with breakfast potatoes or grits 13

**SOUTHERN OMELET**  
breakfast sausage, peppers, onions, cheddar cheese, with breakfast potatoes or grits 13

**LOWCOUNTRY BENEDICT\***  
crispy fried oysters, biscuit, wilted spinach, two poached eggs,  
tasso gravy & breakfast potatoes 15

**CRAB & EGGS\***  
two fried crab cakes, two poached eggs, breakfast potatoes, remoulade,  
arugula, crème fraiche 16

**STEAK & EGGS\***  
steak medallion, mint pesto, caramelized onions, two eggs any style, breakfast potatoes 17

**CHICKEN & WAFFLES**  
Southern fried chicken, two eggs any style, sweet potato waffle,  
cinnamon butter & bacon maple glaze 15

**AVOCADO EGG SANDWICH\***  
toasted croissant, two eggs any style, cheddar cheese, cherry wood smoked bacon,  
avocado, breakfast potatoes 13

✿ **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.

# Sandwiches

*served with choice of pommes frites, potato salad or kale brussel sprout slaw*

## ✿ HAM & BRIE

black forest ham, brie, herb aioli, fried green tomatoes on toasted croissant 13

## ✿ TUSCAN GRILLED CHEESE

roma tomatoes, basil, cheddar cheese, American cheese on toasted sourdough 12

## ABL T

avocado, cherry wood smoked bacon, romaine lettuce, roma tomatoes  
mayo on toasted sourdough 14

## ✿ ELI'S HOUSE STEAK BURGER\*

10oz patty, cheddar cheese, American cheese, lettuce, tomato, red onions,  
cherry wood smoked bacon on a potato roll with house sauce 16

# Lunch Plates

## CRAB CAKES

pan seared crab cakes, mixed greens, blistered grape tomatoes,  
green tomato corn salsa, remoulade 17

## ✿ SHRIMP & GRITS

smoked gouda grits, grilled blackened shrimp, tasso ham gravy,  
green tomato corn salsa 16

## CATCH OF THE DAY\*

Charleston red rice risotto, crawfish butter,  
green tomato corn salsa 16

## ELI'S LUNCH

choice of chicken breast or steak medallion, crispy fingerling potatoes,  
chef's seasonal vegetable medley, whole grain mustard vinaigrette 15/17

# Extras & Sides

TWO EGGS 4	STONE GROUND GOUDA GRITS 4
CHERRY WOOD SMOKED BACON/SAUSAGE 5	OYSTERS 10
TASSO GRAVY 4	SALMON 10
SOURDOUGH OR WHEAT TOAST 3	CHICKEN BREAST 7
HOMEMADE BISCUIT 3	SHRIMP 8
BUTTERMILK PANCAKES 8	SCALLOPS 12
SWEET POTATO PANCAKES 8	POMMES FRITES 4
SWEET POTATO WAFFLE 7	FRUIT 6
BREAKFAST POTATOES 4	SIDE SALAD 6

# Libations

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

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