

# Dinner

(served from 4-close)

## Appetizers

**PROSCIUTTO & FIG CROSTINI**  
goat cheese, prosciutto, ciabatta, sherry reduction 12

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

**PICKLED SHRIMP DIP**  
cilantro, basil, onions, peppers & capers with  
housemade toast points 13

**STEAMED MUSSELS\***  
white wine, butter, garlic, lardons, blistered grape  
tomatoes, parsley 18

**SMOKED GOUDA FONDUE**  
smoked sausage, granny smith apples, red grapes,  
pretzel bread 16 (*serves up to 3 people*)

**SAUTÉED ESCARGOT WITH PERNOD CREAM**  
escargot, garlic, pernod cream, served on  
fontina encrusted crostini 17

## Salads & Soups

† **ELI'S FORAGERS' SALAD**  
spinach, lemon oil, berries, marinated mushrooms,  
shaved red onion, balsamic reduction 10

**WEDGE ICEBERG SALAD**  
blue cheese, bacon bits, grape tomatoes  
12

**PICKLED BEET SALAD**  
pickled beetroot, basil ricotta, basil oil, arugula 12

**SOUPS OF THE DAY**  
chef's daily selection

**CAESAR SALAD**  
parmesan crisp, grilled lemon, croutons,  
Caesar dressing 11

## Dinner Plates

*add to any meal*

*scallops 12, oysters 10, shrimp 8, salmon 10, chicken 7*

† **DUCK & WAFFLES\***  
duck breast, sweet potato waffles, fried brussels sprouts, malted bacon glaze 37

**ROASTED CHICKEN\***  
parsnip puree, Cajon creole sauce, roasted broccolini 31

**SALMON LEAF\***  
seasonal vegetables, toasted almonds, citrus segments, mustard oil 33

† **SHRIMP & GRITS\***  
smoked gouda grits, grilled shrimp, blackened ham Tasso gravy 29

† **ELI'S RIBEYE\***  
14 ounce ribeye, caramelized onions, asparagus, whiskey jus, fried smashed potatoes 46

**FORAGERS' ANGUS FILET\***  
8 ounce grilled filet, marinated mushrooms, port reduction, haricot vert 44

† **DAY BOAT SCALLOPS\***  
sweet corn & red pepper asparagus risotto, shaved parmesan 38

**CATCH OF THE DAY\***  
served over Charleston red rice risotto 34

† **VEGETARIAN RISOTTO**  
fresh brazed vegetables selected daily 21

**NEW ZEALAND ROASTED RACK OF LAMB**  
8 ounce, goat cheese mashed potatoes, butter poached asparagus, rosemary mint jus 40

**CHEF FEATURE**  
southern staples chosen daily by our executive chef

## Shared Sides

**CHEF'S RISOTTO** 11  
**FRIED BRUSSEL SPROUTS** 9  
**ROASTED BROCCOLINI** 9

**ROASTED VEGETABLES** 9  
**CHARLESTON "RED RICE RISOTTO"** 9  
**BUTTERED HARICOT VERTS** 8

**GARLIC MASHED POTATOES** 8  
**GRILLED ASPARAGUS** 8  
**SMOKED GOUDA GRITS** 7

† Eli's Table Signature dish

**LIVE JAZZ EVERY THURSDAY FROM 7 TO 10 PM**

Please "ALERT" your server if you have any food allergies. Parties of 6 or more will be charged a gratuity fee of 18%.

\*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.



A handwritten signature in black ink, appearing to read 'BN' followed by a stylized, cursive signature.

*Executive Chef: Billy Noisette*