

The Elysian Bar



table no.

COCKTAILS

12.

- ☐ Holy Mimosa
- vodka, orange, sparkling wine
- ☐ Bloody Mary
- house mix, pickled local vegetables
- ☐ Juliet & Romeo
- Letherbee gin, cucumber, lime, rosewater
- ☐ C'est Chic
- Campari, Alessio Bianco vermouth, hibiscus tea, lime, cucumber bitters, salt
- ☐ Mexican Firing Squad
- tequila, pomegranate, lime, soda
- ☐ French 75
- gin or brandy, lemon, sparkling wine

COFFEE

☐ Drip Coffee	3.25	☐ whole milk	☐ oat milk
☐ Cold Brew	4.	☐	☐
☐ Coconut Cold Brew	4.75	☐	☐

TEA & JUICE

iced or hot 4.

- ☐ ☐ Chai (+ .75)
- ☐ ☐ Oolong Orange Blossom
- ☐ ☐ Egyptian Camomile & Lavender
- ☐ ☐ Peppermint
- ☐ English Breakfast
- ☐ Egyptian Camomile
- ☐ Fresh-squeezed orange juice
4.
- ☐ Coke
- ☐ Diet Coke
- ☐ Sprite
2.

BRUNCH

- ☐ ALMOND & RICOTTA FRITTERS
9.
- peach glaze, crème fraîche
- ☐ CRISPY CHICKPEA PANISSE
12.
- green garlic aioli
- ☐ SUMMER MELON SALAD
12.
- jamón, sherry, espelette
- ☐ BAKED EGGS IN PURGATORY
14.
- chorizo, tomato, ricotta, chimichurri, toasted ciabatta
- ☐ GULF TUNA ESCABECHE
16.
- fennel, fermented stone fruit, pine nuts
- ☐ WHIPPED RICOTTA
15.
- confit eggplant, heirloom tomatoes, sourdough flatbread
- ☐ + additional sourdough flatbread
5.
- ☐ FRENCH ROLLED OMELETTE
15.
- house smoked salmon, crème fraîche, arugula salad
- ☐ CONFIT CHICKEN LEG
18.
- crispy potatoes, friséé, n'duja, roasted shittake vinaigrette
- ☐ LOUSIANA SHRIMP
23.
- &STONE GROUND GRITS
- caramelized onions, corn, okra, calabrian chili

DESSERT

10.

- ☐ BITTERSWEET CHOCOLATE TORTE
- date molasses cream, candied pecans
- ☐ VANILLA BEAN RICE PUDDING
- strawberry & fig compote, rye streusel

