

# elle

RESTAURANT + LOUNGE

## STARTERS

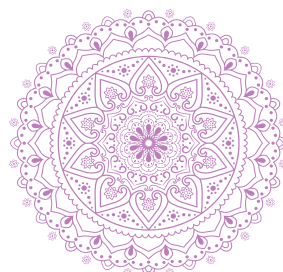
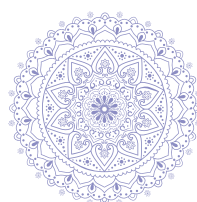
- Artisan Bread Plate** Gruyère butter, white bean dip 5
- House Soup** daily selection 8
- Warm Olives** fennel, oregano, chili 8
- Eggplant Fritters** scamorza, calabrian aioli, salsa verde 12
- Whipped Burrata** roasted pepper and tomato salad, herb oil, grilled flatbread, crostini 14
- Crispy Brussels Sprouts** pork belly, chestnuts, Ohio maple, scallion vinaigrette 13
- Elle Meatballs** veal & pork, polenta, pecirino, pomo 12
- Steamed Mussels** pancetta, white wine, pickled sweet peppers, fennel 16
- Calamari** fried crisp, tossed with scallions, sweet peppers, cilantro, citrus chili aioli 18
- Margherita Flatbread** roasted tomato, mozzarella, basil 15
- Prosciutto & Grape Flatbread** prosciutto, grape, arugula, gruyere, goat cheese, balsamic 17
- Sausage & Mushroom Flatbread** merguez sausage, sautéed mushrooms, gruyere, tomato sauce 17

## SALADS

- Elle Salad** field greens, carrot, radish, white balsamic vinaigrette 7/12
- Classic Caesar** romaine, tomato, red onion, parmesan, crouton 8/14
- Fattoush** romaine, red onion, cucumber, cherry tomato, spiced pita, feta, lemon pepper vinaigrette 8/14
- Bibb Salad** bibb lettuce, pickled apricot, candied almonds, goat cheese, sherry vinaigrette 16

## MAINS

- Eggplant Parmagiana** ohio tomato, fresh mozzarella, side of linguini pomodoro 26
- Linguini Pomodoro** ohio tomato, basil, garlic, wine, olive oil 20
- Blackened Shrimp Linguini** spinach, charred tomato, pancetta, corn cream 30
- Faroe Island Salmon** corn succotash w/beans, tomato, shishito peppers, red pepper rouille 32
- Grilled Swordfish** smashed fingerlings w/garlic & ginger, pickled green bean & herb salad, hazelnut gremolata 30
- Market Fish** see server MP
- Scallops** lemon risotto, asparagus, pea shoots, brown butter, mint 36
- Chicken Picatta** asparagus, capers, lemon, roasted potatoes 28
- Pork Chop** 12oz bone-in pork chop, peach chutney, creamy polenta, braised swiss chard 34
- Pappardelle Bolognese** minced beef & pork, summer tomatoes, parmigiano reggiano 28
- Elle Burger** 8oz ohio beef, gruyere, crispy shallot, house pickle, brown butter aioli on brioche, house fries 20
- Wood Fired Short Rib** creamy polenta, asparagus, roasted baby carrot, demi 38
- Steak Frites** 12oz ny strip, french fries, truffle butter 42



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## ELLE SIGNATURE COCKTAILS

- Through the Tall Grass** lemongrass vodka, lemon, candied vanilla rim 13  
**Hexagram** gin, falernum, honey, tarragon, lemon 15  
**Heartbreaker** hibiscus tequila, crème de violette, lavender, lime 15  
**Cruising South** reposado mezcal, montenegro amaro, demerara, orange & chocolate bitters 17  
**Dark & Ominous** mezcal, cherry cognac, lemon 18  
**Boulevard of Broken Sweets** bourbon, sweet vermouth, cocoa nib campari 15  
**Fire & Grain** pineapple & habanero infused rye whiskey, demerara, peychaud's bitters 14  
**Ellevated Old Fashioned** woodford bourbon or rye, sugar, bitters 17  
**Phantom Bride** amaretto, rye whiskey, lemon, clarified milk 16  
**The Cat's Meow** cachaça, pineapple, raspberry, jalapeno, lime 14  
**The High Roller** bottle aged remy martin xo cognac, whistle pig 10yr small batch rye whiskey, sweet vermouth, benedictine, angostura & peychaud's bitters 30

## BEER

- Scrimshaw Pilsner** | 5  
**3 Floyd's Zombie Dust, Pale Ale** | 6  
**Jackie O's Mystic Mama, IPA** | 6
- Left Hand Nitro Milk Stout** | 6  
**Brooklyn Lager** | 5  
**Clausthaler N/A** | 5

## WINE

### Sparkling by the Glass

- Prosecco Canelle Brut** | Veneto, Italy 12  
**Prosecco Canelle Brut Rose'** | Veneta, Italy 12  
**Champagne Laurent Perrier** | Champagne, FR 25

### Whites by the Glass

- Riesling Hans Von Wilhelm** | Germany 10/40  
**Pinot Grigio Scarpetta** | Friuli Venezia Giulia, IT 12/45  
**Sauvignon Blanc Chateau Lamothe** | Bordeaux, FR 14/50  
**Sauvignon Blanc Nautilus Estate** | Marlborough, NZ 11/40  
**Chardonnay Slo Down Wines "Broken Dreams"** | Napa, CA 14/50  
**Chardonnay Domaine Drouhin-Vaudon** | Chablis, FR 19/75  
**Moscato Batasiolo Moscato D'Asti** | Piedmont, Italy 12/45  
**Rosé Le Val** | France 11/40

### Reds by the Glass

- Barbera Giovanni Rosso, Barbera d'Alba** | Piedmont, IT 14/50  
**Pinot Noir RouteStock** | Sonoma Coast, CA 18/70  
**Pinot Noir Cloudline Cellars** | Willamette Valley, OR 14/50  
**Sangiovese Il Molino** | Chianti Classico, Italy 15/55  
**Malbec Punta de Flechas** | Mendoza, Argentina 11/40  
**Merlot Angel's Landing** | Napa Valley, CA 12/45  
**Zinfandel Pedroncelli** | Sonoma Valley, CA 15/55  
**Cabernet Sauvignon Quilt** | Napa Valley, CA 18/70  
**Red Blend Conundrum** | Napa Valley, CA 19/75  
**Cabernet Sauvignon Decoy, Duckhorn Vineyards** | Napa Valley, CA 13/5

### Whites by the Bottle

- Champagne Larmandier-Bernier Blanc De Blanc** | FR 125  
**Chardonnay Flowers** | Sonoma Coast, CA (2019) 60  
**Chardonnay Panthera** | Russian River Valley, CA 80  
**Chardonnay Blend Cigalus** | FR (2018) 95  
**Sauvignon Blanc Poggio Alle Gazze** | Tuscany, IT (2019) 110

### Reds by the Bottle

- Pinot Noir Maison Louis Latour** | Marsannay, Burgundy, FR (2018) 75  
**Pinot Noir Sunu** | Shea East Hill, OR (2017) 80  
**Pinot Noir Belle Glos** | Santa Maria, CA (2020) 70  
**Grenache/Syrah La Bernadine** | Châteauneuf-du-pape, FR (2019) 105  
**Nebbiolo Reversanti** | Barolo, IT (2017) 100  
**Nebbiolo Produttori del Barbaresco** | Barbaresco, IT (2017) 100  
**Amarone della Valpolicella Tedeschi** | Veneto, IT (2018) 120  
**Sangiovese Cantina di Montalcino** | Brunello di Montalcino, IT (2016) 95  
**Red Blend Tre Leoni, White Hall Lane** | Napa Valley, CA (2018) 75  
**Syrah Ramey Cellars** | Sonoma Coast, CA (2018) 90  
**Cabernet Sauvignon Château Mongravey** | Margaux, FR (2018) 105  
**Cabernet Sauvignon Cliff Lede Stags Leap** | Napa Valley, CA (2019) 125  
**Cabernet Sauvignon Nickel & Nickel** | Napa Valley, CA (2019) 200

