BAKERY
4.5 Blackberry Lemon Scone
4.5 Chocolate Chip Pecan Scone
4.5 Feta & Herb Scone (savory)
4.5 Croissant (classic or chocolate)

SALADS & SOUP
15 Beets & Greens
beet, arugula, olive caramel, caprino fresco, toasted walnut, lemon
14 Spinach (vegan)
spinach, savory granola, red onion champagne vinaigrette, westfork
15 Caesar
grilled Caesar with house-made croutons and white anchovy
16 The Nutty One
baby greens, lox, pine nut, red onion, lemon shallot vinaigrette
11 To Market (vegan)
market greens, seasonal veggies, champagne vinaigrette
8 Soup-prise!
soup of the day, ask your server

SKILLETS
15 House-made Chorizo
with 21st Century Beans, fried eggs, pickled onion, creme fraiche, cilantro
15 Cheesy Grits
local grits made with Elderslie cheese, local eggs, chive + arugula
13 Country Hash
with fried eggs + seasonal veggies

OPEN-FACED
15/16 Croque Monsieur/Madame
house sourdough, ham, sage bechamel, Westfork gouda, chives
• add an egg for madame!
15 Egg Tartine
ciabatta, egg, Caprino Fresco, arugula, pickled mustard, chive
16 Lox
house-cured salmon, Caprino Fresco, pickled onion, arugula, capers

BRUNCH
Saturday & Sunday | 10 a.m. - 2 p.m.
13 Lemon Ricotta Pancakes
with thyme whipped cream & blueberries
14 French Toast
with candied pecans & mascarpone double cream
5 Extras
• bacon or sausage
• 2 eggs
• fresh fruit

BEVERAGES
3.5 Iced Tea
Leaf Logic Cottage Breakfast
4 Blackberry Lemonade
with house-made blackberry syrup
4.5 Kombucha
Apollo Fermentations
4 Sparkling Water
Pellegrino | plain or lemon
3 Coffee
Local Roasters Modernist
SANDWICHES
served with green salad or kettle chips

17 **Steak**
house aioli, pickled red onion and arugula on ciabatta

16 **Lettuce Turnip the BEET (vegetarian)**
caprino fresco, red onion, pickled carrot, house aioli and arugula on sourdough

16 **Herby Chicken Salad**
organic chicken with grapes, pecans with romaine on croissant

16 **Roasted Chicken**
avocado, bacon, red onion, aioli and arugula on ciabatta

1400 by Elderslie is a “hospitality included” establishment and a 20% service charge will be added to your final bill. This allows us to ensure a living wage for our team members and a cohesive experience for you as the guest.

ENTREES

22 **Seared Salmon**
with country hash and greens

27 **Confit de Canard**
duck confit with mushrooms and fig

32 **Seared Petit Tender**
with mushrooms, parsnip potato puree and green beans

DESSERTS

8 **Cake**
Elderslie ricotta cake with strawberry compote and triple cream

7.5 **Galette**
seasonal fruit with mascarpone

3.5 **Cookie**
fermented garlic honey dark chocolate cookie

KIDS MENU

9 **Mac & Cheese**
made with Elderslie cheese, topped with breadcrumbs

9 **Grilled Cheese**
on house-made bread, served with grapes

8 **Pasta with Red Sauce**
penne with house-made pasta sauce and Elderslie cheese

9 **Not So PB&J**
house-made sun butter, jam on whole grain bread, served with grapes

3.5 **Sprinkle Cookie**
classic Elderslie almond sprinkle cookie