LIGHT BITES

29 Charcuterie
three Elderslie cheeses and accoutrements

13 Cheese Flight
three cheeses with house crackers

18 Bone Marrow
toasted sourdough and pickled mustard seeds

SALADS & SOUP

16 Beets & Greens
beet, arugula, olive caramel, caprino fresco, toasted walnut, lemon

15 Spinach (vegan)
spinach, savory granola, red onion champagne vinaigrette, westfork

15 Caesar
grilled Caesar with house-made croutons and white anchovy

17 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
ENTREES

23 Seared Salmon
with country hash and greens

36 Confit de Canard
duck confit with mushrooms and fig

42 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

BEVERAGES

3.5 Iced Tea
Leaf Logic Cottage Breakfast

5 Blackberry Lemonade
with house-made blackberry syrup

5 Kombucha
Apollo Fermentations

5 Sparkling Water
Pellegrino | plain or lemon

4 Coffee
Local Roasters Modernist

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.