

1400

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

SKILLETTS

- 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

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

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.

1400