

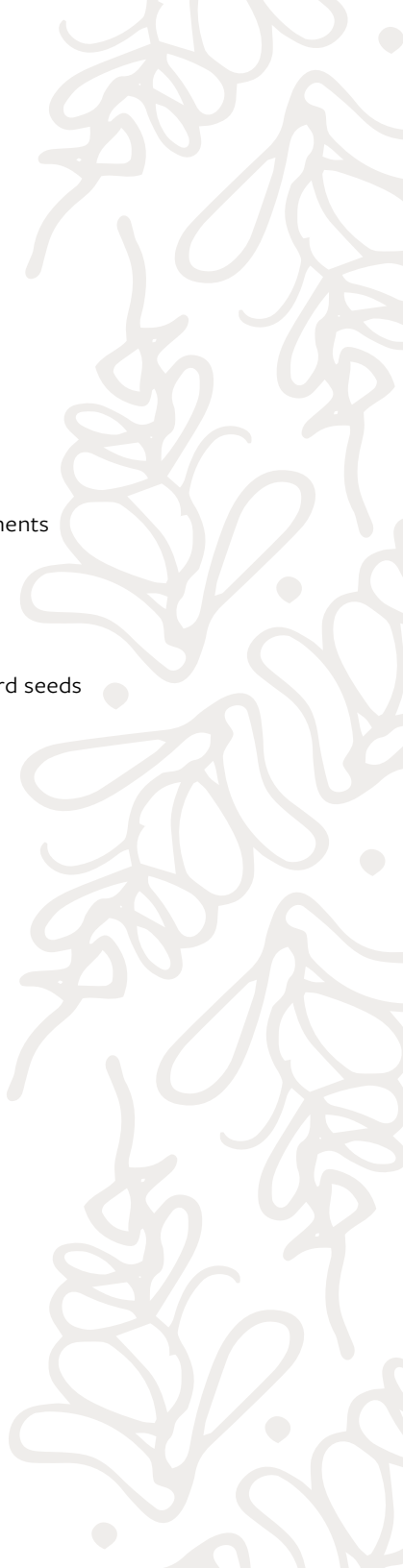
# 1400

## 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.*