

# 1400

## BAKERY

- 4 Pumpkin Scone**
- 4.5 Classic Croissant**
- 4.5 Chocolate Croissant**

## STARTERS

- 29 Charcuterie**  
three Elderslie cheeses and accoutrements
- 13 Cheese Flight**  
three cheeses and house crackers
- 13 Arancini**  
fried seasonal risotto with Elderslie cheese
- 15 Whipped Caprino Fresco**  
with pita toast points
- 15 Maple Pecan Sweet Potatoes**  
with Calabrian chili and herbs
- 16 Mussels**  
served in a white wine beurre blanc with pancetta crumb, herbs and ciabatta toast

## SALADS & SOUP

- 9 Seasonal Greens**  
market greens, seasonal veggies, champagne vinaigrette
- 12 Beets & Greens**  
beet, arugula, olive caramel, Caprino Fresco, toasted walnut, lemon
- 17 The Nutty One**  
baby greens, lox, pine nut, red onion, lemon shallot vinaigrette
- 17 Seared Salmon**  
seasonal greens, Caprino Fresco, champagne vinaigrette, pickled red onion, herbs
- 9 Soup-prise!**  
soup of the day, ask your server

## SKILLETS

- 15 House-made Chorizo**  
21st Century Beans, fried eggs, pickled onion, crème fraîche, cilantro
- 15 Cheesy Grits**  
local grits made with Elderslie cheese, local eggs, chive, arugula
- 13 Country Hash**  
fried eggs, seasonal veggies
- 21 Cheesy Grits and Scallops**  
local grits with Elderslie cheese, chives and butter-poached bay scallops

## ENTREES

- 13 Lemon Ricotta Pancakes (gf available)**  
with thyme whipped cream, blueberries
- 15 Croissant French Toast**  
with pumpkin butter, candied pecan and mascarpone
- 15 Baby Pancakes**  
with fermented maple syrup and fruit
- 23 Braised Lamb Gnocchi**  
featuring Blazefork lamb
- 36 KC Strip**  
with chimichurri and frites

## BEVERAGES

- 3.5 Iced Tea**  
Leaf Logic Cottage Breakfast
- 4 San Pellegrino**  
plain, lemon, blood orange
- 4 Blackberry Lemonade**  
house-made blackberry syrup
- 4.5 Kombucha**  
Apollo Fermentations
- 3 Coffee**  
Local Roasters Modernist

## SANDWICHES

*served with green salad or kettle chips*

- 16 Herby Chicken Salad**  
organic chicken with grapes, pecans  
and romaine on croissant
- 16 Roasted Sweet Potato**  
caramelized onion, honey chili crunch,  
and Elderslie whipped goat cheese on ciabatta
- 16 Monte Cristo**  
made with Chicken Track eggs
- 16 Dillon's Corned Beef Sando**  
corned beef and slaw on rye
- 17 Steak**  
house aioli, pickled red onion, greens  
and chimichurri on ciabatta
- 17 French Dip**  
an Elderslie take on the classic

## OPEN-FACED

- 13 Avocado Toast**  
whipped Elderslie goat cheese,  
pickled mustard seed, pickled onion  
and herbs
- 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
- 17 Lox**  
house-cured salmon, Caprino Fresco,  
pickled onion, arugula, capers

*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.*