



Ellerbe
FINE FOODS

TO BEGIN

CHICKEN AND FARRO SOUP | 9
Brunoise Mirepoix and Winter Green Pistou

MIXED LETTUCES AND GRANA PADANO | 8
Sliced Shallots, Champagne Citrus Vinaigrette, Balsamic Reduction

WARM ROASTED FALL SQUASH SALAD | 13
Gorgonzola Vinaigrette, Toasted Pepitas, Pickled Purple Onion, Dried Figs, Baby Kale, Crumbled Pancetta

BLUE CRAB SALAD | 15
Claws & Lump, Ernest's Marinade, Housemade Remoulade, Green Onion Hushuppies, Shines Farm Lettuces

STEAMED PEI MUSSELS | 15
Spanish Chorizo, White Wine, Scott Farm Fennel Slaw, Garlic and Tomato Rubbed Baguette

CHOPPED COWTOWN MARKET VEGETABLES | 14
Radishes, Cucumbers, Peppers, Purple Onion, Arugula, Walnut Puree, Housemade Labneh, Warm Zaatar Scented Naan

HOMEGROWN TOMATO SALAD | 14
Diced English Cucumbers, Benton Country Smoked Ham, Creamy Dill Dressing, Vital Farm Egg

ASSORTED ARTISANAL CHEESE *and* CHARCUTERIE | 15

ENTRÉE

BAKED TROFIE PASTA AND FALL SQUASH | 24
Caramelized Onions, Sage Scented DMC Triple Crème Cheese, Browned Butter Roasted Shines Farm Turnips, DMC Caciocavallo

CORNMEAL CRUSTED TEXAS DRUM | 27
Andouille and New Potato Hash, Shines Farm Peppers, Wilted Market Greens, Traditional Sauce Piquant, Texas Bay Shrimp

ORANGE BLOSSOM BRINED AIRLINE PHEASANT BREAST | 29
Creamy Wheat Berries, Roasted B&G Sweet Potatoes, Scott Farm Winter Squash, Fennel and Turnips, Toasted Pecans, Kale and Pomegranates

SAUTEED SHITAKES & MAHI MAHI | 30
Sesame Ginger Broth, Shines Farm Purple Kohlrabi, Demases Farm Spinach and Carrots, Chuka Soba Noodles, Wasabi Panko

DORPER LAMB 2 WAYS | 28
Braised Scott Farm Cabbage Roll, Grilled Paprika Scented Noisettes, Market Tomato and Ginger Sauce, Housemade Crème Fraiche

SEARED DAY BOAT SCALLOPS | 32
Celery Root Puree, Applewood Smoked Bacon Lardons, Wilted Demases Farm Kale, Shines Farm Pepper, Parsley and Spanish Olive Relish

CHILI RUBBED CONFIT PETITE DUROC PORK SHANK | 26
Smoky Black Beans, Green Corn Tamal, Wilted Market Greens, Scott Farm Green Tomato Salsa, House Smoked Queso Fresco

CHEF'S CHOICE STEAK | 34
Grilled Demases Farm Broccoli, Garlic Chili Oil, Gorgonzola Mornay, Shines Farm Arugula, Port Reduction

ON THE SIDE

LOUISIANA MAQUE CHOUX AND BAY SHRIMP | 9

UPCOMING EVENTS

ROBERT FOLEY WINE DINNER JANUARY 11TH 6:30/7:00PM SEATINGS AVAILABLE

BONNE ANNEE! 4 COURSE NEW YEAR'S EVE LOUISIANA CELEBRATION