



## **SAMPLE MENU**

### **A PARTAGER**

- Pacific Gold Oysters, Wells Maine, Red Wine Mignonette 4 each  
Littleneck Clam or Tomato Flatbread 28  
4 Dips with Garden Vegetables 24  
(Hummus, Olive Tapenade, Baba Ghanoush, Cucumber Yogurt)  
Zucchini Fritti 26  
House Made Charcuterie, Pâté de Campagne & Whipped Lardo 25  
Eli's Cheese Plate 28

### **STARTERS**

- Root Vegetable Minestrone 16  
Foster Farms Heirloom Tomatoes, Mozzarella, Basil, Olive Oil 20  
Peacock Melon, Prosciutto, Sea Salt, Olive Oil 24  
Eli's Rooftop Fig Salad, Endive, Gorgonzola Dolce 24  
Calamari Salad, Lemon Garlic Aioli 28  
Wild Halibut Tostadas, Pico De Gallo & Avocado Mousse 24

### **PLATES**

- Wild Swordfish, Baby Carrots, Artichoke, Beurre Blanc 49  
Campanelli Farm Chicken, Cranberry Beans Ragout 39  
Bar'91 Burger & Pommes Frites 29  
Hand Cut Pappardelle, Brisket Ragu 38  
Maine Lobster Roll, Coleslaw, Beurre Blanc 45  
Hanger Steak, Haricots Verts, Fingerling Potatoes, Chimichurri 45

### **SIDES**

- Steamed Romanesco, Bagna-cauda Sauce 12  
Tower of Pommes Frites 19  
Rooftop Greens 14  
Sautéed Spinach 12  
Roasted Local Broccoli 12

Private Parties & Wine Groups Welcome