

LUNCH

DINING ROOM

MENUS ARE SUBJECT TO CHANGE BASED ON SEASONALITY AND AVAILABILITY

small plates

HOG ISLAND OYSTERS ON THE HALF SHELL*

COCKTAIL SAUCE AND MIGNONETTE AQ

STEAK TARTARE*

TORN GARLIC POPOVERS, FRENCH MUSTARD DRESSING, FARM EGG 13

DEVILED EGGS

FRENCH MUSTARD WHIPPED YOLK, FRIED CAPERS, CRISPY SHALLOTS 9

CEDAR PLANK ROASTED PETITE BRIE*

PROSCIUTTO, ROSEMARY-BROWN BUTTER APPLES, HAZELNUT PICADA, ROASTED GARLIC BAGUETTE 15

BLISTERED SHISHITO PEPPERS

CRISPY GARLIC, SMOKED OLIVE OIL, LEMON 12

ARTISAN CHEESE BOARD

FIG-FENNEL COMPOTE, MARCONA ALMONDS, MARINATED OLIVES, CROSTINI AQ

soups and salads

WILD MUSHROOM SOUP

BLACK TRUFFLE BUTTER, SUNCHOKE CHIPS, WATERCRESS 10

ELLA CAESAR SALAD*

CRISP ROMAINE, SOFT COOKED EGG, FRIED CAPERS, WHITE ANCHOVY 12

BUTTER LETTUCE SALAD

FROMAGE BLANC, PERSIMMON, TRINITY HERBS, WATERMELON RADISH, APPLE CIDER VINAIGRETTE 13

CHEF'S SALAD

BABY RED RUSSIAN KALE, DELTA PEARS, PT. REYES BLUE, ROASTED PISTACHIO, GOLDEN BALSAMIC VINAIGRETTE 12

ADD ROASTED CHICKEN BREAST 6 ~ ADD GRILLED KING SALMON 8

entrees

GRILLED ELLA HAMBURGER*

SMOKED BACON, ROASTED ONION, GRUYERE OR CHEDDAR, PARSLEY FRIES 15

ADD A SUNNY SIDE UP FARM EGG 2

LIBERTY DUCK LEG CONFIT

FRISÉE SALAD 'LYONNAISE', BELUGA LENTILS, GARLIC CROUTONS, POACHED FARM EGG, BANYULS VINAIGRETTE 22

YUKON GOLD POTATO GNOCCHI

THYME ROASTED MUSHROOMS, PANCETTA, CALABRIAN CHILI, CRISPY SAGE, GRANA PADANO 16

PAN ROASTED KING SALMON*

NEW ENGLAND STYLE 'CHOWDER SAUCE', LITTLENECK CLAMS, APPLEWOOD BACON, MIREPOIX, PERNOD 28

AHI TUNA NICOISE

SEARED CORIANDER CRUSTED TUNA, NEW POTATOES, HARICOT VERT, DEL RIO ARUGULA, SIX MINUTE EGG, ANCHOVY OLIVES, TARRAGON VINAIGRETTE 24

CRISPY FRIED HALF CHICKEN

FRIED HERBS, HOUSEMADE HOT SAUCE, LEMON 17

ELLA MAC AND CHEESE

PASTA DAVE'S CAVATELLI, CREAMY FIVE CHEESE BLEND, PARMESAN BREADCRUMBS 19

OYSTER PO'BOY

CORNMEAL FRIED OYSTERS, OLD BAY, TARTAR SAUCE, GRILLED LEMON, PARSLEY FRIES 13

sides

MIXED BABY LETTUCES

TARRAGON VINAIGRETTE 5

WOOD FIRED BRUSSELS SPROUTS

TOASTED SESAME BAGNA CAUDA, RYE BREADCRUMBS 8

FRENCH FRIED POTATOES

PARSLEY, SEA SALT 5

*SERVED RAW OR UNDERCOOKED OR CONTAIN RAW OR UNDERCOOKED INGREDIENTS,
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

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