



# LEWIS & ELM



## SMALL BITES

### CONSERVAS

Market price

we have an extensive collection of Portuguese "" Jose Gourmet"" tinned fish. served with accourtements ask your server for the list

### FOCACCIA & OLIVE OIL

\$5

local focaccia w. olive oil & herbs

### TUNA POKE \*

\$15

yellowfin tuna tossed in poke sauce, cucumber, avocado, cilantro, sesame seeds, jack fruit chips

### WINTER BURRATA

\$18

burrata on crostinis with herb oil, pickled leeks, gourmet mushrooms, black truffle, balsamic red onion jam

### WINE CURED SALMON \*

\$12

white anchovies, goat cheese stuffed olives, freshly cracked black pepper, dill olive oil, pickled onions, dill, creme fraiche



## CHAR- "COTERIE"



### CHEF'S BOARD

\$40

3 meats and 3 cheeses curated by our chef

## A'LA CARTE

pick your own meats & cheeses.

### CHEESES \$10 ea

manchego	spain
st. angel	france
"black & blue"	firefly farms
"barely buzzed"	beehive farms
pecorino	italy

### MEATS \$12 ea

cured salmon *	gravlax
duck saucisson	salame
spicy sopressata	salame
wild boar	prosciutto
beef wagyu	bresaola

**ALL BOARDS COME WITH CROSTINIS, CRACKERS, ROASTED NUTS, DRIED FRUIT, GRAPES, L&E'S ROTATING ANCHOVY DIP, HONEY AND JAM.**

## SOUP+SALAD

### FRENCH ONION SOUP

\$10

deeply caramelized onions, vegetarian broth, gruyere & mozzarella crust, Breakfast in Paris baguettes

### CAESAR SALAD

\$12

romaine, L&E caesar dressing, crouton crumble, radish, sundried tomatoes, parmesan  
+cured salmon \$2 \* +conservas *market price*

### GIVE ME A "BEAT"!

\$15

honey ginger beets, greens, apples, candied pecans, heirloom carrots, grapes, black & blue cheese, ginger vinaigrette, pepitas  
+cured salmon \$3 \*



## HANDHELDS & MORE

choice of side salad, mashed potatoes or fez chips  
+ceaser salad \$2 +french onion soup \$2

### L+E GRILLED CHEESE

\$10

artisanal bread, drunken goat cheese, thyme  
+rosemary ham or roasted gourmet mushrooms \$4

### JAMBON & FROMAGE

\$14

fromani rosemary ham, cheddar, manchego, cornichons, dijonaise, red onions

### THE NORMANDY

\$12

st angel, apple, fig jam, honey

### MUSHROOM QUESADILLA

\$18

roasted gourmet mushrooms, red onions, bell peppers, cubed potatoes, guajillo salsa

### AVOCADO & SALMON TOAST \*

\$15

freshly sliced avocado, chimichurri, cherry tomatoes, cured salmon, crushed black pepper, creme fraiche

### CURED SALMON FLATBREAD \*

\$20

cream cheese, capers, greens, dill, pickled red onions

### ROASTED MUSHROOM FLATBREAD

\$25

gourmet mushrooms, pickled asparagus, herb olive oil, mozzarella, gruyere, black truffle, arugula

**\*These items are served raw/undercooked or contain (or may contain) raw/undercooked ingredients  
\*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses. especially if you have certain medical conditions.**

