

LEWIS & ELM

SMALL BITES

PEI Oysters *

These prince edward island oysters are served on the half shell with a dash of locally made hot sauce, lime and cilantro

a dozen **\$35**

half a dozen **\$18**

Roasted Nuts & Olive Medley **\$7**

salted & roasted nut mix alongside greek olive medley

Focaccia & Olive Oil **\$5**

local focaccia w. olive oil & herbs

Black & Blue Dates **\$12**

medjool dates stuffed with firefly farm's black and blue cheese, crispy prosciutto, balsamic pearls

Burrata **\$15**

burrata on crostinis, pickled leeks, foraged mushrooms, black truffle, balsamic leek jam

Boquerones de España **\$10**

spanish white anchovies, goat cheese stuffed olives, black pepper, olive oil, pickled onions, dill

CHAR- "COTERIE"

Chef's Board **\$40**

3 meats and 3 cheeses curated by our chef

A'La Carte

Cheeses **\$10**

manchego	sheep's milk	spain
truffled manchego	miguel y valentino	spain
st. angel	triple cream	france
"black & blue"	goat and blue	firefly farms
"barely buzzed"	cheddar	beehive farms
pecorino	sheep's milk	italy
petit basque	sheep's milk	france

Meats **\$12**

smoked chorizo	salame
hot and spicy	coppacalo
duck saucisson	salame
sweet 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.

SALADS

Cucumber Frisee Salad **\$12**

cucumber, frisee, pickled tomato & red onion, sesame seeds, L&E vinaigrette
+chevre \$2|+ smoked salmon \$2|+ prosciutto \$3

Harvest Root Salad **\$14**

beet "tartare", apple, plum, grapes, feta, walnut, pepitas spring mix & muscadine vinaigrette
+boquerones \$2|+ smoked salmon \$2|+ prosciutto \$3

Jose Gourmet Salad **\$14**

romaine, jose gourmet dressing, crouton
crumble, radish, sundried tomatoes, parmesan

HANDHELDS

choice of salad or fez chips

L+E Grilled Cheese **\$14**

artisanal bread, drunken goat cheese, basil
+prosciutto \$2

Italiano Panini **\$14**

cured meats, cheese blend, housemade pesto

Jambon & Fromage **\$14**

ham, cheese blend & mustard
extra jambon \$3

Emma Tartine **\$10**

chèvre, basil pine nut pesto
+prosciutto \$2

The Normandy **\$14**

brie, apple, fig jam, honey

Smoked Salmon Tartine **\$12**

smoked salmon, capers, chèvre, dill

Roasted Mushroom Tartine **\$14**

rosemary, goat cheese, black truffle

Balsamic Prosciutto Toast **\$14**

brie, balsamic pearls, crispy prosciutto, fig jam

***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.**