



# 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



## CHEF- "COTERIE"

### CHEF'S BOARD

3 meats and 3 cheeses curated by our chef



\$40

## A'LA CARTE

### CHEESES

\$10

manchego  
truffled manchego  
st. angel  
"black & blue"  
"barely buzzed"  
pecorino  
petit basque

sheep's milk  
miguel y valentino  
triple cream  
goat and blue  
cheddar  
sheep's milk  
sheep's milk

spain  
spain  
france  
firefly farms  
beehive farms  
italy  
france



### MEATS

\$12

smoked chorizo  
hot and spicy  
duck saucisson  
sweet sopressata  
wild boar  
beef wagyu

salame  
coppacalo  
salame  
salame  
prosciutto  
bresola

## SOUP+SALAD

### DELICATTA SQUASH BISQUE

\$15

candied walnuts, thyme, rosemary oil, barely buzzed cheddar cheese served with an L&E grilled cheese + prosciutto \$3, +ham \$2, +turkey \$2

### HARVEST ROOT SALAD

\$14

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



### CEASER SALAD

\$14

romaine, L&E ceaser dressing, crouton crumble, radish, sundried tomatoes, parmesan



## HANDHELDS

with side salad, sweet potato puree or fez chips

### THANKSGIVING TURKEY SANDWICH

\$15

artisanal bread, turkey, sage stuffing, cranberry rosemary jam, gruyere

### 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

### LUMIERE TARTINE

\$14

brie, apple, fig jam, honey

### THE SWEDE TARTINE\*

\$12

smoked salmon, capers, chèvre, dill

### ROASTED MUSHROOM TARTINE

\$14

green onions, 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.

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

