

THE ELIZABETH

Latin + Mediterranean Inspired Cuisine

STARTERS

AMERICAN CAVIAR

Served with traditional accompaniments and our house plantain crisp and lime infused creme fraiche
Paddlefish \$50 Hackleback \$95

ANTIPASTO

Variety of Maine cheeses and Fed Up Farm's cured meats. Presented with olives, house pickles, fig jam \$29

POACHED SHRIMP \$16 // HALF LOBSTER \$20

Served with lime and cilantro cocktail sauce

SCALLOP CEVICHE

Coconut and agave dressing, topped with avocado, jalapeno and cilantro. Served with tostones \$16

APPETIZERS

PUPUSA

Fried Masa harina stuffed pocket of black bean purée and Mexican cheese. Topped with local purple cabbage curtido and salsa roja \$13

QUESO AHUMADO

Herb encrusted 5oz smoked Asadero cheese with chimichurri, toast points, and pickled red onion \$14
Add North Country Andouille \$3

CHICKEN LIVER MOUSSE

Chicken liver mousse with apple pomegranate gelee, pomegranate red onion marmalade, dijon mustard and toast points \$12

SOUP AND SALADS

SEASONAL PEAR & KALE SALAD

Baby kale, local pear, red onion, candied pecans and red onion tossed with our homemade spicy local apple vinaigrette \$12

ELIZABETH CAESAR

Baby gem lettuce dressed in our lime and cotija Caesar topped with pepita croutons and white anchovy \$13

SALAD VERDE

Bibb and frisée lettuce, topped with roasted poblano, avocado, pickled red onion, green beans. Tossed with green goddess dressing \$11

VEGETARIAN SEASONAL SOUP \$11

Rotating and locally driven

BLACK BEAN CHORIZO CHILI

Topped with Mexican cheeses and garnished with crispy tortilla chips \$12

MAINS

VEGETARIAN

CHILE RELLENOS

Two poblano peppers stuffed with black beans, tofu and vegan cheese. Served with a vegan mole \$25

MUSHROOM GNOCCHI

Potato gnocchi, tossed with assorted mushrooms in a manchego cream sauce \$28

PROTEINS

ALL PROTEINS SERVED WITH CONFIT PEPPER, PICKLED RED ONION AND CILANTRO LIME BUTTER

FROM THE LAND

1/2 ROAST LOCAL CHICKEN \$28

BRAISED SHORT RIB \$32

BRAISED LAMB SHANK \$32

HANGER STEAK \$33

FILET \$38

16 OZ RIBEYE \$40

12 OZ STRIP STEAK \$42

FROM THE SEA

SCALLOPS \$36

SWORDFISH \$30

HALIBUT \$32

Add lobster to any entree for \$20

SIDES

HOUSE SPICED POTATO CHIPS \$4

OVEN ROASTED FINGERLINGS

Tossed with salsa roja \$7

SAUTEED MUSHROOMS

With local fiery cheddar \$11

CREAMED KALE

Manchego cream \$9

ELOTES (Deconstructed)

Lime crema, chili powder \$8

ROASTED BRUSSELS

Spicy honey, pomegranate \$11

Black beans and rice \$7

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS