

# Ellie's

## APPETIZERS

### Fried Green Tomatoes 8

Thick cut slices of hand-battered fresh tomatoes served with buttermilk green goddess sauce.

### Mini Crab Cakes *market price*

Two crab cakes on a bed of micro kale drizzled with our homemade remoulade.

### Southern Pimento Dip 8

House-made pimento cheese dip with assortment of crackers, bread and microgreens. **VG**

### Fontina Cheese Dip 10

Fontina cheese and our garlic herb butter baked until bubbly and served with hearty bread assortment.

## SOUPS & SALADS

*Dressings: Blue Cheese ~ Honey Mustard ~ Buttermilk Ranch ~ Balsamic ~ Fat Free Raspberry Vinaigrette ~ Caesar ~ Green Goddess*

### Country Caesar Salad 5

Kale, romaine, shaved Parmesan, cornbread croûtons and Caesar dressing.

### Butter Crunch Wedge 5

Local hydroponic butter crunch lettuce, grape tomatoes, bacon and blue cheese crumbles. **GF**

### Dinner Salad 10

Turn any salad into entrée size.

*With grilled chicken \$16 With salmon \$18*

### Hurricane Garden Salad 5

Local Hurricane and red oak leaf lettuces, grape tomatoes, carrots, cucumber, Monterey Jack, with green goddess dressing. **GF VG**

### French Onion Soup

With toast and melted Gruyere.

*Cup 4 Bowl 6*

### Soup of the day *ask your server*

*Cup 5 Bowl 7*

## ENTREÉS

### House Filet Mignon 26

6 oz. filet grilled with garlic herb butter. Served with our Yukon garlic mashed potatoes and asparagus. *Surf & Turf option including a crab cake 28*

### Cider Chop 24

10 oz. brined Duroc pork chop grilled and served with apple cider reduction. Served with our Yukon garlic mashed potatoes and green beans. **GF**

### Roasted White Pheasant 28

Crispy heritage french pheasant breast seared, roasted and finished with a garlic confit pan sauce. Served with our Yukon garlic mashed potatoes and green beans.

### Pan Seared Scallops *market price*

Three New England day boat scallops poached in butter on sweet corn cakes, brandied apple bacon cream sauce and balsamic reduction.

### Southern Style Pulled Pork 15

Slow roasted pork served over cornbread with collard greens and cole slaw. Your choice of Carolina or Traditional BBQ sauce.

### Lobster Carbonara 24

Pappardelle pasta tossed with seasoned lobster claw meat and Applewood bacon in a rich brown butter béchamel sauce finished with shaved Parmesan.

### Sweet Tea Salmon Brûlée 25

Norwegian salmon glazed with our signature sweet tea reduction. Served with Carolina gold rice and asparagus. **GF**

### Butternut Squash Ravioli 18

Sweet and savory butternut squash filled pasta tossed in a brown butter béchamel and finished with cranberries, candied pecans and shaved Parmesan. **VG**

### Mills Park Burger 15

Our classic cheeseburger with an 8 oz. handmade patty pan-seared with lettuce, tomato, cheddar cheese on a Kaiser Roll. Served with kettle chips and pickle. *With bacon 17*

### Hoppin' John 15

Sea Island Red Peas and Carolina Gold Rice slow cooked in a hearty vegetable stock and tossed with carrots and celery. Topped with chives and a savory Sea Island sauce. **GF V VG DF**

### Sides 5

*Yukon Garlic Mashed Potatoes GF VG ~ Macaroni & Cheese VG ~ Cornbread ~ Green Beans VG DF V GF  
Asparagus VG DF V GF ~ Collard Greens DF ~ Carolina Gold Rice GF VG ~ Seasonal Vegetable  
\$2 upcharge for substituting Asparagus*

### Ask your server about our special desserts.

**VG** vegetarian / **GF** gluten-free / **V** vegan / **DF** dairy-free *Please make your server aware of any food allergies.*

*Consuming raw or undercooked meat, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food-borne illness.*

*Split entrées will incur a \$3 split charge. Parties of eight or more will have an 20% gratuity added to the check.*

**We proudly partner with:** Peifer Orchards, Yellow Springs, OH • Rue Farms, Springfield, OH • Fink Meat Co, Springfield OH  
Morning Sun Organic Farm, West Alexandria, OH • Great Lakes Growers, Middlefield, OH • Anson Mills, Columbia, SC