

Appetizers and Lite Bites

Sushi Tower \$14 

*Cold Atlantic Smoked Salmon, fresh cucumber, avocado, sweet cream cheese and scallion. Served with our wasabi soy dressing and seaweed salad.

*only available certain times



Seaweed Salad \$12  

Pacific-Wakame seaweed with black and white toasted sesame seeds. Served with a our house-made wasabi soy dressing and lemon slices.

Add seared *Ahi Tuna \$6

New York Strip Blue Cheese Crostini \$12

Marinated medium-rare NY strip steak sliced on toasted crostini and topped with blue cheese

The Sampler \$14 

Our famous Crab Dip, fresh tomato Bruschetta, and home made Pico de Gallo, served with grilled bread and blue corn chips.

Bacon Wrapped Jalapenos \$12 

Large fresh cheese stuffed Jalapeños wrapped in Applewood smoked bacon and broiled to perfection and topped with balsamic glaze.

Fresh Tomato & Basil Bruschetta \$9  

4 toasted Crostini, topped with a generous mixture of tomato, basil, garlic and extra virgin olive oil. Finished with our house balsamic glaze.

* add savory lump crab \$5

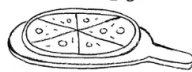
Gourmet Fruit & Cheese Plate \$14

Weekly selection of cheese and

Sandwiches & Salads

Sandwiches Served with choice of homemade pickle, coleslaw, **cup of soup or side salad. Upgrade to French Onion \$3.00

FLAT BREAD



Black and Blue Flat Bread \$18

New York Strip, sauteed, onions and mushrooms, topped with Blue Cheese and crisp tomato topped with horseradish ranch served on a toasted flatbread.

Roasted Vegetable and Goat Cheese Flatbread \$16 

Roasted zucchini, heirloom tomatoes, mushrooms, and red peppers topped with goat cheese on garlic pesto flatbread topped with fresh basil and balsamic glaze.

SALADS



\$6 choice: chicken, shrimp, salmon

Roasted Beet Salad \$16  

Roasted beets served on a bed of mixed greens. This salad is topped with goat cheese, mandarin orange, candied nuts and dried fruit. Served with house balsamic.

Caesar Wrap or Salad \$12 

Crisp romaine lettuce, shaved Parmesan cheese and House Caesar Dressing.

Shrimp & Avocado Taco Salad \$16 

Jumbo Grilled Shrimp with fresh tomatoes, on a bed of organic mixed greens with peppers, onion and cheddar cheese, avocado and corn

Brunch

Omelets

all egg white + \$2.00

SOUTHERN BELL \$9  

Three Eggs, with sauteed Onion, Red Pepper, & Cheddar Cheese.

MUSHROOM SWISS & TRUFFLE OIL \$9



Three Eggs, with sauteed Mushrooms, Swiss Cheese and Fresh Basil, topped with Balsamic Truffle Glaze and Diced Tomatoes

GOUDA BACON \$9 

Three Eggs, with Smokey Bacon and Smoked Gouda Cheese & Poblano Peppers. Topped with Sriracha.

Avocado Toast

Gluten Free Toast available 

ELIZABETH ESTHER CAFE

Lunch Special \$14

TUESDAY-FRIDAY 11-2

Served with soup du jour or salad.

Choose From

- BLT Club
- Herbed Chicken Salad Sandwich
- Chicken Caesar Wrap or Salad
- Roasted Beet Salad

Upgrade to French Onion Soup \$3



Soup

French Onion Soup \$8

Sauteed onions with sherry wine and herb butter topped with crostini and Italian cheese blend.  with gluten free bread option.

Soup Du Jour Cup \$5 Bowl \$8

Ask your server about our fanciful selections of soup.

^ Add a Side Salad \$3

House Salad- Organic greens with heirloom tomatoes, cucumber, red onion, bell pepper, croutons and cheddar Cheese.

Caesar- Crisp Romaine with shaved Parmesan and House made Caesar dressing and croutons.

Side salads can only be added to a meal or an appetizer.



Chicken Caesar Wrap with

BRUNCH BEVERAGE HIGHLIGHTS

BLOODY MARY BAR \$9

Vodka of choice and then you make it the way you bloody want. Hot and spicy, bacon, cheese, pickles, onions, horse radish.....
add fresh crab \$3



SPIKED COFFEE \$8

Cobalt Coffee- Southern Butter Pecan moonshine in warm coffee topped with whipped cream and Carmel.
Seasonal spiked Coffee- Ask your server.



EXPRESSO & CAPPUCINO

Espresso

Single shot \$3
Double Shot \$4

Cappuccino \$4

Seasonal flavors available

MIMOSA BAR \$9

Champagne with you choice of juice and fruit of the day. Mix and match and make a magic morning happen.



*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
Always let your server know if you have a food allergy or preference.

AL LA CARTE

FRENCH TOAST \$8

Original (4) or stuffed (2) with our weekly seasonal Fillings.

CRÊPES \$8

Three stuffed crepes with our weekly seasonal filling.

HOMEMADE COFFEE CAKE \$4

Our family recipe imported from across the pond. Warm caked topped with a brown sugar topping. Warm butter is a must!

BREAKFAST BREAD \$2

White, Whole Wheat, Rye or gluten free toast (2) English Muffin (1) Bagel (1) Biscuits (1) Croissant (1)

EGGS \$4

Two Eggs. Fried, over easy, over medium or scrambled.

SPECIALTY EGGS \$5

Two Eggs.
Egg whites or poached..

BREAKFAST MEAT \$5

Bacon (4) Scrapple (2) Sausage Patties (2) Canadian Bacon (2)

HOME FRIES \$4

Diced potatoes with onion and peppers and spices.

FRUIT OF THE DAY \$4

Seasonal fruit

