

WHITE ELM

APPETIZERS

WHITE ELM BOARD 17 D N G

Sampler platter of Beer Cheese Dip, Muhammara, and Smoked Avocado Hummus with Baguette and Pretzel Bread

CHEESE & CHARCUTERIE BOARD 18 D N G

Pork Rillettes Crostini, Prosciutto, Brie, Stilton, Truffle Honey, Walnuts and dried Figs

ROASTED OCTOPUS 15 G N

Muhammara Herbed Emulsion, Toasted Baguette

HEIRLOOM TOMATO AND BURRATA 13 G D

Sliced Burrata and Tomatoes, Arugula, Basil chiffonade and Baguette

CRAB & SHRIMP FRITTERS 16 (6) E S H G

Crispy Gulf Shrimp & Lump Crab, Honey Habanero Aioli

SALADS & SOUPS

THE WHITE ELM 8

Spring Mix, Tomato, Cucumber, Carrots, White Balsamic Vinaigrette

THREE GREENS CAESAR 11 G E

Romaine, Baby Kale, Baby Arugula, Shaved Parmesan, Garlic Herb Croutons
+ Chicken 6
+ Shrimp 8

GULF SEAFOOD & SWEET CORN CHOWDER 12 G D S H

Gulf Shrimp, Snapper, Garlic Herb Croutons

BUTTERNUT SQUASH BISQUE 11

Apple Curry Oil, Spiced Pepitas

PIZZA

(12 inch crust)

THE GO-TO 14 G D

Heirloom Tomato, Burrata, Mozzarella, Basil

THE ITALIAN 17 G D

Prosciutto, Stilton, Mozzarella, Dried Figs, Baby Arugula, Truffle Honey

CLASSIC CHEESE 12 G D

Mozzarella & Parmesan
+ Pepperoni 2

THE CARNIVORE 17 G D

Bacon Jam, Pepperoni, Ground Beef, Pork Sausage

THE BLANCA 15 D G

Roast Chicken, Wild Mushrooms, Garlic, Ricotta, Parmesan Reggiano and Mozzarella

THE MEDITERRANEAN 15 D G N

Roasted Red Pepper sauce, Goat Cheese, Mozzarella, Pickled Squash, Baby Kale, Walnuts.

ENTREE

FREE RANGE CHICKEN 20 G D

24-Hour Brined & Roasted Half Chicken,
Creamy Pan Gravy, French Fries

SWEET POTATO LASAGNA 18 D E

Layers of Sweet Potato, Spinach, Goat Cheese,
Ricotta, Spiced Tomato Compote, Burrata

ATLANTIC SALMON FILLET 22 D

Pan seared, Pepita crusted Salmon served
with Fingerling potatoes and a warm Apple
Cranberry Chutney

AMERICAN WAGYU SIRLOIN 33 D

Black Pepper dusted 7 oz. Sirloin, Smashed
Potatoes, Bourbon Bleu Cheese Butter, Baby
Heirloom Carrots

FARMERS HARVEST BOWL 17 G N D S

Sauteed Farro, Edamame, Sweet Corn,
Butternut Squash, Cabbage, Sweet Red
Peppers, Carrots, Basil Pesto.

+ Chicken 6

+ Shrimp 8

+ Salmon 7

BUTCHERS MEATLOAF 22 G D E

Bacon Wrapped Pork, Beef, Carrots & Onions,
Smashed Potatoes, Demi-Glace, Chef's Vegetables

NMH BURGER 15 G D E

Half pound patty, Garlic Aioli, Bone Marrow
Butter, Cheddar, Tomatoes, Lettuce, Brioche Bun

+ Bacon 3 (2) + Avocado 3 + Wild Mushrooms 3

+ sub Brie, Gouda or Stilton 2

+ Caramelized Onions 2 + Pesto 1

DESSERT

SEASONAL BREAD PUDDING 8

Ask your server for details

LIME TART 8

Graham Cracker Crust, Lime Curd,
Caramelized Meringue, Cinnamon Toast Crunch
Crumble

JAMIE'S CAKE SLICE 8

Check With Your Server for Today's Selections

GOAT CHEESE CHEESECAKE 9

Walnut Crumble, Mulled Wine Reduction, Pome-
granates, Blueberries

SIDES

CHEF'S VEGETABLES 7

FRENCH FRIES 5

BABY HEIRLOOM CARROTS 8

SMASHED POTATOES 5 D

KIDS

6 12 & under

(served with Fruit or French Fries)

KIDS GRILLED CHEESE* D G

CHEESE PIZZA* D G

CHICKEN TENDERS* D G E

*\$4 upcharge for Adults

HOUSE MADE BEVERAGES

SPARKLING CITRUS GREEN TEA 5

Honey sweetened blend of Orange and Lemon
with Green Tea and Topo Chico

BEET DOWN 6

Revitalizing blast of Cold pressed Beets,
Apples, Carrots, Citrus and Ginger Root

FARMACY SPARKLING ELIXIRS 6

Unique blend of Fresh Fruit, Raw Honey, Raw
Organic Apple Cider Vinegar mixed with Topo
Chico. Loaded with Antioxidants.

Choose from Raspberry, Pineapple, Mango
or Mixed Berry

ALLERGENS: DAIRY - D • GLUTEN - G • NUTS - N • SHELLFISH - SH • EGGS - E • SOY - S