

BAR BITES

BEEF TENDERLOIN SLIDERS

(1) 8.00 (2) 12.5 (3) 14.5

Thinly sliced tenderloin, sautéed onions, horseradish mayo. House cut kennebec fries.

ELY'S BAKED KIBBEH • 7

Baked ground beef, bulgur wheat, pinenuts, and spices. Served with pita.

ARTICHOKE HEART QUARTERS • 7

Lightly battered and fried with remoulade.

MINI WEDGE • 5

A small wedge of iceberg lettuce with blue cheese crumbles, tomato, bacon, red onion and blue cheese dressing

FRIED OYSTERS 10/19

*Corn meal fried with remoulade.
Half Dozen or Dozen*

BARBEQUED SHRIMP & GRITS 9

Peeled, creole style bbq butter shrimp over spicy cheese grits.

TIPS & FRIES • 18

6 oz of beef tenderloin and house cut kennebec steak fries.

FRIES • 4

Hand cut kennebec potato steak fries with a Gorgonzola-Asiago Cheese Sauce

WINE

RED • 6.5

***Hob Nob Pinot Noir** France*

***Josh Cabernet Sauvignon** California*

***Bogle Merlot** California*

WHITE & SPARKLING • 6.5

***Santi Apostoli Pinot Grigio** Italy*

***William Hill Chardonnay** Central Coast, CA*

***Leese-Fitch Sauvignon Blanc** California*

***Freixenet Cordon Negro Cava** Spain*

COCKTAILS

PINEAPPLE ELY • 9

Pineapple Infused Tito's American Vodka

OLDE (TOWNE) FASHIONED • 8

*Maker's Mark, Angostura Bitters,
Sugar Cube, Orange, Cherry*

THE CAROUSEL • 8

*Grey Goose La Poire, Pama Liqueur, Simple Syrup,
Sparkling Wine, Twist*

JUNIPER FLOWER • 8

*Hendrick's Gin, St. Germain Elderflower,
Fresh Lemon Juice, Cucumber, Ginger Ale*

FRENCH 75 • 8

*Tanqueray Gin, Lemon Juice, Simple Syrup,
Sparkling Wine*