



elements

restaurant

SWEETS

- **BRIOCHE BREAD PUDDING FRENCH TOAST** -12
MAPLE AND SMOKED BACON BUTTER | SEASONAL FRUIT CHUTNEY | BOURBON CARAMEL | CHANTILLY CREAM
- **BUTTERMILK PANCAKES** -11
WARM MAPLE SYRUP | SEASONAL CHUTNEY | CHANTILLY CREAM
- **WAFFLES** -10
CARAMELIZED BANANAS | WHIPPED PEANUT BUTTER | CHANTILLY CREAM
RASPBERRY & BACON MARMALADE

SAVORY

- **THE CLASSIC *** -12
2 EGGS(1) | MAYER'S SAUSAGE PATTY OR BACON | COUNTRY POTATO | TOAST
- **ROASTED KING SALMON** -14
WINTER VEGETABLE & POTATO HASH | HOLLANDAISE | CAPERS | RED WINE REDUCTION
- **BUTTERMILK BISCUITS AND GRAVY** -12
ITALIAN SAUSAGE GRAVY | 2 EGGS* | SMOKED BACON
- **SPANISH FRITATTA** -13
CHORIZO | MUSHROOMS | CARAMELIZED SHALLOTS | MANCHEGO CHEESE | WILD GREENS
SMOKED PAPRIKA VINAIGRETTE
- **EGGS BENEDICT *** -12
PORTUGUESE MUFFIN | SMOKED HAM | POACHED EGG | HOLLANDAISE | COUNTRY POTATO
ADD DUNGENESS CRAB -8 ADD SHRIMP - 6 ADD AVOCADO - 2
- **ASPARAGUS SALAD *** -10
POTATOES | POACHED EGG | SALMON ROE | FIELD GREENS | TRUFFLE VINAIGRETTE | TOAST
- **CROQUE MADAME SANDWICH *** -13
BRIOCHE | SMOKED HAM | SWISS CHEESE | MORNAY SAUCE | SUNNY SIDE EGG
SPRING GREEN SALAD WITH CHAMPAGNE VINAIGRETTE
- **ELEMENTS BURGER *** -10
BRIOCHE BUN | STONE GROUND MUSTARD AND TRUFFLE AIOLI | CHEDDAR | HEIRLOOM TOMATOES
PICKLED ONION | HOUSE PICKLES
ADD WILD MUSHROOMS -3 ADD FRIED EGG - 2 ADD AVOCADO - 2 ADD BACON - 2

ON THE SIDE

- BACON OR SAUSAGE 4
- TWO EGGS YOURS WAY* -4
- COUNTRY POTATOES - 3
- ASPARAGUS -6
- TOAST -3
- FRESH FRUIT -5

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. * FOOD ITEMS MAYBE RAW OR UNDERCOOKED
PLEASE ONLY ONE CHECK PER TABLE OF 8 OR MORE \$1.00 SPLIT CHECK CHARGE | 20% GRATUITY MAY BE ADDED TO PARTY OF 6 OR MORE. \$2 SPLIT | SHARE PLATE CHARGE.



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LUNCH

STARTERS & SALADS

-DUNGENESS CRAB AND BRIE FONDUE	-12
FRENCH BRIE CHIVES ARTICHOKE HEARTS CIABATTA	
-ROASTED CAULIFLOWER	-8
GOLDEN RAISIN PUREE PEPITAS ROASTED GARLIC LEMON VINAIGRETTE SUMAC RADISH	
-CHICKEN LIVER PATE	-7
GARLIC CROSTINI MAMA LIL'S PEPPERS HONEY PARSLEY	
-ROASTED BEET & CARROT	-8
SPRING MIX LETUCCES GOAT CHEESE MOUSSE HAZELNUT PINK PEPPERCORN & ORANGE VINAIGRETTE	
-BABY ARUGULA	-7
GORGONZOLA DOLCE AVOCADO HEARTS OF PALM CHAMPAGNE VINAIGRETTE PEPITAS	
-ASPARAGUS *	-7
BROKEN POTATO POACHED EGG SALMON ROE WILD GREENS TRUFFLE VINAIGRETTE	

ENTREES

-RIGATONI & SAUSAGE	-12
ITALIAN SAUSAGE ROMA TOMATOES MASCARPONE FRESH BASIL SHAVED PECORINO TOMATO PARMESAN CREAM SAUCE	
-LINGUINI AND CLAMS	-13
WHITE WINE TRUFFLE BUTTER HERB GREMOLATTA CHARRED LEMON	
-SPAETZLE	-14
PRAWNS BEET BUTTER ALEPPO PEPPER SWEET CORN CRÈME FRAICHE	
-KALE CHOPPED SALAD	-12
CHICKEN PEPITAS BLACK CURRANTS FARRO QUINOA ROASTED BUTTERNUT SQUASH GOAT CHEESE APPLE CIDER VINAIGRETTE	
-PAN ROASTED HALIBUT	-19
BEET RISOTTO CARROT GINGER PUREE MEYER LEMON BUERRE BLANC APPLE FENNEL RELISH	

SANDWICHES

SANDWICHES AND BURGER COME WITH YOUR CHOICE OF: ARUGULA SALAD, SOUP, OR POTATOES

-SOUP DU JOUR	CUP -4 BOWL -7
-SALMON AND AVOCADO BLT	-12
BUTTER LETTUCE TOMATOES STONE GROUND MUSTARD AIOLI BACON WHEAT BREAD	
-SIRLOIN BURGER	-10
LETTUCE TOMATO RED ONION PICKLES HOUSE SAUCE BRIOCHE	
-GRILLED CHEESE SANDWICH	-11
EMMENTALER SWISS CHEDDAR SMOKED GOUDA BACON RUSTIC SOURDOUGH	
-STEAK SANDWICH*	-14
MARINATED PEPPERS CARAMELIZED ONION PROVOLONE MUSTARD & HORSERADISH AIOLI CHIMICHURRI HOAGIE ROLL	
-VEGETABLE SANDWICH	-12
CHIMICHURRI ROASTED TOMATO ARUGULA BELL PEPPER PORTABELLA GOAT CHEESE CIABATTA	

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DINNER

STARTERS & SALADS

-DUNGENESS CRAB AND BRIE FONDUE	-16
FRENCH BRIE CHIVES ARTICHOKE HEARTS CIABATTA	
-CAULIFLOWER STEAK (GF)	-10
CHARRED TOMATILLO ROASTED GARLIC & SUMAC VINAIGRETTE GOLDEN RAISIN PEPITAS RADISH GREENS	
-CHICKEN LIVER MOUSSE	-8
GARLIC CROSTINI MARINATED PEPPERS HONEY PARSLEY	
-ROASTED BEET & CARROT (GF)	-8
BABY GREENS GOAT CHEESE MOUSSE HAZELNUT PINK PEPPERCORN & ORANGE VINAIGRETTE	
-BABY ARUGULA (GF)	-7
GORGONZOLA DOLCE AVOCADO HEARTS OF PALM CHAMPAGNE VINAIGRETTE PEPITAS	
-ASPARAGUS (GF)	-8
BROKEN POTATO POACHED EGG* SALMON ROE WILD GREENS TRUFFLE VINAIGRETTE	

ENTREES

-ROASTED HALF CHICKEN (GF)	-23
SAFFRON POTATOES SEASONAL VEGETABLES GARLIC AND HERB BUTTER SAUCE	
-VANILLA BEAN BRINED BONE IN PORK CHOP (GF)	-24
DARK CHOCOLATE MOLE ROASTED ASPARAGUS BABY CARROTS WILD GREENS	
-COCOA & CHILE RUB NEW YORK * (GF)	-30
FINGERLING ONION MARMALADE GOAT CHEESE FONDUE RED WINE REDUCTION	
-SEARED DAY BOAT SEA SCALLOPS (GF)	-30
WILD MUSHROOMS CAULIFLOWER "RISOTTO" CURRANTS SAFFRON CREAM SAUCE	
-PAN ROASTED ALASKAN HALIBUT	-29
BEET RISOTTO CARROT GINGER PUREE MEYER LEMON BUERRE BLANC APPLE FENNEL RELISH	
-KING SALMON (GF)	-27
FINGERLINGS DELICATA SQUASH ROMANESCO SMOKED BACON BEET BEURRE MONTE	

PASTA

-RIGATONI & SAUSAGE	-20
ITALIAN SAUSAGE MASCARPONE FRESH BASIL PARMESAN & TOMATO CREAM SAUCE	
-LINGUINI & CLAMS	-22
WHITE WINE TRUFFLE BUTTER HERB GREMOLATA CHARRED LEMON	
-SPAETZLE	-22
PRAWNS BEET BUTTER ALLEPO PEPPER SWEET CORN CRÈME FRAICHE	

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OWNER AND EXECUTIVE CHEF: MIGUEL SOSA



VEGAN MENU

Saffron and Vanilla Bean Poached Pear

Red Beets | Feta Cheese | Popcorn Shoots | Sunflower Shoots
Sherry Vinegar Gastrique | Hazelnuts

Mung Bean & yellow Curry Stew

Butternut Squash | Braised Red Cabbage

Miso Glazed King Trumpet Mushroom

Parsnips | Plantain Mash | Coconut

Beet Risotto

Carrot Ginger Puree | Crispy Parsnips | Chanterelle Mushrooms

Desert

Chef's Choice

** \$45.00 – does not include tax & tip. We kindly ask for no substitutions**



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HAPPY HOUR

WEDNESDAY – SATURDAY
4:30 – 6 PM

SMALL BITES

PICKLED TEMPURA FRIED GREEN TOMATOES -6

Dill – buttermilk dressing

COLOMBIAN AREPA - 5 (GF)

Pork confit | plantain | butternut squash | queso fresco

ROASTED DELICATTA SQUASH -6

Goat cheese | graham crumb | lardon brown butter
pomegranate seeds

BEER BRAISED BABY BACK RIBS -7 (GF)

Mole BBQ sauce | Purple cabbage Slaw | pepitas

CHICKEN LIVER MOUSEE CAKE - 6 (GF)

Saltine cracker | quince preserves | cornichons

BRIE AND ARTICHOKE FONDUE -7

Ciabatta Crostini | Parmesan

BREAD & BUTTER -2

Bleu door bakery Ciabatta | Shallot & Honey Butter

DRINKS

House Wine	-5
Daily Cocktail	-6
Rotating Taps	-4

Happy Hour prices available for dine in only

*Burgers are cooked to order
Consuming raw and undercooked meats, pork, poultry, seafood may increase you risk of foodborne illness

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