



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 | SMOKED BACON | 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
- **BRUSSELS SPROUT AND SQUASH SALAD *** -10
SMOKED BACON | PUMPKIN SEEDS | BLACK CURRANTS | CITRUS VINAIGRETTE
GRUYERE CHEESE | POACHED EGG
- **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
- BRUSSELS SPROUTS -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.



elements

restaurant

LUNCH

Starters & Salads

-Dungeness Crab and Brie Fondue	-14
french brie chives artichoke hearts ciabatta	
-Roasted Cauliflower (GF – VEG)	-9
Charred tomatillo golden raisin puree pepitas roasted garlic & sumac vinaigrette radish	
-Roasted Beet	-9
poached pear roasted beets chevre quinoa citrus vinaigrette sherry vinegar gastrique	
-Baby Arugula	-8
gorgonzola dolce avocado hearts of palm champagne vinaigrette pepitas-	

Brunch Favorites

-The Classic *	-12
2 eggs(1) MAYER'S sausage or bacon country potatoes toast	
-Spanish Fritata	-14
chorizo mushrooms caramelized onions Manchego cheese wild greens smoked paprika vinaigrette	
-Eggs Benedict *	-13
Portuguese muffin smoked ham poached egg hollandaise potatoes ADD Dungeness crab -8 Add Shrimp - 6 Add avocado - 2	
-Brioche Bread Pudding French Toast	-12
maple smoked bacon jam seasonal fruit chutney bourbon caramel chantilly cream	

Lunch Favorites

-Rigatoni & Sausage	-14
italian sausage roma tomatoes mascarpone fresh basil shaved pecorino tomato parmesan cream sauce	
-Kale Chopped Salad	-12
chicken Pepitas Black Currants Farro quinoa Roasted Butternut Squash Goat Cheese Apple Cider Vinaigrette	
-Pan Roasted Red Trout	-16
Asparagus and parmesan risotto lemon caper butter radish pea tendrils	

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
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 tomato rustic sourdough	
-Vegetable Sandwich	-12
chimichurri roasted tomato arugula bell pepper portabella goat cheese ciabatta	

*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 6 or more? 20% gratuity may be added to party of 6 or more. \$2 split plate charge

DINNER MENU

FIRST

CAULIFLOWER STEAK - GF | VEG 12

Charred Tomatillos | Sumac Vinaigrette | Golden Raisin Puree
Radish | Sun Flower Shoots | Pepitas

SPANISH OCTOPUS ALA PLANCHA - GF 17

Harrisa | Butter Ball Potatoes | Avocado Mousse
Kalamata Olive Emulsion

PARISIAN GNOCCHI 12

Boudin Noir | Roasted Apples | Stone Ground Mustard Cream | Celery

DUNGENESS CRAB & BRIE FONDUE 16

(serves 2 ppl | \$2.00 up charge for extra bread)

Artichoke Hearts | Chives | Parmegiano Reggiano | Toast

COCOA & CHILI RUB CARROT- GF | VEG 10

Mexican Mole Sauce | Pickled Butternut Squash | Radish | Almond | Popcorn Shoots

VANILLA BEAN & SAFFRON POACHED PEAR - GF 9

Roasted Beets | Quinoa | Chevre | Greens | Pedro Ximenez Sherry Vinegar Gastrique

ARUGULA- GF 8

Hearts Of Palm | Dolcelatte Gorgonzola | Pickled Butternut Squash | Champagne Vinaigrette | Pepitas

POTATO - GF 10

Creme Fraiche | Poached Egg | Trout Roe | Truffle Vinaigrette

SECOND

FILET MIGNON 34 (GF)

Potato Pave | Chestnut Mushroom | Smoked Bone Marrow
Bordelaise sauce | Oregon Truffle Butter

VANILLA BEAN BRINED BONE IN PORK CHOP 28 (GF)

Mexican Mole Sauce | Celery Root Puree
Apple & Currant Mostarda | Glazed Carrots

COCOA & CHILI RUB NY STRIP 32 (GF)

Goat Cheese Fondue | Onion Marmalade
Roasted Fingerling potatoes | Red Wine Honey

DUCK BREAST 28 (GF)

Red Kuri Squash Puree | Fennel Confit | Rainbow Swiss Chard | Tamarind Demi Glaze

DUNGENESS CRAB & BRIE STUFFED RED TROUT 29 (GF)

Red Wine Risotto | Apple & Fennel Salad | Lemon Beurre Blanc

PAN SEARED STURGEON 32 (GF)

Parsnip Puree | Roasted Root Vegetables | Rainbow Baby Carrots
Trout Roe Beurre Blanc

SEA SCALLOPS 32 (GF)

Cauliflower Risotto | Currants | Oyster Mushrooms | Vanilla Bean & Saffron Cream

CACCIUCO *TUSCAN SEAFOOD STEW* 32 (GF)

Manilla Clams | Mussels | Prawns | Black Cod | Tomato & Saffron Broth | Ricotta Polenta

RIGATONI 22

Italian Sausage | Basil | Mascarpone | Tomato & Parmesan Cream Sauce

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Vegan Menu

Cocoa and Chile Rub Braised Carrot - 10

Mexican Chocolate Mole Sauce | Pickled Squash | Hazelnut

Baba Ganoush - 8

Garbanzo Beans | Harrisa | Fennel Oil | Petit Greens

Roasted Cauliflower -12

Tomatillos | Pepitas | Golden raisin Puree | Sumac vinaigrette

Petit Greens

Butterfly Pea Risotto - 18

Fennel | Blood Orange | Baby Carrots | Carrot Vinaigrette

Rigatoni - 18

King Trumpet | Nettle & Pepita Pesto

Pavlova - 7

Chocolate Marshmallow | Berries

**** Vegan Menu is only available during dinner service****

**** \$52.00 Tasting Menu – does not include tax & tip. We kindly ask for no substitutions****



HAPPY HOUR

WEDNESDAY – SATURDAY

4:30 – 6 PM

SMALL BITES

WARM POTATO SALAD -5

Soft Boil Egg | Trout Roe | Petit Greens | Bacon Vinaigrette

RIGATONI - 5 (Vegetarian Option)

Italian Sausage | basil | mascarpone | tomato & parmesan cream sauce

ROASTED SQUASH -6

Goat cheese | lardon brown butter

BEER BRAISED BABY BACK RIBS -7 (GF)

Mole BBQ sauce | cabbage Slaw | pepitas

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 | Minimum One Beverage

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