



# elements

restaurant

## BRUNCH

### Classics

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<b>-The Classic *</b>	-12
2 Fresh Farm Eggs Your Way (*)   Sausage or Bacon   Country Potatoes   Toast	
<b>-Spanish Frittata</b>	-14
Chorizo   Mushrooms   Caramelized Onions   Manchego cheese   Wild Greens Smoked Paprika Vinaigrette	
<b>-Eggs Benedict *</b>	-13
Portuguese Or English Muffin   Smoked Ham   Poached Egg   Hollandaise   Potatoes Add Dungeness crab -8 Add Shrimp - 6 Add Avocado - 3	
<b>-Biscuits &amp; Gravy</b>	-12
Italian Sausage Gravy   Bacon   2 Fresh Farm Eggs Your Way (*)	

### Brunch Favorites

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<b>- King Salmon</b>	-16
Fiddlehead Fern & Morel Mushroom Hash   Chive & caper hollandaise   Red Wine Reduction	
<b>- Pan Seared Alaskan Halibut</b>	-18
Potato Latkes   Watercress   Anchovy Remoulade   Green Garlic Puree	
<b>- Shrimp &amp; Grits</b>	-14
Scallion & Smoked Bacon Grits   Cajun Veloute   2 fresh Eggs Your Way ( * )	
<b>- Asparagus Salad</b>	-13
King trumpet Mushrooms   Baby Carrots   Wild Miners Lettuce   Truffle Vinaigrette   Poached Egg	

### Sandwiches

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<b>- Croque Madame</b>	-14
Brioche   Smoked Ham   Swiss Cheese   Bechamel   Fresh Farm Sunny Side Egg Arugula   Champagne Vinaigrette	
<b>- Grilled cheese</b>	-13
Brioche   Brie   Asparagus   Morel Mushroom   Caramelized Pears   ( * ) Poached Egg Lemon aioli   Mache Greens   Salmon roe	
<b>- Gin And honey Cured Salmon</b>	-13
Rustic French Bread   Avocado Mousse   Cucumber   Radish   Watercress   Salmon Row ( * ) Poached egg	
<b>- Elements Burger</b>	-11
Lettuce   Tomatoes   Cheddar   Pickled Onion   Aioli   Brioche Bun   country Potatoes	

### Sweets

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<b>- Bread Pudding French Toast</b>	-12
Apple Compote   Bourbon Salted Caramel   Bacon & Maple Marmalade   Chantilly Cream	
<b>- Belgian Waffles</b>	-12
Whipped Peanut Butter   Raspberry Bacon Marmalade   Caramelized Bananas   Chantilly Cream	
<b>- Buttermilk Pancakes</b>	-10
Warm Blue Berry or Strawberry Chutney   Chantilly Cream   Bacon	



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## LUNCH

### Starters & Salads

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<b>-Dungeness Crab and Brie Fondue</b>	-14
French brie   chives   artichoke hearts   ciabatta	
<b>-Roasted Cauliflower (GF – VEG)</b>	-9
Charred tomatillo   golden raisin puree   pepitas   roasted garlic & sumac vinaigrette   radish	
<b>-Roasted Beet</b>	-9
Pickled beets   baby carrots   watercress   borscht   walnuts   orange   labneh   radish	
<b>-Baby Arugula</b>	-8
Gorgonzola dolce   avocado   hearts of palm   champagne vinaigrette   pepitas-	

### Brunch Favorites

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

### Lunch Favorites

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<b>-Rigatoni &amp; Sausage</b>	-14
italian sausage   roma tomatoes   mascarpone   fresh basil   shaved pecorino tomato parmesan cream sauce	
<b>-Mojo marinade skirt steak salad</b>	-16
Spring mix greens   Aji Amarillo & Buttermilk Dressing     black bean & corn salsa   hard boil egg Queso fresco   chimichurri	
<b>-Pan Roasted Red Trout</b>	-16
Asparagus and parmesan risotto   lemon caper butter   radish   pea tendrils	

### Sandwiches

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sandwiches and burger come with your choice of: arugula salad, soup, or potatoes	
<b>-Soup du Jour</b>	Cup -4 Bowl -7
<b>-Salmon and Avocado blt</b>	-12
lettuce   tomatoes   stone ground mustard aioli   bacon   wheat bread	
<b>-Sirloin Burger *</b>	-10
lettuce   tomato   red onion   pickles   house sauce   brioche	
<b>-Grilled Cheese Sandwich</b>	-11
emmentaler swiss   cheddar   smoked gouda   bacon   tomato   rustic sourdough	
<b>-Vegetable Sandwich</b>	-12
chimichurri   roasted tomato   arugula   bell pepper   portabella   goat cheese   ciabatta	

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\*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

### 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

### BEET SALAD GF 9

Pickled Beets | Baby Carrots | Orange | Walnuts | Beet Borcht | Labneh | Watercress | Carrot  
Vinaigrette

### ARUGULA GF 8

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

### ELEMENTS HOUSE SALAD GF 9

Baby spring Greens | Polenta Crouton | Radish | Shaved Fennel | Goat Cheese | Roasted Garlic  
and red Wine Vinaigrette



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### FILET MIGNON 34 (GF )

Parsnip and Yukon Gold Potato Puree | Kale Raab | Bordelaise Sauce

### COCOA & CHILI RUB NY STRIP 32 ( GF )

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

### DUNGENESS CRAB & BRIE STUFFED RED TROUT 29 (GF)

Asparagus Risotto | Lemon Caper Beurre Blanc | Pea Tendrils

### PAN SEARED ALASKAN HALIBUT 34 ( GF )

Chorizo, Chickpeas and Manilla Clams Stew | Miners Lettuce

### SEA SCALLOPS 32 ( GF )

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

### PAN ROASTED KING SALMON 28 (GF)

Japonica Rice Pilaf | Green Peas | Oyster Mushroom | Truffle Pea Puree  
Citrus Beurre Blanc

### CACCIUCO \*TUSCAN SEAFOOD STEW\* 32 ( GF)

Manilla Clams | Mussels | Prawns | Seasonal Fish | Tomato & Saffron Broth |  
Ricotta Polenta

### RIGATONI 22

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

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charge | \$2 split check fee



## *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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