



elements

restaurant

BRUNCH

Classics

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

Brunch Favorites

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

Sandwiches

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

Sweets

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



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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
Beet Hummus feta falafel pea tendrils lemon, honey and oregano vinaigrette	
-Baby Arugula	-8
Gorgonzola dolce Pickled Kohlrabi hearts of palm champagne vinaigrette pepitas	

Brunch Favorites

-The Classic *	-12
2 eggs(*) MAYER'S sausage or bacon country potatoes toast	
-Spanish Fritata	-14
chorizo mushrooms caramelized onions Manchego cheese wild greens smoked paprika vinaigrette	
-Eggs Benedict *	-14
Portuguese or English muffin smoked ham poached egg hollandaise potatoes Add Dungeness crab -8 Add Shrimp - 6 Add Avocado - 4	
-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	
-Mojo marinade skirt steak salad	-16
Spring mix greens Aji Amarillo & Buttermilk Dressing black bean & corn salsa hard boil egg Queso fresco chimichurri	
-Pan Roasted Red Trout	-16
Green beans dragon tongue beans Almond Beurre Blanc	

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	-14
lettuce tomatoes stone ground mustard aioli bacon wheat bread	
-Sirloin Burger *	-14
lettuce tomato red onion pickles cheddar aioli brioche	
-Grilled Cheese Sandwich	-13
emmentaler swiss cheddar smoked gouda bacon tomato rustic French bread	
-Vegetable Sandwich	-13
chimichurri roasted tomato arugula Summer squash king trumpet Mushroom 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 | Micro Greens | 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

ROASTED FIGS - GF 14

Whipped Ricotta & Lavander Honey | Proscuitto | Pickled Rhubarb | Sherry Vinegar Gastrique

COCOA & CHILI RUB CARROT- GF | VEG 10

Mexican Mole Sauce | Pickled Kolhrabi | Radish | Almond | Micro Greens

HEIRLOOM TOMATO SALAD 10

Burrata | Ciabatta Toast | EVOO | Aged Balsamic Pearls

ROASTED BEET SALAD – GF 10

Beet Hummus | Feta | Falafel | Pea Tendrils | Lemon, Honey & Oregano Vinaigrette

ARUGULA GF 9

Hearts Of Palm | Dolcelatte Gorgonzola | Pickled Kolhrabi | Champagne Vinaigrette | Pepitas

ELEMENTS HOUSE SALAD GF 9

Baby spring Greens | Polenta Crouton | Radish | Shaved Fennel | Goat Cheese
Roasted Garlic & Red Wine Vinaigrette



SECOND

FILET MIGNON 34 (GF)

Potato Fandant | Broccolini | Bordelaise Sauce

COCOA & CHILI RUB NY STRIP 32 (GF)

Goat Cheese Fondue | Onion Marmalade | Sishito peppers
Roasted Fingerling Potatoes | Red Wine Honey

RIGATONI 22

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

DUNGENESS CRAB & BRIE STUFFED RED TROUT 28 (GF)

Green Beans | Dragon tongue beans | Almond Beurre Blanc

PAN SEARED ALASKAN HALIBUT 34 (GF)

Sweet Corn Risotto | Chanterelle Mushroom | Sea beans |
Limocello & Carrot beurre Blanc

SEA SCALLOPS 34 (GF)

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

PAN ROASTED KING SALMON 28 (GF)

Fennel, Cucumber & Scarlet Turnip Salad | Dill & Caper Crème Fraiche

MIZO GLAZED SWORDFISH 29

Sticky Rice | Scallions | Yellow curry & Coconut Cream | Mango Relish
Thai pepper Emulsion

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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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