

# 1400

## BAKERY

- 4.5 **Blackberry Lemon Scone**
- 4.5 **Chocolate Chip Pecan Scone**
- 4.5 **Feta & Herb Scone (savory)**
- 4.5 **Croissant (classic or chocolate)**

## SALADS & SOUP

- 15 **Beets & Greens**  
beet, arugula, olive caramel,  
caprino fresco, toasted walnut, lemon
- 14 **Spinach (vegan)**  
spinach, savory granola, red onion  
champagne vinaigrette, westfork
- 15 **Caesar**  
grilled Caesar with house-made  
croutons and white anchovy
- 16 **The Nutty One**  
baby greens, lox, pine nut, red onion,  
lemon shallot vinaigrette
- 11 **To Market (vegan)**  
market greens, seasonal veggies,  
champagne vinaigrette
- 8 **Soup-prise!**  
soup of the day, ask your server

## SKILLETS

- 15 **House-made Chorizo**  
with 21st Century Beans, fried eggs,  
pickled onion, creme fraiche, cilantro
- 15 **Cheesy Grits**  
local grits made with Elderslie cheese,  
local eggs, chive + arugula
- 13 **Country Hash**  
with fried eggs + seasonal veggies

## OPEN-FACED

- 15/16 **Croque Monsieur/Madame**  
house sourdough, ham, sage bechamel,  
Westfork gouda, chives  
• add an egg for madame!
- 15 **Egg Tartine**  
ciabatta, egg, Caprino Fresco,  
arugula, pickled mustard, chive
- 16 **Lox**  
house-cured salmon, Caprino Fresco,  
pickled onion, arugula, capers

## BRUNCH

*Saturday & Sunday | 10 a.m. - 2 p.m.*

- 13 **Lemon Ricotta Pancakes**  
with thyme whipped cream & blueberries
- 14 **French Toast**  
with candied pecans & mascarpone double cream
- 5 **Extras**
  - bacon or sausage
  - 2 eggs
  - fresh fruit

## BEVERAGES

- 3.5 **Iced Tea**  
Leaf Logic Cottage Breakfast
- 4 **Blackberry Lemonade**  
with house-made blackberry syrup
- 4.5 **Kombucha**  
Apollo Fermentations
- 4 **Sparkling Water**  
Pellegrino | plain or lemon
- 3 **Coffee**  
Local Roasters Modernist

## SANDWICHES

*served with green salad or kettle chips*

- 17 Steak**  
house aioli, pickled red onion  
and arugula on ciabatta
- 16 Lettuce Turnip the BEET (vegetarian)**  
caprino fresco, red onion, pickled carrot,  
house aioli and arugula on sourdough
- 16 Herby Chicken Salad**  
organic chicken with grapes, pecans  
with romaine on croissant
- 16 Roasted Chicken**  
avocado, bacon, red onion,  
aioli and arugula on ciabatta

## ENTREES

- 22 Seared Salmon**  
with country hash and greens
- 27 Confit de Canard**  
duck confit with mushrooms and fig
- 32 Seared Petit Tender**  
with mushrooms, parsnip potato puree  
and green beans

## DESSERTS

- 8 Cake**  
Elderslie ricotta cake with strawberry  
compote and triple cream
- 7.5 Galette**  
seasonal fruit with mascarpone
- 3.5 Cookie**  
fermented garlic honey  
dark chocolate cookie

## KIDS MENU

- 9 Mac & Cheese**  
made with Elderslie cheese,  
topped with breadcrumbs
- 9 Grilled Cheese**  
on house-made bread, served with grapes
- 8 Pasta with Red Sauce**  
penne with house-made pasta sauce  
and Elderslie cheese
- 9 Not So PB&J**  
house-made sun butter, jam  
on whole grain bread, served with grapes
- 3.5 Sprinkle Cookie**  
classic Elderslie almond sprinkle cookie

*1400 by Elderslie is a "hospitality included" establishment and a 20% service charge will be added to your final bill. This allows us to ensure a living wage for our team members and a cohesive experience for you as the guest.*

1400