

1400

STARTERS

- 29 Charcuterie**
three Elderslie cheeses and accoutrements
- 13 Cheese Flight**
three cheeses and house crackers
- 13 Arancini**
fried seasonal risotto with Elderslie cheese
- 15 Whipped Caprino Fresco**
with pita toast points
- 15 Maple Pecan Sweet Potatoes**
with Calabrian chili and herbs
- 16 Seared Pork Belly**
with pickled mustard seed and herbs on green cabbage, celery and green apple slaw
- 16 Mussels**
served in a white wine beurre blanc with pancetta crumb, herbs and ciabatta toast

SALADS

- 9 Seasonal Greens**
market greens, seasonal veggies, champagne vinaigrette
- 12 Beets & Greens**
beet, arugula, olive caramel, Caprino Fresco, toasted walnut, lemon
- 17 The Nutty One**
baby greens, lox, pine nut, red onion, lemon shallot vinaigrette
- 17 Seared Salmon**
seasonal greens, Caprino Fresco, champagne vinaigrette, pickled red onion, herbs
add salmon or grilled chicken to any salad | \$8

ENTREES

- 23 Braised Lamb Gnocchi**
featuring Blazefork lamb
- 23 Seafood Risotto**
with bay scallops
- 28 Seared Salmon**
with Westfork risotto and greens
- 36 KC Strip**
with chimichurri and frites
- 38 Seared Petit Tender**
with Elderslie Westfork risotto and seasonal vegetables

DESSERTS

- 9 Chocolate Ganache Torte**
with walnut crust
- 8 Seasonal Bread Pudding**
- 8 Chef's Choice**

BEVERAGES

- 3.5 Iced Tea**
Leaf Logic Cottage Breakfast
- 4 San Pellegrino**
plain, lemon, blood orange
- 4 Blackberry Lemonade**
house-made blackberry syrup
- 4.5 Kombucha**
Apollo Fermentations
- 3 Coffee**
Local Roasters Modernist

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.