

# Ellie's

## APPETIZERS

### **Chef's Charcuterie & Cheese Plate** 15

Chef's selection of paired meats, cheeses, and seasonal fruits/vegetables. Shareable and seasonally updated.

### **Mini Crab Cakes** 12

Two crab cakes on a bed of micro kale drizzled with our homemade remoulade.

### **Southern Pimento Dip** 8

House-made pimento cheese dip with assortment of crackers, bread and microgreens. **VG**

## SOUPS & SALADS

*Dressings: Blue Cheese ~ Honey Mustard ~ Buttermilk Ranch ~ Balsamic ~ Fat Free Raspberry Vinaigrette ~ Caesar ~ Green Goddess*

### **Country Caesar Salad** 5

Kale, romaine, shaved Parmesan, cornbread croûtons and Caesar dressing. **VG**

### **Butter Crunch Wedge** 5

Local hydroponic butter crunch lettuce, grape tomatoes, bacon and blue cheese crumbles. **GF**

### **Spring Beet Salad** 6

Lemon goat cheese mousse, candied pecans, microgreens, gold and red beets with a chardonnay vinaigrette. **VG**

### **Dinner Salad** 10

Turn any salad into entrée size.  
*With roasted chicken or salmon.* 16

### **Hurricane Garden Salad** 5

Local Hurricane and red oak leaf lettuces, grape tomatoes, carrots, cucumber, Monterey Jack, with green goddess dressing. **GF VG**

**French Onion Soup** toast with Gruyère  
Cup 5 Bowl 7

**Soup of the day** ask your server  
Cup 5 Bowl 7

## ENTRÉES

### **House Filet Mignon** 24

6 oz. filet pan seared with garlic herb butter. Served with our Yukon garlic mashed potatoes and asparagus.  
*Surf & Turf option including a crab cake* 28

### **Cider Chop** 29

10 oz. brined Duroc pork chop grilled and served with apple cider reduction. Served with our Yukon garlic mashed potatoes and green beans. **GF**

### **Southern Style Pulled Pork** 15

Slow roasted pork served over cornbread with collard greens and cole slaw. Your choice of Carolina or Traditional BBQ sauce.

### **Roasted White Pheasant** 24

Crispy heritage french pheasant breast seared, roasted and finished with a garlic confit pan sauce. Served with our Yukon garlic mashed potatoes and green beans.

### **Pan Seared Scallops** 27

Three day boat scallops poached in butter on sweet corn cakes, brandied apple bacon cream sauce and balsamic reduction.

### **Mills Park Burger** 15

Our classic cheeseburger with an 8 oz. handmade patty pan-seared with lettuce, tomato, cheddar cheese and our special sauce on a Kaiser Roll. Served with kettle chips and pickle. *With bacon* 17

### **Sweet Tea Salmon Brûlée** 22

Norwegian salmon glazed with our signature sweet tea reduction. Served with Carolina gold rice and asparagus. **GF**

### **Lobster Carbonara** 23

Pappardelle pasta tossed with seasoned lobster claw meat and Applewood bacon in a rich brown butter béchamel sauce finished with shaved Parmesan.

### **Mushroom Ravioli** 21

Savory portobellos, white wine and cheese-filled peppered pasta served with a light rosemary thyme cream sauce. **VG**

### **Wizard of Oz** 18

Fresh pesto made with marcona almonds, lemon, olive oil, garlic and basil tossed with pappardelle pasta and parmesan. **VG**

### **Sides** 5

Yukon Garlic Mashed Potatoes **GF VG** ~ Macaroni & Cheese **VG** ~ Green Beans **VG DF V GF**  
Asparagus **VG DF V GF** ~ Collard Greens **DF** ~ Carolina Gold Rice

**Ask your server about our special desserts.**

**VG** vegetarian / **GF** gluten-free / **V** vegan / **DF** dairy-free *Please make your server aware of any food allergies.*  
*Consuming raw or undercooked meat, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food-borne illness.*  
*Split entrées will incur a \$3 split charge. Parties of eight or more will have an 18% gratuity added to the check.*