

Sunday — Wednesday: 8 a.m. - 2 p.m.
Thursday — Saturday: 8 a.m. - 8 p.m.



Hungry for more?
follow @EatAtEllies

breakfast

FARMERS PLATTER 16

Two eggs* cooked to order, three pieces of applewood bacon, biscuit with sausage gravy. Served with Ellie's potatoes.

GARDEN OMELETTE 13

Three eggs cooked with spinach, tomato, mushroom, and cheese. Served with Ellie's potatoes. Add feta cheese for \$1.

JULIO'S OMELETTE 15

Three eggs cooked with tomato, jalapeños, cilantro, onions, and cheese. Topped with chipotle sauce, fresh guacamole, and our fried tortilla strips. Served with Ellie's potatoes. Add sausage or bacon for \$3.

BREAKFAST SANDWICH 13

Applewood smoked bacon or all-natural roasted ham or sausage, fried egg, and cheddar cheese on choice of bread (biscuit add \$1). Served with fresh fruit.

SWEET POTATO HASH 16

Baked and grilled herb roasted sweet potatoes, bell peppers, onions, andouille sausage with two eggs cooked to order with a cajun sauce.

SWEET POTATO BOWL 13

Herb roasted sweet potatoes, grape tomatoes, avocado, pickled red onions, and an egg* cooked to order. Add feta cheese for \$1.

BUTTERMILK PANCAKES 15

Two pancakes with your choice of sausage or bacon, served with maple syrup. Add blueberries, strawberries, chocolate chips, or pecans for \$1 more. Gluten-free option available for \$1 more.

THE CHICKEN & WAFFLE 18

Our take on this classic dish – specially battered and fried chicken served on a sweet waffle, drizzled with housemade bourbon molasses and topped with honey butter. Served with Ellie's Potatoes.

BLUEBERRY LEMON FRENCH TOAST 14

Three slices of grilled brioche topped with fresh blueberries, lemon curd and powdered sugar. Add bacon or sausage for \$3.

AVOCADO TOAST 13

Multi-grain toast, avocado, grape tomatoes, micro greens, with lemon basil dressing. Served with fresh fruit. Add an egg or tofu for \$3. Add feta cheese for \$1.

BREAKFAST SKILLET 16

A baked and grilled blend of baby baker and red skin potatoes mixed with tricolored peppers and red onions, a biscuit, and andouille sausage topped with a cooked-to-order egg and creole sauce. Served with a wedge of honey dew.

SOUTHERN SKILLET 16

A baked and grilled blend of baby baker and red skin potatoes mixed with tricolored peppers and red onions, a biscuit, and our fried chicken topped with a cooked-to-order egg and creole sauce. Served with a wedge of honey dew.

Available Every Day!

STEAK AND EGGS 19

Cooked-to-order top sirloin served with two cooked-to-order eggs. Served with Ellie's potatoes.

HAM BENEDICT 18

A classic English muffin and poached egg benedict with sliced black forest ham topped with hollandaise and paprika. Served with Ellie's potatoes.

*Substitute tofu at no additional cost

lunch

ALL SANDWICHES ARE SERVED WITH KETTLE CHIPS AND A PICKLE.
SUBSTITUTE SIDE OR CUP OF SOUP FOR 2.50 | SUBSTITUTE HALF SALAD OR BOWL OF SOUP FOR 3.50

HOUSE SALAD 7/13

Red onion, grape tomatoes, cucumber, shredded cheese, with your choice of dressing.

CAESAR SALAD 7/13

Romaine, parmesan, and cornbread croutons. Served with Caesar dressing.

ELLIE'S COBB 8/15

Mixed greens, applewood bacon, grape tomatoes, hard boiled egg, avocado, and blue cheese crumbles. Served with blue cheese dressing.

SEASONAL SALAD 8/15

Specially designed by our chefs with the freshest ingredients in mind.

DRESSINGS & ADDITIONS

Balsamic Vinaigrette, Ranch, Honey Mustard, Lemon Basil Vinaigrette, Blue Cheese, Caesar

Add Proteins:

Chicken 6, Shrimp 7, Salmon 8, Steak 8

SOUPS: CUP 4/BOWL 6

Tomato Basil / Soup of the Day

CHICKEN SALAD CROISSANT 13

Shredded chicken, mayonnaise, celery, red grapes, pecans, on a fresh multi-grain croissant.

MILLS PARK BURGER 15

An 8 oz. grilled patty, with lettuce, tomato, cheddar cheese, on a brioche roll. Add Bacon for \$2.

CORGI CLUB 15

All-natural roasted ham and turkey, bacon, tomato, lettuce, on toasted brioche with mayonnaise.

PULLED PORK SANDWICH 15

Ellie's specially seasoned spice blend with your choice of BBQ or Carolina sauce served on a brioche roll with a side of coleslaw instead of kettle chips.

CHICKEN SANDWICH 15

Grilled or deep fried chicken breast with lettuce, tomato, cheddar cheese and cajun mayo on a brioche roll. Add Bacon for \$2

GRILLED HAM & CHEESE 13

Sliced black forest ham and cheddar cheese on grilled brioche.

SHRIMP & GRITS 18

Yellow grits slow simmered and topped with tiger shrimp, tasso ham gravy, cheese, pimentos, and micro greens.

ELLIE'S RICE & BEANS 15

Red beans mixed with jasmine rice, bell peppers and mirepoix surrounded by a mild Cajun sauce. Add chicken or salmon for \$6. Enjoy blackened or grilled!

a la carte

TWO EGGS 5

APPLEWOOD BACON 4

Three pieces

TWO SAUSAGE PATTIES 4

Pork or Turkey

YELLOW GRITS WITH CHEESE 4

ELLIE'S POTATOES 5

HERB ROASTED SWEET POTATOES 5

FRESH FRUIT 4

BISCUIT 4

TOAST 4

Brioche or Wheat
Gluten-free option available for \$1 more.

CROISSANT 4

Butter or Multi-grain

KETTLE CHIPS 3

young diners

\$10 EACH

CHICKEN FINGERS

Served with chips

MACARONI & CHEESE

Served with fresh fruit

CHEESE PIZZA

Add pepperoni for \$1

GRILLED CHEESE

Add ham for \$1 • Served with chips



GLUTEN-FREE



DAIRY-FREE



VEGETARIAN



VEGAN

SPLIT ENTRÉES WILL INCUR A \$3 SPLIT CHARGE. PARTIES OF TEN OR MORE WILL HAVE A 20% GRATUITY ADDED TO THE CHECK.

Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. Please make your server aware of any food allergies.

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coffee, tea & drinks

ALL ESPRESSO DRINKS COME WITH A DOUBLE SHOT, ADD \$2 FOR A QUAD SHOT.

ESPRESSO SHOT 4
Deeper Roots Alchemy Blend

TRADITIONAL MACCHIATO 4

RED EYE 6

BREVE 5

AMERICANO 4

CAPPUCCINO 4.5

LATTE 5

DIRTY CHAI LATTE 5

BOTTOMLESS COFFEE 4
Ethically sourced medium roast coffee of the day,
regular or decaf.

COLD BREW 5

CAFÉ AU LAIT 4

HOT ORGANIC RISHI TEA 4
Matcha, Earl Grey, English Breakfast, Turmeric, Ginger,
Blueberry Hibiscus, Masala Chai, Chamomile Medley

SWEET MATCHA LATTE 4

CHAI LATTE 4.5

caffeine free options:

STEAMER 4
Choice of steamed milk and flavored syrup.

HOT CHOCOLATE 4

ITALIAN SODA 4
Choice of milk and club soda.

**STEAMED CARAMEL
APPLE CIDER 5**
Seasonal only.

SOFT DRINKS 4

Coke, Diet Coke, Coke Zero, Sprite, Barq's Root Beer

JUICE 4

OJ, Apple, Pineapple, Cranberry, Tomato, Grapefruit

SWEET OR UNSWEET TEA 4

MILK 4

Whole Milk, Low-fat, Half and half

Soy, Almond, Macadamia, Oat – add .50

FLAVORS add .50

Mocha, Caramel, White Chocolate, Vanilla,
Sugar-free Vanilla, Sugar-free Caramel, Hazelnut,
Pumpkin Spice, Toffee, Peanut Butter, Butterscotch,
Peach, Hibiscus, Rose, Lavender, Raspberry,
Watermelon, Natural Honey

specialty coffees

AFFOGATO 7

Espresso shot poured over your choice of Young's
chocolate or vanilla ice cream with chocolate and
caramel sauce drizzle, topped with whipped cream.

BUCKEYE MOCHA 6

Espresso shot, peanut butter, chocolate sauce, milk.
Available hot or iced.

BRAIN COFFEE 6

House coffee blended with coconut oil and organic
grass-fed ghee.

HONEY BEE LATTE 6

Espresso shot, local honey, milk. Available hot or iced.

spike your morning

BOURBON COFFEE 9

House coffee blended with Kentucky Bourbon Coffee.

SKREWBALL MOCHA 10

Peanut butter whiskey, espresso shot, chocolate
sauce, and milk.

HONEY IRISH COFFEE 9

House coffee with The Whistler Honey Irish whiskey,
topped with whipped cream.

JAVACCINO JUMP STARTER 9

Kentucky Coffee bourbon, Irish cream, cold brew,
and hazelnut syrup.

ELLIE'S BARKING

BLOODY MARY 9

House vodka, Ellie's housemade bloody mary mix,
olives and bacon.

MIMOSA 9

Your choice of Classic, Mango, Raspberry, or Pineapple.

SALTED CARAMEL MUDSLIDE 10

House vodka, Kahlua, salted caramel syrup, Irish cream,
and an espresso shot with a chocolate sauce swirl.

ESPRESSO MARTINI 10

House vodka, Kahlua, simple syrup and
an espresso shot.

specialty cocktails

SCAN HERE

for a full list of
rotating drafts and
seasonal selections:



ORANGE MINT SANGRIA 10

House red or white wine, brandy, orange liqueur,
sparkling orange juice, fruit, and mint.

**LONDON HIBISCUS
LEMONADE 9**

Aviation gin, blueberry syrup,
lemonade, and hibiscus.

JULIO'S PREMIER MARGARITA 8

Tres Agaves blanco, orange liqueur, lime juice,
cucumber, and cilantro.

ELLIE'S OLD-FASHIONED 10

Redwood Empire Emerald Rye whiskey, housemade
bourbon molasses, orange liqueur, angostura bitters.

YELLOW SPRINGS SOUR 9

Redwood Empire Pipe Dream bourbon,
simple syrup, lemon juice floated with house
cabernet sauvignon.

**PINEAPPLE UPSIDE
DOWN CAKE 9**

House vodka, butterscotch schnapps, bourbon
creme, pineapple juice and grenadine.

PEACH MINT MOJITO 9

Bacardi rum, peach mint syrup, club soda,
and fresh mint.

CHUCK'S LAVENDER PALOMA 10

Tres Agaves blanco, lavender syrup, lime juice,
sparkling grapefruit juice, and rosemary.

LIMONCELLO 10

House vodka, Lemoncello, orange liqueur, lemon
juice, and simple syrup.

ELLIE'S MANHATTAN 10

Redwood Empire Pipe Dream bourbon, sweet
vermouth, orange bitters, and a cherry.

southern sweets

COCONUT LAYER CAKE 9

Coconut soaked pound cake, coconut cream
filling, and toasted coconut flakes.

CHOCOLATE BOURBON CAKE 9

Layered chocolate cake soaked in bourbon cream,
chocolate buttercream, and chocolate ganache.

BOURBON PECAN PIE 8

Made with sorghum and bourbon for a more
complex flavor than your average pie.

CREME BRULEE 8

Vanilla bean custard topped with a layer of
hardened caramelized sugar.

SEASONAL CHEESECAKE 8

Ask your server or check out the bakery case.

WAFFLE SUNDAE 10

Our sweet waffle, made to order, stacked with
chocolate and vanilla Young's ice cream with
caramel and chocolate sauce.

KEY LIME PIE 8

Pecan graham cracker crust and fresh lime juice.

YOUNG'S ICE CREAM 5

Your choice of vanilla, chocolate, or strawberry,
topped with whipped cream.

DAILY SPECIALS

Ask your server about today's
delectable dessert options.

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appetizers

LOADED PORK PUB FRIES 14
Steak fries piled with our pulled pork and covered with Guinness beer cheese. Topped with diced tomatoes, pickled onions, and jalapeno.

PIMENTO CHEESE DIP 12
Cheddar jack and cream cheese dip blended with pimentos, served with crackers.

STUFFED HUSHPUPPIES 12
Pimento stuffed hushpuppies, with cheese & grits. Served with red pepper jelly.

DEILED EGGS 12
Hard boiled eggs with creamy Cajun filling topped with candied bacon, fresh jalapeño and smoked paprika.

GARLIC BUTTER STEAK BITES†16
Sirloin bites in garlic butter with potatoes, parmesan cheese, thyme and rosemary.

CATFISH TACOS 15
3 flour street tacos, fried catfish, pico & avocado crema.

SOUTHERN CHICKEN EGG ROLLS 12
Deep fried with bell peppers, onions, black beans. Served with chipotle ranch.

FRIED GREEN TOMATOES 12
Traditional fried green tomato with cajun ranch.

soups, salads & sandwiches

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SUBSTITUTE SIDE OR CUP OF SOUP FOR 2.50 | SUBSTITUTE HALF SALAD OR BOWL OF SOUP FOR 3.50

DRESSINGS & ADDITIONS
Balsamic Vinaigrette, Ranch, Honey Mustard, Lemon Basil Vinaigrette, Blue Cheese, Caesar
Add Proteins:
Chicken 6, Shrimp 7, Salmon 8, Steak 8

HOUSE SALAD 7/13
Red onion, grape tomatoes, cucumber, shredded cheese, with your choice of dressing.

CAESAR SALAD 7/13
Romaine, parmesan, and cornbread croutons. Served with Caesar dressing.

ELLIE'S COBB 8/15
Mixed greens, applewood bacon, grape tomatoes, hard boiled egg, avocado, and blue cheese crumbles. Served with blue cheese dressing.

SEASONAL SALAD 8/15
Specially designed by our chefs with the freshest ingredients in mind.

SOUPS:
CUP 4 / BOWL 6
Tomato Basil / Soup of the Day

CHICKEN SANDWICH 15
Grilled or deep fried chicken breast with lettuce, tomato, cheddar cheese and cajun mayo on a brioche roll. Add Bacon for \$2

GRILLED HAM AND CHEESE 13
Sliced black forest ham and cheddar cheese on grilled brioche.

MILLS PARK BURGER† 15
Our classic 8 oz cheeseburger with lettuce, tomato and cheddar cheese on a brioche roll. Add Bacon \$2

CORGI CLUB 15
All-natural roasted ham and turkey, bacon, tomato, lettuce, on toasted brioche with mayonnaise.

CHICKEN SALAD CROISSANT 13
Shredded chicken, mayo, celery, red grapes and pecans on a fresh multi-grain croissant.

PULLED PORK 15
Ellie's specially seasoned spice blend with your choice of BBQ or Carolina sauce served on a brioche roll with a side of coleslaw instead of kettle chips.

entrées

NEW YORK STRIP† 30
A 10 oz grilled New York Strip steak with compound butter, mashed potatoes and seasonal vegetables.

MARRY ME CHICKEN 24
Oven roasted chicken breast with a cream sauce consisting of sundried tomato, garlic and parmesan cheese, served with rice and seasonal vegetables.

OVEN ROASTED SALMON 26
Seared 6 oz salmon topped with an herb and garlic cream sauce -or- maple bourbon sauce. Served with rice and brussels sprouts.

SHRIMP SCAMPI 19
Spaghetti tossed in white wine lemon butter sauce, topped with shrimp and parmesan cheese.

SMOTHERED PORK CHOPS 24
Two pan-seared pork chops covered in a southern-style gravy served with mashed potatoes and seasonal vegetables.

THE CHICKEN & WAFFLE 18
Our take on this classic dish - specially battered and fried chicken served on a sweet waffle, drizzled with house made bourbon molasses and topped with honey butter. Served with Ellie's Potatoes.

CREOLE PASTA PRIMAVERA 19
A blend of sauteed seasonal vegetables, with spaghetti tossed in garlic, butter, and a cajun creole sauce.

UPGRADE TO A PREMIUM SIDE* FOR \$2

ELLIE'S PRIME RIB† 30
12 oz. of slow roasted prime rib, cooked to order. Served with our creamy mashed potatoes and sauteed seasonal vegetables.

ELLIE'S RICE AND BEANS 15
Red beans mixed with jasmine rice, bell peppers and mirepoix surrounded by a mild Cajun sauce. Add blackened or grilled salmon or chicken for \$6.

SWEET POTATO CURRY 18
Chickpeas and spinach served over pearled cous cous with a cajun inspired curry.

sides

SEASONAL VEGETABLES 4

FRENCH FRIES 4
make parmesan truffle +3

FRESH FRUIT 4

ELLIE'S POTATOES 4

COLESLAW 4

FRIED BRUSSELS SPROUTS 4

COLLARD GREENS* 6

MACARONI & CHEESE* 6

ASPARAGUS* 6

young diners

\$10 EACH

CHICKEN FINGERS
Served with chips

MACARONI & CHEESE
Served with fresh fruit

CHEESE PIZZA
Add pepperoni for \$1

GRILLED CHEESE
Add ham for \$1 • Served with chips



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