

# elé

BISTRO & WINE BAR

## ARTISAN CHEESE PLATE | 20

a selection of cheeses served with olives, grapes, marcona almonds, roasted garlic, honey, dijon mustard, grape butter and garlic toast crostini

ADD SALAMI, HOUSEMADE SMOKED SALMON DIP AND BOURBON BACON JAM | +6.5

## CHICKEN TENDER BASKET | 15

Four buttermilk battered chicken tenders served with shoestring or sweet potato fries and choice of two dipping sauces

## HOUSEMADE TORTILLA CHIPS & DIPS

fried flour tortilla chips with your choice of housemade dip

GUAC & SALSA | 11 

MEXICAN STREET CORN DIP | 13 

SPINACH ARTICHOKE DIP | 13 

SMOKED SALMON DIP | 14

# Small Plates

## FLATBREAD OF THE DAY | 15

ask your server for today's special

## POUTINE | 17

our crispy house fries topped with braised short-rib gravy, white cheddar cheese curds and garlic herb cream

## HONEY FRIED CHICKEN TACOS | 14

fried chicken tossed in hot honey with housemade pickles, radishes and cilantro aioli on flour tortillas

## ASSORTED SLIDERS\* | 15

a trio of our house favorite sliders on toasted brioche

### BISTRO BURGER

ground chuck slider with bacon jam, pickled red onion, arugula, brie cheese, cheddar cheese and hot honey

### TEQUILA LIME CHICKEN

marinated grilled chicken, cilantro aioli, bibb lettuce, red onion and house guacamole

### ELÉ CUBAN

shredded slow roasted pork, black forest ham, housemade pickles, swiss cheese, dijon mayo and pineapple jalapeño cream cheese

## SOUP & SALAD

### SOUP OF THE DAY | CUP 7 BOWL 9

CUP OF SOUP & HALF SALAD COMBO | 13  
CHOOSE SEASONAL SALAD | +2

### ELÉ CHOPPED SALAD | 14

a blend of chopped roma crunch and harvest mixed greens with red radishes, english cucumbers, cherry tomatoes, garden peas, green beans, hard-boiled egg and garlic naan toast points with house champagne vinaigrette dressing

### BEET & FRIED GOAT CHEESE SALAD | 14

with orange segments, arugula and lemon poppyseed vinaigrette

### SEASONAL SALAD | 17

ask your server for today's selection

### BIBB LETTUCE & PEAR SALAD | 14

bibb lettuce and harvest mixed greens with candied pecans, dried cranberries, goat cheese, fresh pears and house champagne vinaigrette

### CHICKEN BACON RANCH SALAD | 14

chopped roma crunch lettuce, cherry tomatoes, diced red onion and white cheddar tossed in housemade ranch dressing and topped with grilled basil chicken and toasted parmesan bread crumbs

### HOUSEMADE DRESSINGS

ranch, house champagne vinaigrette, golden balsamic vinaigrette, lemon poppyseed vinaigrette, seasonal dressing

### ADD A PROTEIN FOR AN ADDITIONAL CHARGE

choose from salmon, grilled chicken, fried shrimp

 VEGETARIAN ITEM

ASK YOUR SERVER ABOUT OUR OPTIONS FOR GLUTEN FREE MODIFICATIONS

# Happy Hour

WEEKDAYS 3-6PM

\$5 CRAFT BEERS · \$6 HOUSE WINES · \$3 OFF APPETIZERS, WINE FLIGHTS & BISTRO COCKTAILS

3680 RIGBY ROAD, MIAMISBURG, OHIO 45342

\*consuming raw or undercooked meat, poultry, seafood, shellfish or egg may increase your risk of food borne illnesses

April 2024

# Between a bun

ALL SERVED WITH HOUSEMADE POTATO CHIPS & A PICKLE SPEAR

## BISTRO BURGER\* | 18

all-natural hormone-free ground beef with bacon jam, pickled red onion, arugula, brie cheese, cheddar cheese and hot honey on a toasted brioche bun  
or **Keep it Classic** with bibb lettuce, red onion, tomato, housemade pickles and your choice of cheese and bun

## ELÉ CUBAN SANDWICH | 15

shredded slow roasted pork, black forest ham, housemade pickles, swiss cheese, dijon aioli and pineapple jalapeño cream cheese on a toasted telera bun

## TURKEY & BRIE SANDWICH | 14

oven roasted turkey, arugula, sliced pears and brie spread on a toasted telera bun

## ELÉ BLT | 15

applewood bacon, fried green tomatoes, arugula and garlic aioli on toasted sourdough bread

## ELÉ VEGGIE BURGER | 15

our signature housemade patty made of grilled vegetables, black beans, corn and rice with garlic basil aioli, arugula, pickled red onion and avocado purée on a toasted brioche bun

## CLUB SANDWICH | 15

oven roasted turkey, black forest ham, applewood bacon, bibb lettuce, tomato, american cheese, pepper jack cheese and grape butter on toasted sourdough bread or seeded multigrain

## BASIL CHICKEN SANDWICH | 16

free range chicken breast marinated in housemade basil purée and garlic, served with bibb lettuce, tomato and garlic basil aioli on a toasted telera bun

## BLACKENED SALMON BURGER | 17

housemade salmon patty blackened with cilantro aioli, arugula, pickled red onions and hot honey on a toasted brioche bun

# Main Plates

## CHICKEN PICCATA | 23

lightly breaded pan fried chicken breast served with garlic mashed potatoes and crispy fried brussels sprouts topped with a buttery caper sauce

## SHORT RIBS & POTATO | 27

rich demi-glace slow braised beef short ribs over garlic mashed potatoes and green beans finished with truffle oil

## PAN SEARED ATLANTIC SALMON | 26

atlantic salmon over garlic mashed potatoes and green beans topped with lemon butter caper sauce with cherry tomatoes

## BROWN BUTTER SEA SCALLOPS | 28

pan seared brown butter sea scallops over creamy saffron parmesan risotto and crispy brussels sprouts with a balsamic reduction

## SHRIMP & GRITS | 23

breaded and fried shrimp tossed in our housemade buffalo sauce, served over cheesy grits and fried green tomatoes, topped with crumbled bacon, hollandaise sauce and basil purée

## PASTA OF THE DAY | 23

ask your server for today's special

## HOUSEMADE SAUCES +.75

BUFFALO, RANCH, BBQ SAUCE,  
GARLIC AIOLI, HONEY MUSTARD

## JUST FOR KIDS

served with chips or fruit

CHICKEN FINGERS 8

GRILLED CHEESE 7

TWO CHEESEBURGER SLIDERS 8

CHEESE QUESADILLA 6

## on the side

HOUSEMADE POTATO CHIPS 3

SWEET POTATO FRIES 4.5

SHOESTRING FRENCH FRIES 4.5

SAUTÉED GREEN BEANS 4.5

CRISPY BRUSSEL SPROUTS 4.5

GARLIC MASHED POTATOES 4.5

SAFFRON RISOTTO 4.5

HOUSE SALAD 6



VEGETARIAN ITEM

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# Cocktails

## **ELÉ ESPRESSO MARTINI | 14**

an élé favorite! housemade cold brew from Boston Stoker espresso beans, vanilla vodka, Bailey's Irish Cream, Frangelico

## **MARTINIS | 11**

Cosmo, Lemon Drop or Dirty

## **MARGARITA | 10**

1800 silver, orange juice, triple sec, lime juice, agave

## **CLASSIC MIMOSA OR BELLINI | 9**

bellini flavors include: peach, mango, strawberry or raspberry

## **BOURBON OLD FASHIONED | 10**

bourbon, fresh orange, bitters and Luxardo cherry

## **MANHATTAN | 10**

bourbon, bitters, sweet vermouth and Luxardo cherry

## **MOJITOS | 10**

pineapple, strawberry, raspberry or classic

## **STRAWBERRY FIELDS | 13**

Tanqueray gin, strawberries, St. Germain, simple syrup topped with bubbles

# Sweet Treats

## **ELÉ CARROT CAKE | 8**

moist buttermilk carrot cake loaded with carrots, walnuts, pineapple and coconut, frosted in our cream cheese buttercream then rolled in chopped walnuts

## **ELÉ WHITE CHOCOLATE RASPBERRY CAKE | 8**

white cake with white chocolate ganache and sweet raspberry filling, iced in our signature buttercream

## **CRÈME BRÛLÉE OF THE DAY | 8**

the classic french dessert made with custard and caramelized sugar  
ask your server about today's flavor

## **SALTED CARAMEL ESPRESSO MOUSSE CAKE | 9**

rich chocolate cake with a chocolate espresso mousse, salted caramel topping and crème anglaise filling

## **ELÉ SEASONAL DESSERT**

ask your server about today's flavor

# Join us for Weekend Brunch

**EVERY SATURDAY 9AM-2PM & SUNDAY 9AM-3PM**

**WWW.ELECAKECO.COM | 937.384.2253**

# The Wine Cellar

AVAILABLE IN 6OZ AND 9OZ POURS

## WHITE

### TINY BUBBLES

<b>POQUITO, MOSCATO</b> Spain (375 ml bottle)	12
<b>ANNA DE CODORNÍU, BLANC DE BLANCS</b> Spain (187 ml bottle)	9
<b>CANELLA, PROSECCO</b> Italy (187 ml bottle)	9
<b>BOCELLI, PROSECCO</b> Veneto, Italy	39

### BRIGHT WHITES

from sweet to dry

<b>DEBONNE, MOSCATO RIESLING</b> Grand River Valley, Ohio	8   11.5   24
<b>DEBONNE, PEACHTREE GRIGIO</b> Grand River Valley, Ohio	8   11.5   24
<b>LUNA NUDA, PINOT GRIGIO</b> Trentino-Alto Adige, Italy	10   14.5   30
<b>LAGARIA, PINOT GRIGIO</b> Delle Venezie, Italy	10   14.5   30
<b>GIESEN, SAUVIGNON BLANC</b> Marlborough, New Zealand	9   13   27
<b>EMMOLO, SAUVIGNON BLANC</b> Napa Valley, California	11   16   33

<b>RAIMAT, ALBARINO</b> Catalonia, Spain Fresh citrus and melon notes	9   13   27
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<b>SEA SUN, CHARDONNAY</b> Santa Barbara/Monterey/Solano, California	10   14.5   30
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<b>YALUMBA, CHARDONNAY</b> South Australia	9   13   27
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### ROSÉ

<b>MARIANA, ROSÉ</b> Alentejo, Portugal	10   14.5   30
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<b>ELOUAN, ROSÉ</b> Oregon Lively flavors of grapefruit, strawberry and nectarine	12   17.5   36
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<b>STOLLER FAMILY ESTATE, PINOT NOIR ROSÉ</b> Willamette Valley, Oregon	12   17.5   36
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## RED

### RED DRESS REDS

<b>DEBONNE, BLUEBERRY NOIR</b> Grand River Valley, Ohio	8   11.5   24
<b>SEA SUN, PINOT NOIR</b> California	10   14.5   30
<b>CASTLE ROCK, PINOT NOIR</b> Willamette Valley, Oregon	13   19   39
<b>BOCELLI, SANGIOVESE</b> Tuscany, Italy Medium bodied wine perfect with dinner or on it's own	11   16   33

<b>ZOE, RED BLEND</b> Peloponnese, Greece	10   14.5   30
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<b>CONUNDRUM, RED BLEND</b> California	11   16   33
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<b>QUILT, THREADCOUNT RED BLEND</b> California Supple and soft, rich red fruit	14   20.5   42
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<b>EMMOLO, MERLOT</b> Napa Valley, California	-   -   70
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<b>ANTIGAL UNO, MALBEC</b> Mendoza, Argentina	10   14.5   30
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<b>BONANZA, CABERNET SAUVIGNON</b> Napa Valley, California	11   16   33
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<b>LIBERTY SCHOOL, CABERNET SAUVIGNON</b> Paso Robles, California	11   16   33
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<b>ALEXANDER VALLEY VINEYARDS, CABERNET SAUVIGNON</b> California	14   20.5   42
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<b>TEXTBOOK, CABERNET SAUVIGNON</b> Paso Robles, California Balanced depth of flavor with nice earthy structure	-   -   70
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## HOUSE WINES

<b>BUBBLES</b>	8   -   24
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<b>CABERNET SAUVIGNON</b>	8   11.5   24
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<b>CHARDONNAY</b>	8   11.5   24
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## FLIGHTS

3 ounce pours of each wine

### OHIO SWEET MEDLEY | 13

DEBONNE, MOSCATO RIESLING  
DEBONNE, PEACHTREE GRIGIO  
DEBONNE, BLUEBERRY NOIR

### WORLDWIDE WHITES | 16

LUNA NUDA, PINOT GRIGIO *Italy*  
RAIMAT, ALBARINO *Spain*  
YALUMBA, CHARDONNAY *Australia*

### WORLDWIDE REDS | 18

BOCELLI, SANGIOVESE *Italy*  
ZOE, RED BLEND *Greece*  
ANTIGAL UNO, MALBEC *Argentina*

### UBER REDS | 18

SEA SUN, PINOT NOIR  
CONUNDRUM, RED BLEND  
QUILT, THREADCOUNT RED BLEND

### CALI CABS | 18

BONANZA,  
CABERNET SAUVIGNON  
LIBERTY SCHOOL,  
CABERNET SAUVIGNON  
ALEXANDER VALLEY VINEYARDS,  
CABERNET SAUVIGNON

### ROSÉ ALL DAY | 17

MARIANA, ROSÉ  
ELOUAN, ROSÉ  
STOLLER FAMILY ESTATE,  
PINOT NOIR ROSÉ

# Sangrias

Available by the glass or pitcher

WHITE 10 | 30

RED 10 | 30

**SANGRIA SATURDAYS**

**\$20 PITCHERS**