



# THE ELM

est. 2020

## WINE - BEER

### WHITE, ROSE & SPARKLING

Giesen Sauvignon Blanc | 20  
New Zealand, Marlborough

Boira Pinot Grigio | 20  
Italy, Friulia- Venezia

Sean Minor 4B Chardonnay | 25  
California, Central Coast

Montrose Cuvee Rose | 25  
France, Languedoc

Mirabello Prosecco | 25  
Italy, Venito

### RED WINE

Cest La Vie Red Blend | 20  
Languedoc, France

Buehler Cabernet Sauvignon | 40  
California, Napa Valley

Sean Minor 4B Cabernert | 25  
California, Paso Robles

Sean Minor 4B Pinot Noir | 25  
California

### BEER – 6 Pack Options

Buckledown Brewery, Lyons IL

Fritzicuffs Pilsner | 12

Belt and Suspenders IPA | 12

Bells Brewery, Comstock, MI

Oberon | 12

### SIGNATURE COCKTAIL

Franklin D | 50

Old Fashioned Kit, Makes 12 cocktails

Old Forestor 750ml, housemade seasonal syrup 250ml,  
lemon, mixology directions

## STARTERS

Mixed Greens | 6  
cherry tomatoes, cucumbers, balsamic vinaigrette

Soup of the Day | 6  
Ask for today's selection.

Baked Crab Cakes | 16  
lemon, scallions, creole remoulade sauce,  
roasted bell peppers, corn salad

Pimento Cheese Plate | 9  
artisan flatbread, pickled onions, micro basil

## SANDWICHES

ALL SANDWICHES SERVED WITH CHOICE OF HOUSEMADE CHIPS OR FRUIT  
SUBSTITUTE BEYOND BURGER PATTY 3, GLUTEN FREE BUN 1

Turkey Wrap | 13  
smoked turkey, garlic herb mayonnaise, romaine, tomatoes, Applewood smoked bacon, sun-dried  
tomato tortilla

Grilled Chicken Sandwich | 14  
chipotle mayonnaise, lettuce, tomatoes, crispy onions, pickle, pepper jack cheese,  
Applewood smoked bacon, telera bread

Turkey Burger | 14  
sun-dried tomatoes, basil pesto, mozzarella, arugula, potato bun

The Elm Cheddar Burger | 15  
sharp cheddar, lettuce, tomatoes, pickle, garlic herb mayonnaise, potato bun

## ENTRÉES

The Elm Chopped | 15  
iceberg, cherry tomatoes, diced red onions, Applewood smoked bacon, scallions,  
avocado, feta cheese, garlic herb vinaigrette  
(add shrimp \$7 , chicken \$5 or salmon \$7)

Spinach Salad | 13  
arugula, spinach, candied pecans, sliced poached pears,  
balsamic vinaigrette, shaved parmesan  
(add shrimp \$7 , chicken \$5 or salmon \$7)

Southwest Quinoa Salad | 15  
black beans, avocado, scallions, diced bell peppers, cherry tomatoes, charred corn,  
crispy tortillas, cilantro lime vinaigrette  
(add shrimp \$7 , chicken \$5 or salmon \$7)

Faroe Island Salmon\* | 29  
spanish chorizo, sweet corn, roasted potato, tomato saffron sauce

Risotto | 20  
parmesan, vegetable stock, edamame, wild mushrooms,  
(add shrimp \$7 , chicken \$5 or salmon \$7)

Shrimp Pasta | 24  
basil pesto, bucatini pasta, arugula, parmesan, cherry tomatoes,  
rendered pancetta

Surf and Turf\* | 50  
6 oz. beef tenderloin, 5 oz. baked crab cake, herb roasted potatoes,  
grilled asparagus, remoulade sauce, lemon, caramelized onion demi glaze

Follow us for our Weekly Family Meal package  
available for pre-order

@theelmlagrange on instagram and facebook

Hours of operation: Wednesday-Sunday 11am-7pm

Eddie Jobin JII, Executive Chef

23 WEST HARRIS AVENUE | LA GRANGE, ILLINOIS

\*Consumer Warning - Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

CARRY OUT MENU | SUMMER