
THE ELEPHANT

JUICE FORWARD \$8

HOUSE MADE

Outrageous Orange

orange, pineapple, cranberry, grapefruit, lime

Perfect Pineapple

pineapple, grapefruit, lime

Add Booze.....extra +\$4

SPECIALTY COCKTAILS \$12

The French Word

gin, st. germain, lemon, prosecco

Lockwood

rye, cognac, dry curacao, maraschino, cynar, peychaud's & orange bitters

The Elephant Mule

vodka, ginger beer, lime juice, simple syrup

The Tiffany

vodka, seasonal fruit puree, lemon juice, prosecco

WINES by the glass

Bubbles

Prosecco, <i>Primaterra</i> , Italy	10 / 38
Pinot Noir, <i>Anna Cordonui</i> , Spain	11 / 42
Moscato, <i>Massolino</i> , Italy	14 / 54
Cider Rose, <i>Mariane</i> , France	9 / 34

Rose

Grenache, <i>Eclat de Font Barriele</i> , France	9 / 34
Cabernet Franc, <i>Silvermyn</i> , S. Africa	12 / 46
Blend, <i>Famille Perrin</i> , France	12 / 46
Malbec / Pinot Noir, <i>Susana Balbo</i> , Argentina	14 / 54

White

Pinot Gris, <i>Four Graces</i> , Italy	13 / 50
Chardonnay, <i>Matchbook</i> , California	12 / 46
Viognier, <i>The Hermit Crab</i> , Australia	11 / 42

Red

Pinot Noir, <i>Block Nine</i> , California	12 / 46
Cabernet Sauvignon, <i>Aquinas</i> , California	13 / 50
Malbec, <i>Crios</i> , Argentina	10 / 38
Zinfandel, <i>Calstar Za Za</i> , California	14 / 54

LOCAL DRAFT \$8

Flying Dog Snake Dog IPA
RAR Nanticoke Nectar
Union Anthem
Jailbreak Feed the Monkey Hefeweizen
Yards Chocolate Love Stout

BOTTLED \$7

Yuengling
Blue Moon

Take a tour of Chef's menu - 3 tasting courses plus dessert for \$68

Per person, excludes tax & gratuity

We would love if everyone at the table participates, one selection from each category excluding Shared items

STARTERS & SMALL PLATES

Soup of the Day	10
Beef Tartar (GF, DF) <i>striploin, bone marrow confit, fried quail egg, shallots, horseradish</i>	16
Little Gem Salad (GF, DF) <i>baby romaine, candied walnuts, pecorino romano, mint, caesar dressing</i>	13
Ahi Tuna Tostada (GF) <i>Raw sushi grade tuna, serrano chile, fava bean, cilantro, unagi aioli</i>	18
Beef & Black Pepper Dumplings (DF) <i>stir fry short rib dumplings, piri piri chili, black pepper syrup</i>	13
Artichoke Salad (GF) <i>parmesan reggiano, lemon-truffle vinaigrette, grissini</i>	12
Lamb Kabobs <i>tabbouleh, beet yogurt, charred eggplant puree, hummus, pita</i>	14
Roasted Beet Salad (GF) <i>goat cheese, pistachios, fig-molasse, mint</i>	12
Charred Octopus (GF) <i>spicy chickpea salad, smoked paprika aioli</i>	18
Lobster & Avocado (GF) <i>pickled radish, kumquat vinaigrette</i>	16

PASTA, GRAIN & RICE

Garganelli Pasta	26
<i>black truffle fonduta, parmesan reggiano crumbles, wild mushroom</i>	
Shanghai Noodles	30
<i>peking duck, udon noodles, onion, scallion, baby bok choy</i>	
Penna alla Norma (GF, V, VG, DF)	24
<i>gluten-free pasta, San Marzano tomatoes, eggplant, pine nuts, ricotta</i>	
Spaghetti Verde	28
<i>carbonara, wild boar ragu, broccolini rabe, shaved egg yolk</i>	
Crab Cannelloni	31
<i>squid ink sauce, roasted red peppers</i>	
Rabbit Pappardelle	28
<i>carrot pappardelle pasta, rabbit bolognese, parmesan reggiano</i>	
Porcini Mushroom & Foie Gras Risotto (GF)	26
<i>accuerello 7 year aged rice, seared Hudson Valley foie gras</i>	
Cappellacci Dei Brigant Pasta	28
<i>hand-rolled pasta, littleneck clams, garlic, swiss chard, calabrese chili</i>	

VEG OUT \$8

Collard Greens	Spicy Chickpea Salad
English Peas	Fried Yuca
Asparagus	New Potatoes
Swiss Chard	Burned Vegetables
Baby Bok Choy	Mustard Greens

SUNDAY SUPPER FAMILY STYLE

**The items below are designed for 2 people & only served on Sundays*

Chef Orlando's Paella of the Day (GF)	MP
<i>It's really good!</i>	
Cajun Fried Chicken	48
<i>southern style coleslaw, garlic mashed potatoes</i>	

FARM, FIELD & SEA

Searched Salmon (GF) <i>English peas, pea shoots, soubise sauce, salmon crackling</i>	34
Chicketta (GF) <i>mustard greens, black garlic molasses, asparagus</i>	28
Curried Quinoa (GF, V, VG, DF) <i>English peas, potato, mint, vundaloo yogurt</i>	24
Pork Shank (GF) <i>collard greens, agro-dolce</i>	30
Braised Short Rib (GF) <i>ramp pesto risotto, pecorino romano cheese, pickled radish</i>	32
Sea Salt Baked Whole Fish (GF) <i>fresh green salad</i>	MP

SHARE PLATES

Charcoal Grill Cowboy Steak (GF) <i>20 ounce prime bone-in ribeye, fried yuca, guasacaca sauce</i>	85
Seafood a la Planxa (GF) <i>whole shrimp, squid, octopus, fish, scallop, new potatoes</i>	78
Lamb Shoulder Barbacoa (GF) <i>fresh corn tortillas, avocado, burned vegetables, tomatillo sauce</i>	65

Join us for...

Upstairs at The Elephant on Thursdays, Fridays & Saturdays

Live Jazz every Thursday at 7pm

Chef's Counter - See host for reservations

Sunday Supper - 3pm-8pm

Mallory Staley - COO / Co-Owner
Linda Brown Rivelis - President / Co-Owner

Orlando Amaro - Executive Chef
Steven Rivelis - CEO / Co-Owner

**Consuming raw or undercooked food products may increase the risk of a foodborne illness
20% Gratuity will be added to parties of 6 or more*