
THE ELEPHANT

JUICE FORWARD \$8

HOUSE MADE

Heart Beet

beet, carrot, grapefruit, simple syrup,
ginger beer

Cherry-licious

cherry, pomegranate, lemon, honey, club soda

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

SPECIALTY COCKTAILS

Lockwood 13

rye, cognac, dry curacao, maraschino, cynar, bitters

The Tiffany 12

vodka, seasonal fruit puree, lemon, honey syrup, prosecco

Save the Elephant 15

opihir gin, lillet, dry vermouth

(for every drink sold, \$5 goes to a Save the Elephant organization!)

Secret Knock 13

bourbon, luxardo, almond syrup, cherry bitters

The 19 Punch 12

spiced rum, amaretto, clove syrup, lime juice

Midnight Rider 14

midnight moon whiskey, angostura amaro, chambord, black walnut bitters,
luxardo cherry

WINES by the glass

Bubbles

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

Rose

Blend, <i>Goats do Roam</i> , South Africa	8 / 30
Blend, <i>Famille Perrin</i> , France	12 / 46
Malbec / Pinot Noir, <i>Susana Balbo</i> , Argentina	14 / 54

White

Pinot Grigio, <i>San Pietro</i> , Italy	10 / 38
Chardonnay, <i>Foxglove</i> , California	12 / 46
Sauvignon Blanc, <i>Dourthe</i> , France	12 / 46

Red

Pinot Noir, <i>Block Nine</i> , California	11 / 42
Cabernet Sauvignon, <i>75</i> , California	13 / 50
Merlot, <i>Spellbound</i> , California	10 / 38

LOCAL DRAFT \$8

Raven Annabell Lee Belgium Blond
Milkhouse Coppermine Creek Dry Stout
Jail Break Infinite Amber Ale
Monument City Battle IPA

BOTTLED \$7

Select Bottles -
ask your server or bartender

STARTERS & SMALL PLATES

Soup the Day <i>chefs inspirations</i>	10
Salmon Carpaccio (GF) <i>orange segments, shaved fennel, lemon crema, micro cilantro</i>	15
Spicy Chickpea & Avocado Sushi Roll (DF, VG, V) <i>carrot, cucumber, mango, pickled red onion, soy wasabi dip</i>	11
Moroccan Meatballs (GF) <i>cauliflower polenta, pickeled chili</i>	13
Beef & Black Pepper Dumplings (DF) <i>sweet soy</i>	14
House Romaine <i>carrot, cucumber, tomato, red onion, crouton, creamy parmesan dressing</i>	12
Lamb Kabobs <i>tabbouleh, beet yogurt, charred eggplant puree, hummus, pita</i>	14
Truffle "Mozzarella Stick" <i>risotto, roasted red pepper coulis</i>	13
Charred Octopus (GF) <i>spicy chickpea salad, smoked paprika aioli</i>	18
Roasted Rainbow Carrots & Beets (GF, DF) <i>whipped goat cheese, toasted pistachios, pomegranate vinaigrette</i>	12
Korean Beef Tacos (GF, DF) <i>braised beef, grilled tortilla, mango bbq, pickled cucumber</i>	11
Bang Bang Shrimp (GF) <i>seaweed salad, black sesame seeds</i>	14

Join us for...

Upstairs at The Elephant on Thursdays, Fridays & Saturdays

Live Jazz Thursday Nights at 8pm, Open Mic Friday Nights at 7pm

DJ Saturday Nights at 9pm

Chef's Counter - See host for reservations

Sunday Supper - 3pm-8pm

(V) = vegan (VG) = Vegetarian (GF) = gluten free (DF) = dairy free

*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 & no individual itemized checks

PASTA, GRAIN & RICE

Lobster Carbonara	16 / 28
<i>house-made fettuccini, pancetta, peas, parmesan, egg yolk</i>	
Shanghai Noodles (VG)	14 / 24
<i>udon noodles, onion, scallion, baby bok choy</i>	
Penne alla Norma (GF, V, VG, DF)	14 / 24
<i>gluten-free pasta, San Marzano tomatoes, eggplant, pine nuts, ricotta</i>	
Short Rib Agnolotti	16 / 28
<i>red wine mushrooms, sage cream sauce</i>	
Rabbit Pappardelle	16 / 28
<i>carrot pappardelle pasta, rabbit bolognese, parmesan reggiano</i>	

FARM, FIELD & SEA

Banana Leaf Curry Salmon (GF)	34
<i>coconut rice, chili, bok choy</i>	
Lemon Caper Chicken	28
<i>house-made fettuccini, herb butter sauce</i>	
Marinated Strip Steak	38
<i>potato gratin, charred vegetables, demi-glace</i>	
Stuffed Sweet Potato (V, VG, DF)	24
<i>winter farro, roasted cauliflower, mushrooms, dried cranberries, basil pesto</i>	
Blood Orange Glazed Duck Breast	36
<i>parmesan truffle risotto, candied orange brussel sprouts</i>	
Braised Lamb Shank	28
<i>cornbread stuffing, collard greens, apricot cherry chutney</i>	
Seared Scallops	34
<i>goat cheese polenta, honey roasted carrots, pistachio lemon tapenade</i>	

VEG OUT \$8

Collard Greens	Baby Bok Choy
Garlic Broccolini	Pickled Plate
Candied Orange Brussel Sprouts	French Fries

Chef's Tasting Menu

\$55 / per person excludes tax & gratuity

1ST COURSE - GUEST CHOICE

Soup of the Day
Chef's inspiration

Salmon Carpaccio (GF)
Orange segments, shaved fennel, lemon crema, micro greens

Bang Bang Shrimp (GF, DF)
Seaweed salad, black sesame seeds

Roasted Rainbow Carrot & Beets (V, GF)
Whipped goat cheese, toasted pistachios, pomegranate vinaigrette

Moroccan Meat Balls (GF)
Cauliflower polenta, pickled chili

2ND COURSE - GUEST CHOICE

Lobster Carbonara
House-made fettuccini, pancetta, peas, parmesan, egg yolks

Short Rib Agnolotti
Red wine mushrooms, sage cream sauce

Shanghai Noodles (V)
Udon noodles, onion, scallion, baby bok choy

3RD COURSE - GUEST CHOICE

Banana Leaf Curry Salmon (GF)
Coconut rice, bok choy

Braised Lamb Shank (GF)
Garlic potato puree, apricot cherry chutney

Stuffed Sweet Potato (V, VG)
*Winter farro, mushroom, cauliflower, dried cranberries,
roasted red pepper pesto*

Blood Orange Glazed Duck Breast (GF)
Parmesan truffle risotto, candied orange brussel sprouts

Lemon Caper Chicken
House-made fettuccini, herb butter

4TH COURSE - GUEST CHOICE

Red Velvet Cake
Cream cheese filling, vanilla ice cream

Milk Chocolate Mousse (GF)
Caramel fudge, chocolate macaroon, mint whipped cream

Ice Creams & Sorbets
Choice of 2 scoops, biscotti

Culture & Cuisine Event

March 5th, 2019

Collaborating with The Baltimore Sun & Everyman Theater, join us here at The Elephant for a
Tuscan, NYC and Nantucket inspired 4 course menu

\$95 - 4 course prix fixe menu with pairings
(excluding tax and gratuity)

Make your reservation with the host!

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

Anthony Davis, Douglas Moon & Roddy Domacasse - Chefs
Steven Rivelis - CEO/Co-Owner