

Thoughtful American Comfort Food



Executive Chef: John Lee

680 COLUMBUS AVE | NEW YORK, NY | (212)280-6500 | ELIZABETHSNYC.COM



Elizabeth's Neighborhood Table starts every dish with the freshest, most local, and natural whole ingredients we can find. *Thoughtful American Comfort Food* to us means that every last ingredient has been thoughtfully chosen to reflect it in its most natural state. By working directly with farms and co-ops, and sourcing organic, biodynamic and unadulterated natural ingredients whenever possible, we have crafted a menu which brings you back to your grandmother's table. Back to when everything was local, natural and organic! Enjoy!

petizers

Elizabeth's Soup of the Day 5 / 9 Seasonal favorites

Trio of Dips with Toasted Baguette 9 White bean and rosemary; whipped feta and pepper; and eggplant-olive tapenade

Market-Fresh Vegetable Tempura 8 Seasonal market-fresh vegetables with curry yogurt dipping sauce

Cheese and Charcuterie Board 15 Locally sourced cheeses and meats with toasted baguette

Gravlax Plate 12 House cured gravlax, cucumber salad, herb yogurt and rye crisps

Grass-Fed Beef Sliders 9 Two grass-fed beef sliders, Roma tomato, red onion, house-made pickles and herb aioli

Jumbo Lump Maryland Crab Cakes 14 Apple, fennel, fine herbs and homemade dipping sauce

All Natural Cage-Free Chicken Wings* 10 Choice of parmesan and garlic, caramel black pepper, or spicy Thai No hormones or antibiotics

Steamed Mussels and White Wine 12 Prince Edward Island black mussels, whole-grain mustard, aioli and grilled baguette

Bowl of House Made Pickled Vegetables 7

Crispy Onion Rings, Hand-cut Regular Fries or Sweet Potato Fries 7 Served with two dipping sauces Salads

House Salad 8 Mesclun mix, fines herb, radishes and sherry-lime vinaigrette Add chicken for \$4, steak or salmon for \$6

Cobb Salad 13 Grilled chicken, applewood-smoked bacon, farm-fresh hard-boiled egg, hearts of romaine and creamy herb dressing

Salad of the Day Market Price Chef selection based on seasonal market availability and quality.

Hand-cut Fries 4 Sweet Potato Fries 4 Homemade Crispy Onion Rings 4 Pickled Vegetables 4 Mac & Cheese 4 / 8 Garlic Mash Potato 4 Braised Cabbage 4 Seasonal Greens 4

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Entrees

Please ask about our daily specials, sourced locally and seasonally as they are available.

> Crispy Fried Chicken* 17 ¹/₂ chicken, mac and cheese, chicken gravy and seasonal greens

Pan-Seared Boneless ¹/₂ Chicken^{*} 17 Crispy potato, seasonal vegetables and chicken jus

* Our chickens are happy! Maine's Heritage Breed Penobscott and Pennsylvania Dutch raised chickens are free from antibiotics and GMO's. All natural, 100% vegetarian fed. Winner of the 2009 Bon Appétit Best-Tasting Chicken Award!

Farm-Raised Roasted Duroc Pork Chop 18 Garlic mashers, braised red cabbage and pork jus Our free-range, all-natural Duroc pork comes from the Iowa Farm Families Co-op. No hormones or additives.

Grilled Grass-Fed Flat Iron Steak 23 Hand-cut fries, watercress and chimichurri Black Angus, grass-fed, 100% natural beef.

Coney Island Lager Beer-Battered Fish & Chips 18 Chatham cod, hand-cut fries, malt vinegar and lemon tartar sauce

> Pan-Seared Sustainable Salmon 21 Quinoa salad, wild mushrooms and leek vinaigrette Ask your server for today's source!

Fish of the Day Market Price Local sustainable catch delivered fresh and prepared to perfection!

Elizabeth's Pasta of the Day Market Price Daily preparation of our homemade pasta. Chef selection based on seasonal market availability and quality.

Vegetarian Whole Grain of the Day Market Price Chefs daily creation featuring whole grains and freshly sourced vegetables.

18% gratuity added to parties of 8 or more.

Betty's Burger Bar

Sandwiches and burgers come with lettuce, tomato, red onion, organic ketchup and our signature seasonal threaded vegetable crisps.

Our all-natural grass-fed beef comes from Landcaster Farms co-op

Elizabeth's Burger 10 ½ lb grass-fed beef, homemade herb mayo, served on Betty's Bun

The Whole Barn House Burger 13 ¹/₂ lb grass-fed beef, thick-sliced applewood-smoked bacon, fried farm-fresh egg and aged white cheddar

Homemade Veggie Burger 11 Homemade veggie burger, avocado, sunflower sprouts, served on a Betty's Bun

All-Natural DiPaola's Farm Turkey Burger 12 ½ lb of dark and white meat turkey, wild mushrooms, Gruyere cheese and brioche bun

> Sandwich of the Day Market Price Chef's selection from our extensive repertoire

> > Add

blue cheese, cheddar cheese, swiss cheese, applewood-smoked thick-slice bacon, avocado, caramelized onion, sautéed mushrooms, crisp onion rings or farm-fresh fried egg for \$1.50 each.

Add

regular or sweet potato fries for \$4

Elizabeth's Neighborhood Table beverage selection has been thoughtfully curated to bring you beverages, beers, wines and spirits that reflect the region and seasons, with an eye to those producers who use organic, biodynamic or sustainable practices.

Draft Beers

Captain Lawrence Lager, NY 7 Captain Lawrence Liquid Gold, NY 7 Captain Lawrence Kolsh, NY 7



Bottled Beer Southampton Double White 8 Wolaver's Organic Brown Ale, VT 7 Blue Point Hoptical Illusion, NY 6.50 Blue Point Toasted Lager, NY 6.50 Lake Placid India Pale Ale, NY 6.50 Coney Island Lager, NY 6.50 Coney Island Mermaid Pilsner, NY 6.50 Coney Island Albino Python White Ale, NY 6.50 Coney Island Sword Swallower IPA Style, NY 6.50 Local 1 Brooklyn Brewery NY (750 ml) 18 Local 2 Brooklyn Brewery NY (750 ml) 18 Ommegang Abbey Ale, NY (750 ml) 18 (True Belgian Dubbel)



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Glass / ½ Pitcher / Pitcher House Red 6 / 13.50 / 23 Seasonal Red 7 / 15 / 28 House White 6 / 13.50 / 23 Seasonal White 7 / 15 / 28

Cold Beverages

Voss Still Water 3 / 6 Voss Sparkling Water 3 / 6 Iced Coffee 3.25 Iced Tea – Traditional Organic Black 3.25 Iced Tea – Pomegranate Berry Decaf 3.25 Orange Juice 2.95 Cranberry Juice 2.95 Special Fresh Juice 3.50

Maine Root's Fair-Trade Certified Organically Sweetened Natural Sodas

Cola Diet Cola Ginger Ale Lemon Lime Black Cherry Root Beer Tonic Grape

Neighborhood Table

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