

BITES

Cheese & Charcuterie Board | 32
Charcuterie by The Salumerie, ATX & Local Cheeses
Honeycomb, Preserves, & Crostini

Baked Brie | 13
Served Savory or Sweet

Brussels Sprouts | 10
Fire-roasted Brussels Sprouts, Garlic Cream & Crispy
Shallots

Jackfruit Sliders | 9
Smoked Jack Fruit, Tangy BBQ Sauce, & Apple Slaw

House Crisps | 7
Homemade Classic Potato Chips & Spicy Ketchup
OR
Sweet Potato Chips & Pesto Whip

Parmesan Fries | 8
Fresh Cut Potatoes, Herbs, &
Roasted Garlic Aioli

SALADS

Kale Crunch Salad | 17
Sunflower Seeds, Brussels Sprouts,
& Citrusy Dijon Vinaigrette

Caesar Salad | 15
Charred Romaine, Parmesan, Bacon Gremolata, &
Fried Capers

Wedge | 14
Iceberg lettuce, Lardons, & Blue Cheese Remoulade

DESSERT

Tiramisu | 13

NY-Style Cheesecake | 13

Creme Brûlée | 13

Fruit Tart | 13

We kindly request no splitting of checks for groups of 6 or greater.
Additionally, for parties of 6 or more, a gratuity of 20% will be
automatically applied. Unsigned checks are subject to a 25% walked
tab gratuity. Thank you for understanding.

consuming raw or undercooked meats, poultry, seafood,
shellfish
or eggs may increase your risk of foodborne illness especially
if you have certain medical conditions

ENTREES

Japanese Pumpkin Ravioli | 24
Kabocha Squash, Sweet Potato, Mascarpone & Carrot Pasta Skin

Furikake Yellowfin | 28
Cauliflower Puree, Garlic, Green Onions & Sesame

Braised Short Rib | 29
Braised in Red Wine, Wild Mushroom Risotto & Grilled Vegetables

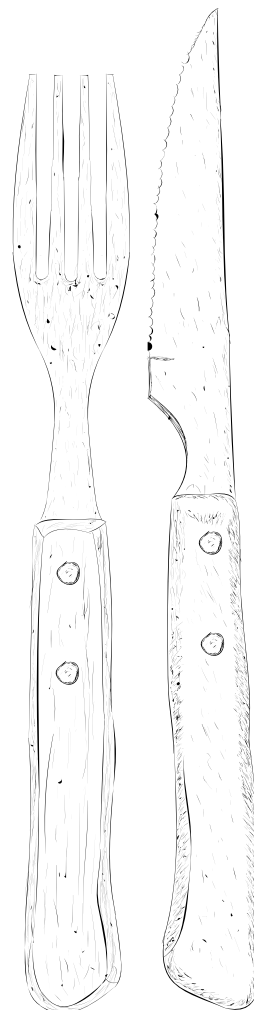
Stuffed Pork Loin | 24
Stuffed with Gluten Free Corn Bread, Peruvian Potato Mash, & Collard
Greens

Chicken Pot Pie | 22
Savory Fresh Herb Bechamel, Celery, Carrot, & Flakey Puff Pastry

Crispy Chicken Sandwich | 17
Tempura Crispy Chicken, Arugula Salad & Garden Aioli On a Brioche Bun
Served with Sweet Potato Chips

Ella Burger | 19
Angus Brisket, Shaved Lettuce, Heirloom Tomato, & Aged Cheddar
On A Brioche Bun

Long Horn Burger | 23
Country Fried Angus Brisket, Fried Shallot Rings,
Holland Smoked Gouda, & Hoppy Whole Grain Aioli
On a Brioche Bun



COCKTAILS

Nod to the Garden | 16
Zephyr Gin, cucumber-lime cordial, lime juice, ginger brew, & soda

GOODALL Fashioned | 18
Old Forester rye whiskey infused w/ vanilla & fig, rosemary syrup, & black walnut bitters

Ellavation | 17
Gin, Creme de Violette, Luxardo, & lemon juice

Ella Martini | 15
1876 vodka, raspberry liqueur, pineapple juice & foaming bitters

Wooten & Hollerin' | 17
Mezcal, blood orange juice, lime juice, ancho morita syrup, & mole bitters

Strawberry Basilaid | 16
Deep Eddy Lemon, strawberry basil cordial, & soda

Austin-Connection | 15
Four-Roses Bourbon & Disaronno

BEER

Pearl Snap Pilsner | 7
Austin Beerworks

Fire Eagle IPA | 8
Austin Beerworks

Modelo Especial | 6

Inquire for seasonal rotating drafts

SPIRIT FREE

Nice Spice | 10
Pineapple cordial, orange juice, lime juice, jalapeño & soda

Cucumber Refresher | 10
Limeade, cucumber, mint, tarragon & soda

SPARKLING

Pierre Sparr Cremant d'Alsace
16 | 60
Cremant d'Alsace, France

Jansz Brut Rosé N.V.
22 | 82
Tasmania, Australia

Charles Le Bel 1818 Brut
34 | 120
Champagne, France

ROSÉ

Rose Gold 2021
14 | 54
Provence, France

J. de Villebois, Sancerre Rose 2020
18 | 66
Sancerre, France

WHITE

Terra d'Oro 2021
Chenin Blanc & Viognier
13 | 44
Clarksburg, California

Yealands Sauvignon Blanc 2021
13 | 44
Marlborough, New Zealand

Cambria Estates Chardonnay 2021
14 | 48
Santa Maria Valley, California

Michelle Redde & Fils
Redde Pouilly Fume 2019
32 | 112
Pouilly-Fumé, France

RED

J. Bouchon Pais Viejo 2021
14 | 54
Valle del Maulle, Chile

Kara-Tara Pinot Noir 2021
15 | 56
Western Cape, South Africa

Familia Torres, Celeste Crianza
Tempranillo 2018
18 | 66
Ribera Del Duoro, Spain

Caymus-Suisun Grand Durif 2020
28 | 108
Suisun Valley, California

Iron + Sand Cabernet
28 | 108
Paso Robles, CA

Gran Moraine Pinot Noir 2019
40 | 144
Yamhill-Carlton, Oregon