

ELBOW ROOM BRUNCH & LUNCH

BOURBON STREET EYE OPENERS

AKA "HAIR OF THE DOG"

Espresso Martini Tito's Vodka, Kahula, Bailey's and vanilla syrup	15
Blood Orange Mimosa Zonin prosecco, vanilla syrup, bloody orange syrup and fresh orange juice	12
Detox Mimosa Prosecco, pineapple, orange juice, honey	12
Fresh OJ Mimosa	11
Aperol Spritz Zonin, Aperol	14
French 75 Gin, lemon juice, sugar, Zonin	14
Best Bloody Mary Tito's Vodka, Demitri's Mix, served with a bacon seasoned rim	14
Basil Limoncello Martini Limoncello Tito's Vodka, fresh lemon juice, agave nectar, fresh basil	15
Sally's Secret Sangria White or Red	12
Guava Delight Platinum 7 Vodka, pink lemonade, tangy lime juice	14
Cool As Cucumber Crop Cucumber Vodka, lime juice, agave, elderflower liqueur, cucumber, top with club soda	14
The Elbow Room Margarita Corazón Blanco tequila, triple sec, sweet & sour, lime juice Cadillac	14
Spiced Pomegranate Mule Platinum 7 Vodka, jalapeño, pomegranate syrup, fresh lime juice	14
Sally's Italian Strawberry Smash Crop Organic Meyer Lemon Vodka, fresh lemon juice, simple syrup, strawberry puree, fresh basil	14
Buffalo Trace Bourbon Cream Coffee	12
Breakfast Margarita 21 Seeds Valencia Orange Tequila, orange marmalade, pineapple, lime juice	13
Ginger Jalapeño Margarita Corazón tequila, ginger syrup, agave nectar, lime juice, jalapeño	14
Spiced Pear Old Fashion Spiced pear liquor, Elijah Craig, simple syrup, cinnamon stick	14
FRESH JUICES	
Orange	7
Pineapple	7
ZERO PROOF	
Seedlip Grove 42 Citrus	10
Seedlip Garden 108 Herbal	10
Seedlip Spice 94 Aromatic	10
Strawberry & Lime Mule Cock N Bull Ginger Beer, lime juice, simple syrup, strawberries	11
Garden Margarita Seedlip Garden 108, fresh squeezed, lime juice, agave nectar with a salted rim	11
Ginger Highball Seedlip Grove 42, ginger ale, fresh squeezed lime juice, served with lemon	11
DESSERTS	
Bourbon Banana Bread Pudding	13
Crème Brûlée	13
Chocolate Torte Mascarpone, sliced almonds GF	11
Classic Bourbon Street Beignets	14
Chocolate Coffee Gelato	11
Sorbet Fresh berries	11
WILD SIDES	
Candied Applewood Smoked Bacon (4)	8
Breakfast Potatoes	7.5
English Muffins (4)	4
Sourdough Toast	4
Fresh Berries, Melons	6

ILLY ITALIAN COFFEE

Coffee 5 Decaf 5	Café Mocha 6.5 Hot or Iced
Espresso Shot 5.5	Café Latte 6.5 Hot or Iced
Cappuccino 6.5	Latte 7 Hot or Iced Vanilla, Caramel, Pistachio

Snow Cappuccino* 6.5
Snow Cappuccino* 7
Vanilla, Caramel, Pistachio
*Cold froth iced beverage

BEVERAGES

Panna Still Water 6	Lagunitas Hoppy Refresher 6	Red Bull 6
S.Pellegrino Sparkling 6	Cock 'N Bull Ginger Beer 5.5	Red Bull-Sugar Free 6

BRUNCH SPECIALS

"Calories don't count on the weekend"

Avocado Toast Smashed avocado, shaved radish, pickled red onion, queso fresco, chili pepper, toasted La Boulangerie Shasta wheat bread 🌿 13
Huevos Con Avocado Toast Elbow Room avocado toast served with two farm fresh eggs cooked any style 🌿 17
Classic Bourbon Street Beignets 14
Chilaquiles Roja Scrambled egg, avocado, pickled red onion, sour cream, shaved radish, ranchero sauce topped with queso fresco cheese, cilantro 19
Ranchero Pork Hash Sweet potato, bell pepper, onion, cilantro, braised pork tossed in ranchero sauce, topped with two poached eggs 19
Detox Omelet Wild mushroom, egg whites, wilted spinach and goat cheese 🌿 GF 18
Lump Crab Omelet Egg whites, wild mushroom, wilted spinach, goat cheese 34
Breakfast Chimichanga Braised pork ranchero, scrambled eggs, home fry potato topped with ranchero sauce, queso fresco 18
Crème Brûlée French Toast Served with yummy Vermont maple syrup topped with fresh berries 🌿 19
All American Breakfast Two eggs any style, breakfast potatoes, applewood smoked bacon or black forest ham, toast 18
Breakfast Croissant Cordon Bleu La Boulangerie croissant, ham, cheddar cheese scrambled egg, topped with hollandaise sauce 19
Traditional Eggs Benedict Two poached farm fresh eggs, scratch-made hollandaise on a grilled English muffin 19
Bacon Benedict Featuring our incredible candied applewood smoked bacon 22
New York Steak Benedict Featuring 1855 Black Angus Beef 26
Lump Crab Eggs Benedict Two poached farm fresh eggs, scratch-made hollandaise on a grilled English muffin 34

USDA Prime Top Sirloin & Eggs Two farm fresh eggs, breakfast potatoes, pico de gallo, toast, with our famous top sirloin 27
28 Day Aged - 7oz New York Steak & Eggs Two farm fresh eggs, breakfast potatoes, pico de gallo and toast 39
28 Day Aged - 14oz New York Steak & Eggs Two farm fresh eggs, breakfast potatoes, pico de gallo and toast 56
28 Day Aged - 16oz Rib Eye & Eggs Two farm fresh eggs, breakfast potatoes, pico de gallo and toast 66

STARTERS

Sourdough Round 🌿 7.5	Lump Crab Cake 21	Asparagus Fries 19
Deviled Eggs 🌿 GF 13	Mango Avocado Crab Cocktail GF 29	Charcuterie Board 🌿 25
Roasted Brussels Sprouts 14	Sautéed Portobello Mushrooms 🌿 18	Ahi Tuna Carpaccio 22
Deep Fried Calamari 🌿 19	Steak Bites 🌿 23	Asian BBQ Prawns 🌿 28
Shrimp Cocktail GF 19		

SPECIALTY SALADS & SOUPS

SOUP & SALAD

Clam Chowder or Soup Special Cup 9, Bowl 12	Elbow Room House Salad 🌿 10/16
Small Roasted Beet Salad GF 14	Caesar Salad 12/16
	Garden Wedge 14/19

Roasted Beet Salad Romaine lettuce, goat cheese, shaved fennel, orange segments, toasted sunflower seeds, citrus dressing, orange blossom honey drizzle **GF** 18

Chicken Caesar Salad Romaine lettuce, asiago cheese, housemade croutons 19.5

Spicy Thai Chicken Salad Soba noodles, red cabbage, sliced chicken, Thai peanut dressing **🌿** 19.5

Shrimp Louie Iceberg lettuce, asparagus, sliced avocado, egg, thousand island dressing **GF** 24

Jumbo Lump Crab Louie Iceberg lettuce, asparagus, sliced avocado, egg, thousand island dressing **GF** 39

Ahi Poke Salad Diced mango, wontons, avocado, macadamia nuts, sriracha citrus ponzu **🌿** 29

Salmon Salad Avocado, candied pecans, asparagus, carrot, red cabbage, citrus vinaigrette **🌿 GF** 31

PACKED TO THE MAX BURGERS, SANDWICHES & TACOS

Choice of fries, onion rings, 1/2-1/2, small house **🌿**, Caesar salad, or cup of soup

USDA Prime Elbow Room Famous Steak Sandwich-1855 Beef-8oz. Open face, jalapeño cheese bread. Choice of: fries, small house or Caesar salad or cup of soup 27

Thai Shrimp Wrap Red cabbage, carrots, cilantro, crispy onions, avocado, Thai peanut dressing, spicy ponzu, flour tortilla **🌿** 17

Atlantic Salmon Filet Sandwich Avocado, arugula, tomatoes, brioche bun, pesto aioli 19

Black Angus Cheeseburger Sharp cheddar, arugula, tomato, red onion, house-made sauce 19.5

Ultimate Prime Rib French Dip Thin-sliced prime rib, La Boulangerie baguette, savory au jus 28

Chicken Club Panini Toasted sourdough, smoked bacon, pesto aioli, Havarti cheese, tomatoes 19.5

"Street" Shrimp Tacos (2) Cilantro, lime, cabbage, avocado, pico de gallo, cilantro salsa, cannellini bean salad 19

GF: Gluten Free | **🌿: Vegetarian** | **🌰: Contains nuts** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

SPLIT ORDERS 4 | A 20% gratuity will be added to all parties over 8. | Eric Rodriguez, Chef de Cuisine | Daniel McGee, General Manager / Operating Partner

07/30/24

