The Ellwood

Starters

Sogno Toscano Burrata 18
Salt-Roasted Beets, Heirloom Carrot, Espelette Honey

Java Blue Crabcake 27
Hand-Picked Blue Swimming Crab, Aioli, Frisée, Lemon

Salt and Pepper Calamari 19
Green Garlic Aioli, Spicy Thai Chili

Oysters 24
Half Dozen, East & West Coast with Mignonette

Shrimp Cocktail 10
Colossal Gulf Shrimp, Cocktail Sauce, Lemon. Two Per Order

Crudité and Dip 18
House Potato Chips, Petite Veggies, French Onion Dip

Warm Sourdough & Butter Sourdough Boule from Röckenwagner Bakery, with Vermont Creamery Butter & Maldon Salt **10**

Soup & Salad

Add Protein to Any Salad **Shrimp** $10 **Ora King Salmon** $18 **Grilled Chicken** $10

Little Gem Caesar Parmigiano Reggiano, Buttered Brioche Croutons White Anchovy, Classic Caesar Dressing **17**

Baby Kale & Apple Salad Fiscalini Farmhouse Cheddar, Apple Chips Pickled Shallots, Champagne Vinaigrette **16**

Iceberg Wedge Salad Daily's Bacon, Point Reyes Blue, Egg, Tomato Everything Seasoning, Buttermilk Dressing **21**

Chinese Chicken Salad Mandarin, Cashew, Crispy Noodles & Wontons Poached Chicken Breast, Sesame Ginger Dressing **27**

Soup of the Day
Seasonally Inspired
MKT

The Ellwood's Famous Clam Chowder 17
Santa Barbara Style, Cheddar Gratin

Sandwiches & Plates

The Goleta Burger *Make it a Double $5, Bacon $2, Egg $2* **18**
Signature Blend Patty, New School American Cheese, Iceberg, Tomato, Ellwood Sauce, Pickle

Tuna Melt **22**
Pole & Line Caught Albacore Tuna Salad, New School American Cheese, Griddled Marble Rye

Chicken Club **18**
Grilled Chicken Breast, Lettuce, Tomato, Avocado, Mayo, Toasted Sourdough

Grilled Rockfish Tacos
or
Al Pastor Pork Tacos
Two Tacos with Shredded Cabbage, Radish, And Grilled Pineapple Salsa, on Grilled Masienda Corn Tortillas. Served with Warm Tortilla Chips and Salsa Roja **17**

Classic B.L.T. Crispy Daily's Bacon, Iceberg, Sliced Tomato, Best Foods Mayo **18**

Santa Barbara-Caught Fish of the Day Locally Caught Simply Prepared **MKT**

Steak Frites 6oz Prime Creekstone Farms Hanger Steak, Peppercorn Sauce, Fries **27**

Craig Riker, Executive Chef

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Private Events: sales@theellwood.com

Parties of six of more guests will have an added gratuity of 20%. Consuming raw or undercooked meat, eggs, or fish can increase risk of foodborne illness. Food prepared in a scratch kitchen that uses ingredients that include eggs, meat, dairy, fish, shellfish, soy, gluten, peanuts, and treenuts