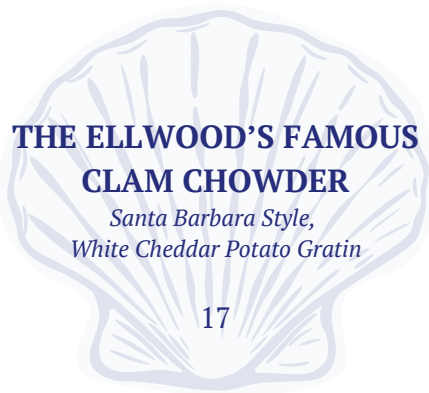




The Ellwood

TO START *Add Protein to Any Salad* **Chicken 10 Shrimp 10 Ora King Salmon 18 Hanger Steak 18**



THE ELLWOOD'S FAMOUS CLAM CHOWDER

*Santa Barbara Style,
White Cheddar Potato Gratin*

17

BUTTERNUT SQUASH SOUP

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

12

LITTLE GEM CAESAR

*Parmigiano Reggiano, Brioche Croutons
Classic Caesar Dressing*

19

CHOPPED SALAD

*Dates, Almond, Cauliflower, Citrus
Ginger Tumeric Dressing*

16

CRUDITÉ AND DIP

*House Potato Chips, Petite Vegetables
French Onion Dip*

18

CHINESE CHICKEN SALAD

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

27

FROM THE RAW BAR

OYSTERS



*East & West Coast, Mignonette
Half Dozen*

24

SHRIMP COCKTAIL

*Colossal Gulf Shrimp, Cocktail Sauce, Lemon
Five Per Order*

28

SALMON POKE

*Fiscalini Farmhouse Cheddar, Apple Chips, Pickled
Shallots, Champagne Vinaigrette, Walnuts*

29



PREMIUM WHITE STURGEON CAVIAR

*Private Selection from Sogno
Toscana, Crème Fraîche, Chive,
Potato Crisps*

95

BRUNCH SIGNATURES

AVOCADO TOAST

*Grilled Sourdough, Radish, Cucumber, Baby Tomato
Fried Egg 4 Smoked Salmon 8*

19

CRAB CAKE BENEDICT

*Java Blue Crab, Poached Eggs, English
Muffin, Hollandaise, Pee Wee Potatoes*

33



CLASSIC BENEDICT

*Nueske's Ham, Poached Eggs, English
Muffin, Hollandaise, Pee Wee Potatoes*

22

ASPARAGUS & CHEESE

23

OMELETTE

*Lambchopper Cheese, Petite Green
Salad*

SHORT RIB HASH

*Sweet Potato, Poached Egg, Brussels
Sprouts, Red Wine Jus*

32

CHILAQUILES ROJOS

*Fried Eggs, Tortilla Chips, Queso Fresco
Guacamole, Crema*

19

BRIOCHE FRENCH TOAST

*Strawberries, Mascarpone, Caramel Sauce
Maple Syrup*

20

GREEK YOGURT

15

PARFAIT

Fresh Berries, Granola, Honey



THE ELLWOOD QUEEN GIANT CINNAMON ROLL

*Cream Cheese Icing, Caramel Sauce
Cinnamon Toast Crunch*

22

HANDHELDS & STAPLES

THE GOLETA BURGER *Signature Blend Patty, New School American Cheese
Iceberg Lettuce, Tomato, Ellwood Sauce, Pickle, French Fries*

18

CHICKEN CLUB *Lettuce, Daily's Bacon, Tomato, Avocado, Peppercorn Aioli, Sourdough, House Chips*

22

CLASSIC BLT *Crispy Daily's Bacon, Iceberg Lettuce, Tomato, Aioli*

18

TUNA MELT *Pole & Line Caught Albacore Tuna Salad Tomato, American Cheese, Griddled Marble Rye*

22

STEAK FRITES *6 oz Prime Creekstone Hanger Steak, Peppercorn Sauce, Fries*

27

FISH & CHIPS *Tartar Sauce, Steak Fries*

24

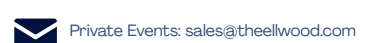
SIDES

*Bacon 6
Nueske's Ham 6*

*Pee Wee Potatoes 6
Hollandaise Sauce 6*

Slice of Toast 4

Craig Riker, Executive Chef



Parties of six or 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 tree nuts.