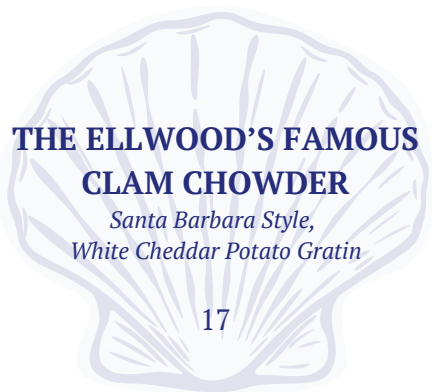




The Ellwood

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

SOUP OF THE DAY

Seasonally Inspired

MKT

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

AHI TUNA POKE

Avocado, Persian Cucumber, Miso Tahini, Crispy Wontons

27



PREMIUM WHITE STURGEON CAVIAR

Private Selection from Sogno Toscano, 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

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, French Fries*

24

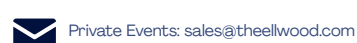
SIDES

*Bacon 6
Nueske's Ham 6*

*Pee Wee Potatoes 6
Hollandaise Sauce 6*

*Slice of Toast 4
Avocado 5*

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.