

LUNCH

WHITE ELM

HOUSE MADE BEVERAGES

SPARKLING CITRUS GREEN TEA 5

Honey sweetened blend of Orange and Lemon with Green Tea and Topo Chico

BEET DOWN 6

Revitalizing blast of Cold pressed Beets, Apples, Carrots, Citrus and Ginger Root

FARMACY SPARKLING ELIXIRS 6

Unique blend of Fresh Fruit, Raw Honey, Raw Organic Apple Cider Vinegar mixed with Topo Chico. Loaded with Antioxidants.

Choose from Raspberry, Pineapple, Mango or Mixed Berry

APPETIZERS & SOUPS

SMOKED AVOCADO HUMMUS 13 6

Served with toasted Baguette

WHITE ELM BEER CHEESE DIP 13 6 6

Our original blend of Cheeses & Raspberry IPA with Pretzel Bread sticks

CRAB & SHRIMP FRITTERS (6) 16 6 SH 6

Crispy Gulf Shrimp & Lump Crab, Honey Habanero Aioli

ROASTED OCTOPUS 15 6 N

Muhammara Herbed Emulsion, Toasted Baguette.

TARTINE (Two per order. Choose from) 13 6 0

Avocado, Cilantro-Pumpkin seed Pesto, Pepitas
or
Wild Mushroom, Brie, Thyme
or

Citrus spiked roasted Salmon, whipped Cream Cheese, Capers, Pickled Red Onion & fresh Dill

BUTTERNUT SQUASH BISQUE 11

Apple Curry Oil, Spiced Pepitas

GULF SEAFOOD & SWEET CORN CHOWDER 12 6 0 SH

Gulf Shrimp, Snapper, Garlic Herb Croutons

SALADS

WHITE ELM 8

Spring Mix, Tomato, Cucumber, Carrots, White Balsamic Vinaigrette

THREE GREENS CAESAR 11 6 E

Romaine, Baby Kale, Baby Arugula, Shaved Parmesan, Garlic Herb Croutons

+ Chicken 6

+ Shrimp 8

HEIRLOOM TOMATO AND BURRATA 13 6

Sliced Burrata and Heirloom Tomatoes, Arugula, Basil chiffonade and Baguette

THAI CRUNCH 17 6 N

Our Roasted Salmon, Quinoa, Carrots, Edamame, Red Peppers, Cabbage, Cashews, Field Greens, Sesame Ginger Vinaigrette

SOUTH BY SW 17 6

Roasted Chicken, Farro, Corn, Black Beans, Tomato, Butternut Squash, pickled Red Onion, Avocado, Field Greens and Cilantro Pepita Vinaigrette

PIZZA

(12 inch crust)

THE GO-TO 14 6 6

Heirloom Tomato, Burrata, Mozzarella, Basil

ITALIAN 17 6 6

Prosciutto, Stilton, Mozzarella, Dried Figs, Baby Arugula, Truffle Honey

CLASSIC CHEESE 12 6 6

Mozzarella & Parmesan

+ Pepperoni 2

CARNIVORE 17 6 6

Bacon Jam, Pepperoni, Ground Beef, Pork Sausage

BLANCA 15 6 6

Roast Chicken, Wild Mushrooms, Garlic, Ricotta, Parmesan Reggiano and Mozzarella

MEDITERRANEAN 15 6 6 N 6 6

Roasted Red Pepper sauce, Goat Cheese, Mozzarella, Pickled Squash, Baby Kale, Walnuts.

ALLERGENS: DAIRY - D • GLUTEN - G • NUTS - N • SHELLFISH - SH • EGGS - E • SOY - S

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20% gratuity for parties of 6 or larger
@whiteelmcafe | @whiteelmcafe

DAILY MENU SANDWICHES

(served with choice of side)

GRATEFUL BIRD 15 DGF

Maple Bourbon Brined Turkey Breast, Bacon, Brie, Garlic Aioli, Field Greens, Cranberry Walnut Bread

GARDEN DELIGHT 11 DGN

Heirloom Tomatoes, Pickled Squash, Smoked Avocado Hummus, Chevre, Muhammara, Baby Arugula, Pain de Mie

VADOUVAN CURRY CHICKEN SALAD 16 GNE

Golden Raisins, Apples, Pistachios, Field Greens, Butter Croissant

HUMBLE HOG 15 G

Cured & Braised Pork, Swiss, Honey Beer Mustard, Caramelized Onions, Garlic Aioli, Baby Spinach, Brioche Bun

DUCK!BANH!MI! 17 GS

Slow cooked Duck Confit, Garlic Aioli, Sweet & Spicy Chili Glaze, Pickled Vegetables, Cucumber, Jalapenos, French Baguette

NMH BURGER 15 GDE

Half pound patty, Garlic Aioli, Bone Marrow Butter, Cheddar, Tomatoes, Lettuce, Brioche Bun

+ Bacon 3 (2)

+ Avocado 3

+ Wild Mushrooms 3

sub Brie, Gouda or Stilton 2

+ Caramelized Onions 2

+ Pesto 1

ENTREES

FREE RANGE CHICKEN 20 GD

24-Hour Brined & Roasted Half Chicken, Creamy Pan Gravy, French Fries

SWEET POTATO LASAGNA 18 DE

Layers of Sweet Potato, Spinach, Goat Cheese, Ricotta, Spiced Tomato Compote, Burrata

ATLANTIC SALMON FILLET 22 D

Pan seared, Pepita crusted Salmon served with Fingerling potatoes and a warm Apple Cranberry Chutney.

FARMERS HARVEST BOWL 17 GND S

Sauteed Farro, Edamame, Sweet Corn, Butter-nut Squash, Cabbage, Sweet Red Peppers, Carrots, Basil Pesto.

+ Chicken 6 + Shrimp 8 + Salmon 7

BUTCHERS MEATLOAF 22 GDE

Bacon Wrapped Pork, Beef, Carrots & Onions, Smashed Potatoes, Demi-Glace, Chef's Vegetables

SIDES

CHEF'S VEGETABLES 7

FRENCH FRIES 5

BABY HEIRLOOM CARROTS 8

SMASHED POTATOES 5

KIDS 6 12 & under

(served with Fruit or French Fries)

GRILLED CHEESE* DG

CHEESE PIZZA* DG

CHICKEN TENDERS* DGE

*\$4 upcharge for Adults

DESSERT

SEASONAL BREAD PUDDING 8

Ask your server for details

LIME TART 8

Graham Cracker Crust, Lime Curd, Caramelized Meringue, Cinnamon Toast Crunch Crumble

JAMIE'S CAKE SLICE 8

Check With Your Server for Today's Selections

GOAT CHEESE CHEESECAKE 9

Walnut crumble, mulled wine reduction, pomegranates, blueberries