

Served Monday through Friday 11am – Close and Saturday 3pm – Close only

APPETIZERS

CRAB & SHRIMP FRITTERS

Crispy Gulf Shrimp & Lump Crab, Honey Habanero Aioli. 17 (6) *E SH G*

ASIAN GULF CEVICHE

Tuna, roasted tomatillo soy, siracha, lemon juice, avocado, cilantro, sesame seed, house fried corn chips. 18 *E*

SMOKED AVOCADO HUMMUS DIP

Smoked avocados, garbanzos, garlic, tahini, toasted baguette. 14 *N G*

CHARCUTERIE BOARD

Prosciutto, pepperoni, brie, stilton, walnuts, dried figs, truffle honey, toasted baguette. 20 *D N G*

WHITE ELM

Spring Mix, Tomato, Cucumber, Carrots, White Balsamic Vinaigrette. 9

+ Chicken 7

+ Shrimp 9

THREE GREENS CAESAR

Romaine, Baby Kale, Baby Arugula, Shaved Parmesan, Garlic Herb Croutons. 13 *D G E*

+ Chicken 7

+ Shrimp 9

*TUNA NICOISE

Seared tuna, potatoes, asparagus, boiled egg, nicoise olives, romaine, lemon vinaigrette. 20 *E*

THE GO-TO

Heirloom Tomato, Burrata, Mozzarella, Basil. 16 *G D*

THE ITALIAN

Prosciutto, Stilton, Mozzarella, Dried Figs, Baby Arugula, Truffle Honey. 18 *G D*

CLASSIC CHEESE

Mozzarella & Parmesan. 14 *G D*

+ Pepperoni 3

HAND TOSSED PIZZAS

TARTINE 14.50 *G D*

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 SOUP

Apple Curry Oil, Spiced Pepitas. 12

GULF SEAFOOD & SWEET CORN CHOWDER

Gulf Shrimp, Snapper, Garlic Herb Croutons. 13 *G D SH*

SALADS

HEIRLOOM TOMATO & BURRATA

Creamy Burrata Cheese and sliced Heirloom Tomatoes, Arugula, Basil, Baguette croutes. 14.50 *D G*

THAI CRUNCH

Our citrus roasted Salmon, Quinoa, Carrots, Edamame, Red Peppers, Cabbage, Cashews, Sesame Ginger Vinaigrette. 18 *N S*
sub Chicken

SOUTH BY SW

Southwest Chicken, Farro, Corn, Black Beans, Tomato, Butternut squash, Pickled Red Onion, Avocado, Field greens and Cilantro Pepita Vinaigrette. 18 *G*

THE CARNIVORE

Bacon Jam, Pepperoni, Ground Beef, Pork Sausage. 18 *G D*

THE WHITE ELM

Roast Chicken, Wild Mushrooms, Basil Pistou, Garlic, Ricotta, Parmesan Reggiano and Mozzarella. 17 *G D*

SANDWICHES

Choice of one Side

GRATEFUL BIRD

Maple Bourbon Brined Turkey Breast, Bacon, Brie, Garlic Aioli, Field Greens, Cranberry Walnut Bread. 16 *D G F*

GARDEN DELIGHT

Heirloom Tomato, Smoked Avocado Hummus, Pickled Yellow Squash, Chevre and Baby Arugula. 14 *D G N*

FRENCH DIP

Roasted Beef, melted Swiss Cheese, Au Jus, Buttered Baguette. 16.50 *D G*

THE RASPBERRY BERET

Roasted Chicken Breast, smoked Gouda, Raspberry Jam, pickled Red Onion, Bibb Lettuce, Brioche Bun. 15 *D G*

BUTCHERS MEATLOAF SANDWICH

Meatloaf Roulade, melted Cheddar Cheese, Bourbon Caramelized Onions, Dijon Mustard, Aioli, Arugula, on Sourdough. 16 *D G*

BRASSERIE CHICKEN SALAD

Roasted chicken, red onion, celery, heirloom cherry tomatoes, garlic aioli, arugula, Pain De Mie. 16

DUCK BAHN MI

Slow Cooked Duck Confit, Garlic Aioli, Sweet & Spicy Chili Glaze, Pickled Veggies, Cucumbers, Jalapenos, French Baguette. 18 *G S*

*NMH BURGER

Half pound patty, Garlic Aioli, Bone Marrow Butter, Cheddar, Tomatoes, Lettuce, Brioche Bun. 16 *G D E*

+ Bacon 4 (2) + Avocado 4 + Wild Mushrooms 3

+ sub Brie, Gouda or Stilton 3

+ Caramelized Onions 3 + Basil Pistou 1

Allergens: Dairy – D • Gluten – G • Nuts – N • Shellfish – SH • Eggs – E • Soy – S

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

ENTREE

SWEET POTATO LASAGNA

Layers of Sweet Potato, Spinach, Goat Cheese, Ricotta, Spiced Tomato Compote, Burrata. 20 *D E*

FARMERS HARVEST BOWL

Sauteed Farro, Broccoli, Sweet Corn, roasted Red Peppers, Carrots, Cabbage, Yellow Squash, Basil Pistou. 18 *G D*

+ Chicken 7

+ Shrimp 9

+ Salmon 8

PASTA BOLOGNESE

Bucatini pasta, ground pork, ground beef, pork belly, house marinara, parmesan, baguette. 20

SMOKED BBQ CHICKEN

Wood smoked half Chicken, dipped in Chef's BBQ sauce, Duck Fat fries. 18

SALMON PROVENÇALE

Salmon Fillet, Parmesan Risotto, roast Asparagus, Tomato Scallion White Wine Butter Sauce. 24 *D*

REDFISH

Pepita crusted Gulf filet, polenta with bacon, parmesan & mozzarella, asparagus, lemon butter. 28

BUTCHERS MEATLOAF

Bacon Wrapped Pork, Beef, Carrots & Onions, Smashed Potatoes, Cream Gravy, Chef's Vegetables. 24 *G D E*

BRASSERIE SIRLOIN

Pan seared 8oz cut, topped with pickled cherry tomatoes, jalapeno butter on a bed of parsnip puree with oyster mushrooms. 34

DESSERT

CHOCOLATE GANACHE TART 8 *D G N*

Chocolate Frangelico Ganache with Hazelnuts

CHEESECAKE OF THE SEASON

Decadent and Delicious! Ask your server for todays flavor! 9

SIDES

DUCK FAT FRIES 6

CHEF'S SAUTEED VEGETABLES 8

FRESH FRUIT 7

GARLIC MASHED POTATOES 6 *D*

BABY HEIRLOOM CARROTS 8

KIDS

12 & under

(served with Fruit or French Fries)

GRILLED CHEESE 6 *G D*

MARINARA PASTA 6 *G D*

CHICKEN TENDERS 6 *G D E*

SLIDERS 8 *D G*

CHEESE PIZZA 6 *G D*

*\$4 upcharge for Adults

BREAKFAST

Served Monday through Friday from 7am – 11am only

WHITE ELM PLATE

3 eggs your way, toast, bacon, fruit or breakfast potatoes. 15.5 *D G E*

QUICHE

Ask your server for daily flavor. 13.25 *D G E*

THE HAMMY

Croissant Sandwich with cured Ham and Swiss, topped with sunny side up Egg, choice of fruit or breakfast Potatoes. 11 *D G E*

OVERNIGHT ROLLED OATS

Stone ground oats, Greek yogurt, cacao nibs, toasted almonds, dark chocolate, coconut, fresh berries. 10 *D G E*

AVOCADO TOAST

Smashed avocado, baby heirloom tomatoes, micro greens. 14.25 *D G N*

+ 2 eggs 5

BREAKFAST SANDWICH

2 fried eggs, bacon strips, bacon jam, cheddar, garlic aioli, brioche bun. 12 *D G E*

PANCHO'S TACOS

Two fresh Flour Tortillas, each stuffed with 2 scrambled eggs and your choice of one (Bacon, Potatoes, Ham or Sausage) 14

+ cheese 2.50

+ avocado 3.50

BREAKFAST WRAP

3 scrambled eggs, pork sausage, mozzarella, avocado, salsa verde, choice of fruit or breakfast potatoes. 15 *D G E*

CLASSIC OMELET

Three Eggs, Choice of three ingredients (Ham, Bacon, Spinach, Caramelized Onions, Wild mushrooms, Cheddar, Mozzarella) 15.50

WHITE ELM OMELET

Three eggs, Gulf shrimp, asparagus, ricotta, choice of fruit or breakfast potatoes. 17 *D S H E*

FRENCH TOAST

Sliced Brioche, Maple Syrup, Powdered Sugar, Fresh Berries. 11 *D G E*

PANCAKES

Two flapjacks, maple syrup, fresh berries, powder dust. 11 *D G E*

KIDS

FRENCH TOAST

Two pieces sliced Brioche, maple syrup, powdered sugar. 5.50

PANCAKES

one Flapjack, maple syrup, powdered sugar. 5.50

*\$4 upcharge for Adults

SIDES

BACON (4) 6

TOAST 4

CURED HAM 6

TWO EGGS 5

BREAKFAST POTATOES 6

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