

ELYSIAN FIELDS CAFÉ

LUNCH - Serving Monday to Friday 9:30 am to 4 pm

Ask about our variety of organic Coffees and Teas

All our meats are antibiotic free and naturally raised

For special events, contact manager on duty

Online ordering
www.elysianfieldscafe.com

FIELDS OF GREENS

(Salads Prepared To Order)

- Kale Caesar Salad**
organic cuts of fresh kale served in a creamy homemade Caesar dressing with parmesan and crisp pita wedges 14.75
- Greek Salad**
vine ripe tomatoes, red onions, Kalamata olives, English cucumbers, green Italian peppers and feta in a rich olive oil and oregano dressing 16.75
- Beet & Spinach Salad**
organic baby spinach, beets, topped with creamy goat cheese, toasted candied walnuts and an apple cider vinaigrette 13.75
- Shrimp Salad**
juicy fresh shrimp grilled to perfection with mixed greens, fresh mint, scallions and cherry tomatoes topped with parmesan cheese, honey mustard and balsamic dressing 19.75

Salad add-ons

Falafel...6.75 / Chicken...5.75
Shrimp...9.75 / Salmon...11.75

TABLE SHARING PLATES

- Salmon & Avocado Tartare**
juicy cuts of Faroe Island Salmon perfectly seasoned and served with a creamy avocado mix topped with scallions, in sesame oil with ponzu sauce 16.75
- Fried Calamari**
generous cuts of fresh calamari gently fried and served with a homemade marinara and lemon siracha aioli 14.75
- Octopus**
fresh and juicy chargrilled octopus served in an olive oil and lemon sauce with capers, cherry tomatoes and red onions 19.75
- Lemon Hummus**
homemade chickpea based dip with tahini sauce and lightly dusted with a zaatar powder 9.75
- Tzatziki**
organic Greek yogurt dip made with shredded English cucumbers, minced garlic and fresh dill 9.75
- Tirokafteri / Spicy Feta**
a creamy blend of delicious feta cheese with minced jalapeno peppers 9.75
- Melitzanosalata**
a pureed smoked eggplant with fresh herbs 9.75
- Trio**
choice of three spreads served with pita 14.75
- Avgolemono Soup**
traditional savory egg lemon based soup with organic chicken and rice orzo 7.75

EGGS

- Greek Omelet**
three organic eggs whipped with fresh spinach, vine ripe tomatoes and crumbled feta served with Greek fries 16.75
- Eggs Elysian**
three organic eggs served with feta cheese and Greek fries; eggs served sunny unless otherwise requested 14.75
- Eggs Benedict**
perfectly poached eggs with hollandaise sauce, Canadian bacon on a crisp English muffin and home fries 15.75
- Challah French Toast**
thick cuts of tsoureki bread, generously dipped in our egg mix and grilled, topped with organic Greek honey and sour cherries 15.75

VEGETARIAN PLATES

- Avocado Toast**
grilled country bread, organic poached eggs, black beans puree, avocado spread, feta cheese, radish and scallions, topped with red pepper flakes 16.75
- Veggie Moussaka**
oven baked casserole of sautéed potato, eggplant and zucchini topped with a creamy bechamel 17.75
- Falafel Bowl**
homemade falafels served with chickpeas, fresh kale, spinach, steamed red beets, Kalamata olives, vine ripe tomatoes and candied walnuts 15.75
- Spanakopita**
buttery layers of phyllo filled with a creamy blend of organic baby spinach and feta cheese 13.75
- Falafel**
homemade falafel served with a tahini yogurt sauce, vine ripe tomatoes, onions, peppers, cucumber salad and a warm pita 12.75
- Cauliflower Fritto**
generous cuts of fresh cauliflower, gently fried and served with a lemon siracha aioli 13.75
- Grilled Vegetables**
bountiful cuts of gently grilled farm fresh zucchini, eggplant and roasted red peppers served with a balsamic reduction 9.75

WHOLESOME KITCHEN PLATES

(In all our cooking we use extra virgin olive oil)

- Moussaka**
oven baked casserole of sautéed potato, eggplant and zucchini ground beef and topped with bechamel 18.75
- Ouzo Mussels**
delicious and fresh plump mussels steamed in an aromatic ouzo broth with farm fresh herbs and Greek feta fries 17.75
- Faroe Island Salmon**
fresh Faroe Island Salmon grilled with lemon potatoes, sautéed spinach and red beet reduction 21.75
- Fettuccini Ala Greca**
homemade fettuccini served with a slow simmered angus beef ragu 18.75
- Mushroom Ravioli**
homemade ravioli filled with a creamy mushroom blend topped with black truffle cream and parmesan cheese 18.75

HAPPY HOUR:

Monday to Friday
12:00 PM - 7:00 PM

HAND-HELDS

served w/ country mix of tomatoes, onions, parsley, coarse sea salt; yogurt sauce and your choice of fries or salad

- Black Angus Burger**
made with 100% ground Angus beef, served with melted swiss cheese on a buttery baked brioche bun 17.75
- Wrapped Burger**
a hearty ground beef stuffed with creamy Gouda cheese served in pita 15.75
- Gyro Souvlaki**
generous cuts of beef and lamb gently layered in a warm pita 14.75
- Chicken Souvlaki**
organic cuts of chicken breast grilled and wrapped in a warm pita 14.75
- Pork Souvlaki**
seasoned cuts of pork grilled and wrapped in a warm pita 15.75
- Falafel Souvlaki**
homemade falafel wrapped in a warm pita with tahini yogurt sauce 14.75
- Salmon Sliders**
seasoned fresh salmon grilled with a lemon caper remoulade with tartar sauce 16.75

PLATTERS FROM THE GRILPLATES

served with gilled Italian pepper, tomatoes, red onions, pita bread wedges and tzatziki

- Chicken Breast Skewers**
generous cuts of organic chicken breast served with rice orzo 17.75
- Pork Skewers**
perfectly grilled cuts of pork served with 18.75
- Beef Kebab**
hand cuts of juicy beef, gently grilled and served with fries 18.75

Chopped Beefsteak Frites

a blend of two ground beef and lamb biftteki stuffed with Gouda cheese, caramelized onions, mustard and served with Greek fries ... 22.75

- Seafood Shrimp Kebab**
juicy and tender grilled gulf shrimp served with 18.75
- Giaourtlou**
a hearty portion of mixed gyro including pork and beef served with tzatziki sauce, chopped tomato and Greek fries 17.75

SIDES

- Avocado...5.75
Feta-Oregano Fries...7.75
Rice Orzo Pilaf...6.75
Organic Sautéed Spinach... 8.75
Oven Roasted Lemon Potatoes...6.75
Tzatziki Sauce...2.25
Organic Sautéed Cauliflower... 8.75
Grilled Pita - each...1.25

Our food is made fresh daily and seasoned to perfection / **We Deliver & Cater**
A gratuity of 18% will be added to parties of 6 or more / WIFI PASSWORD: Columbia25#