

Elizabeth's

An American Bistro

FALL LUNCH MENU 2024

APPETIZERS

ELIZABETH'S SEASONAL SOUP
created with the freshest ingredients
P/A

CRISPY 412 ROLL
smoked salmon, sweet potato, shiitakes, sesame spinach & sweet-hot sauce
16.

CALAMARI
roasted peppers, pepperoncini, lemon, kalamata olives & crispy chickpeas
14.

CLAMS & SHRIMP
bacon-thyme ale broth & grilled focaccia
16.

CHEESE PLATE
fresh fruit & crackers
17.

SALADS

CAESAR
romaine, Elizabeth's classic egg-free Caesar dressing, parmesan, rustic croutons & shaved pecorino
8. half 14. whole 7. add grilled chicken 9. add grilled salmon

FRENCH LENTIL SALAD
crispy goat cheese, roasted butternut, lardons, arugula, pumpkin seeds & warm red wine vinaigrette
14. whole 7. add grilled chicken 9. add grilled salmon

CHICKEN SALAD WALDORF
roasted grapes, fennel, toasted walnuts, apples, Amish bleu, sherry vinaigrette
17.

AUTUMN BOWL
roasted cauliflower, hummus, seed-green bean salad, roasted carrots, lentils, quinoa, grilled focaccia
17.

FRITTATA & SANDWICHES

FRITTATA
composed daily
16.

412 BURGER*
duxelles, Jarsberg, black pepper bacon, sherry greens & fries
19.

CRISPY COD
spicy comeback sauce, bistro bun, coleslaw & fries
17.

PORTABELLA PANINI
grilled onions, peppers, mozzarella, goat cheese, walnut pesto & dressed greens
16.

PECAN CHICKEN SANDWICH
bacon, brie, honey-Dijon sauce, cranberries, dressed greens
17.

ENTRÉES

GRILLED SALMON*
cabbage cake, warm sesame cauliflower & bacon salad, maple-soy drizzle
18.

MUSHROOM RISOTTO
spinach, thyme, shaved pecorino & truffle oil drizzle
16.

THAI SEAFOOD
shrimp, cod & clams in red curry, Asian vegetables, jasmine rice, scallions, basil
19.

BISTRO CHICKEN *
braised thighs, roasted vegetables, rustic mash potatoes & pan sauce
17.

2.00 split-plate charge

In order to better serve you & our other guests, all parties of 6 or more will have a single check

We love local & we thank: Landis Poultry, Springcress Trout Farm, Dries Orchard, Whispering Pines, Fisher's Meats, Briar Creek, Juniper Valley Farm, Marcho Farms & so many other PA Farms & Purveyors for helping us source great ingredients.

Melissa Gelnett: Executive Chef

Kate Rabuck: Floor Manager

Elizabeth Long Furia: Chef-Owner

elizabethsbistro.com

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