

elé

BISTRO & WINE BAR



Small Plates

ARTISAN CHEESE PLATE | 20

a selection of cheeses served with olives, grapes, marcona almonds, roasted garlic, honey, dijon mustard, grape butter and garlic toast crostini

ADD CHARCUTERIE | +6.5

ELÉ ESQUITES | 13

fried flour tortilla chips with housemade mexican street corn dip

CHICKEN TENDER BASKET | 15

four buttermilk battered chicken tenders served with shoestring or sweet potato fries and choice of two dipping sauces

FLATBREAD OF THE DAY | 15

ask your server for today's special

HONEY FRIED CHICKEN TACOS | 11

fried chicken tossed in hot honey with housemade pickles, radishes and cilantro aioli on flour tortillas

SMOKED SALMON TOSTADA | 15

smoked salmon, herb goat cheese, asparagus, peas, and salsa macha

DIPPING SAUCES +.75

BUFFALO, RANCH, BBQ SAUCE,
GARLIC AIOLI, HONEY MUSTARD

SOUP & SALAD

SOUP OF THE DAY | CUP 7 BOWL 9

CUP OF SOUP & HALF SALAD COMBO | 15

ELÉ CHOPPED SALAD | 15

a blend of chopped roma crunch and harvest mixed greens with red radishes, english cucumbers, cherry tomatoes, garden peas, green beans, hard-boiled egg and garlic naan toast points with house champagne vinaigrette dressing

BACON RANCH SALAD | 14

chopped roma crunch lettuce, cherry tomatoes, diced red onion and white cheddar tossed in housemade ranch dressing and topped with toasted parmesan bread crumbs

SEASONAL SALAD | 17

ask your server for today's selection

BIBB LETTUCE & PEAR SALAD | 15

bibb lettuce and harvest mixed greens with candied pecans, dried cranberries, goat cheese, fresh pears and house champagne vinaigrette

CAESAR SALAD | 16

roma crunch lettuce drizzled with housemade caesar dressing with shishito peppers, topped with grated parmesan cheese and smoked parmesan bread crumbs

HOUSEMADE DRESSINGS

ranch, house champagne vinaigrette, caesar,
balsamic vinaigrette

ADD A PROTEIN FOR AN ADDITIONAL CHARGE

choose 6 oz salmon*, shrimp or sliced grilled chicken

 VEGETARIAN ITEM

ASK YOUR SERVER ABOUT OUR OPTIONS
FOR GLUTEN FREE MODIFICATIONS

Happy Hour

WEEKDAYS 3-6PM

\$5 CRAFT BEERS · \$6 HOUSE WINES · \$3 OFF APPETIZERS, WINE FLIGHTS & BISTRO COCKTAILS

3680 RIGBY ROAD, MIAMISBURG, OHIO 45342

*consuming raw or undercooked meat, poultry, seafood, shellfish or egg may increase your risk of food borne illnesses

October 2024

Between a bun

ALL SERVED WITH HOUSEMADE POTATO CHIPS & A PICKLE SPEAR

BISTRO SMASHED BURGER | 16

all-natural, hormone-free ground beef* with lettuce, pickles, fried leeks and cheddar cheese topped with elé sauce on a toasted brioche bun

HONEY FRIED CHICKEN SANDWICH | 16

fried chicken breast tossed in hot honey with housemade pickles, slaw mix and cilantro aioli on a toasted brioche bun

TURKEY & BRIE SANDWICH | 14

oven roasted turkey, arugula, sliced pears and brie spread on a toasted baguette

SPICY SALMON BURGER | 17

housemade salmon patty, ranch slaw mix and salsa macha on a toasted brioche bun

ELÉ VEGGIE BURGER | 16

our signature housemade patty made with grilled vegetables, black beans, corn and wild rice, with garlic basil aioli, spinach, pickled red onion, sliced cucumbers, goat cheese and avocado purée on toasted brioche

ELÉ CUBAN SANDWICH | 16

shredded slow roasted pork, black forest ham, housemade pickles, swiss cheese, dijon aioli and pineapple jalapeño cream cheese on a toasted baguette

CLUB SANDWICH | 15

oven roasted turkey, black forest ham, applewood bacon, bibb lettuce, tomato, american cheese, pepper jack cheese and grape butter on toasted sourdough bread or seeded multigrain

Main Plates

AVAILABLE FROM 4PM

ROASTED CHICKEN | 28

half of an organic bone-in chicken, marinated and roasted, served with garlic mashed potatoes, green beans and natural jus

BARBECUE PORK LOIN | 28

pork loin glazed with a sweet guajillo barbecue sauce, served with a potato croquette and carrot purée

PAN ROASTED ATLANTIC SALMON* | 27

over garlic mashed potatoes and green beans topped with a Yuzu Beurre Blanc with capers and herbs

NEW YORK STRIPLOIN* | 29

marinated with herbs and spices, cooked to medium rare, topped with chimichurri, served with fingerling potatoes and the vegetables of the day

PAN SEARED SEA SCALLOPS* | 31

with peas and bacon parmesan risotto, topped with brown butter sauce, fried mint and balsamic reduction

PASTA OF THE DAY

ask your server for today's special

JUST FOR KIDS

served with chips or fruit

CHICKEN FINGERS 8

GRILLED CHEESE 7

SMASHED CHEESEBURGER 8

CHEESE QUESADILLA 6

on the side

HOUSEMADE POTATO CHIPS 3

SWEET POTATO FRIES 4.5

SHOESTRING FRENCH FRIES 4.5

SAUTÉED GREEN BEANS 4.5

GARLIC MASHED POTATOES 4.5

PEAS & BACON PARMESAN RISOTTO 5

HOUSE SALAD 6



VEGETARIAN ITEM

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November 2024

Cocktails

ELÉ ESPRESSO MARTINI | 14

an élé favorite! housemade cold brew from Boston Stoker espresso beans, vanilla vodka, Bailey's Irish Cream, Frangelico

MARTINIS | 11

Cosmo, Lemon Drop or Dirty

MARGARITA | 10

1800 silver, orange juice, triple sec, lime juice, agave

CLASSIC MIMOSA OR BELLINI | 9

bellini flavors include: peach, mango, strawberry or raspberry

BOURBON OLD FASHIONED | 10

bourbon, fresh orange, bitters and Luxardo cherry

MANHATTAN | 10

bourbon, bitters, sweet vermouth and Luxardo cherry

MOJITOS | 10

pineapple, strawberry, raspberry or classic

STRAWBERRY FIELDS | 13

Tanqueray gin, strawberries, elderflower liqueur, simple syrup topped with bubbles

Sweet Treats

ELÉ CARROT CAKE | 8

moist buttermilk carrot cake loaded with carrots, walnuts, pineapple and coconut, frosted in our cream cheese buttercream then rolled in chopped walnuts

ELÉ WHITE CHOCOLATE RASPBERRY CAKE | 8

white cake with white chocolate ganache and sweet raspberry filling, iced in our signature buttercream

CRÈME BRÛLÉE OF THE DAY | 8

the classic french dessert made with custard and caramelized sugar
ask your server about today's flavor

SALTED CARAMEL ESPRESSO MOUSSE CAKE | 9

rich chocolate cake with a chocolate espresso mousse, salted caramel topping and crème anglaise filling

ELÉ SEASONAL DESSERT

ask your server about today's flavor

Join us for Weekend Brunch

EVERY SATURDAY 9AM-2PM & SUNDAY 9AM-3PM

WWW.ELECAKECO.COM | 937.384.2253

The Wine Cellar

AVAILABLE IN 6OZ AND 9OZ POURS

WHITE

TINY BUBBLES

POQUITO, MOSCATO Spain (375 ml bottle)	12
ANNA DE CODORNÍU, BLANC DE BLANCS Spain (187 ml bottle)	9
CANELLA, PROSECCO Italy (187 ml bottle)	9
BOCELLI, PROSECCO Veneto, Italy	39

BRIGHT WHITES

from sweet to dry

DEBONNE, MOSCATO RIESLING Grand River Valley, Ohio	8 11.5 24
DEBONNE, PEACHTREE GRIGIO Grand River Valley, Ohio	8 11.5 24
LUNA NUDA, PINOT GRIGIO Trentino-Alto Adige, Italy	10 14.5 30
LAGARIA, PINOT GRIGIO Delle Venezie, Italy	10 14.5 30
GIESEN, SAUVIGNON BLANC Marlborough, New Zealand	9 13 27
EMMOLO, SAUVIGNON BLANC Napa Valley, California	11 16 33

RAIMAT, ALBARINO Catalonia, Spain Fresh citrus and melon notes	9 13 27
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SEA SUN, CHARDONNAY Santa Barbara/Monterey/Solano, California	10 14.5 30
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YALUMBA, CHARDONNAY South Australia	9 13 27
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ROSÉ

MARIANA, ROSÉ Alentejo, Portugal	10 14.5 30
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ELOUAN, ROSÉ Oregon Lively flavors of grapefruit, strawberry and nectarine	12 17.5 36
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STOLLER FAMILY ESTATE, PINOT NOIR ROSÉ Willamette Valley, Oregon	12 17.5 36
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RED

RED DRESS REDS

DEBONNE, BLUEBERRY NOIR Grand River Valley, Ohio	8 11.5 24
SEA SUN, PINOT NOIR California	10 14.5 30
CASTLE ROCK, PINOT NOIR Willamette Valley, Oregon	13 19 39
BOCELLI, SANGIOVESE Tuscany, Italy Medium bodied wine perfect with dinner or on it's own	11 16 33

CUNE, CRIANZA RED BLEND Rioja, Spain	10 14.5 30
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CONUNDRUM, RED BLEND California	11 16 33
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QUILT, THREADCOUNT RED BLEND California Supple and soft, rich red fruit	14 20.5 42
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EMMOLO, MERLOT Napa Valley, California	- - 70
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ANTIGAL UNO, MALBEC Mendoza, Argentina	10 14.5 30
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BONANZA, CABERNET SAUVIGNON Napa Valley, California	11 16 33
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LIBERTY SCHOOL, CABERNET SAUVIGNON Paso Robles, California	11 16 33
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ALEXANDER VALLEY VINEYARDS, CABERNET SAUVIGNON California	14 20.5 42
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TEXTBOOK, CABERNET SAUVIGNON Paso Robles, California Balanced depth of flavor with nice earthy structure	- - 70
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HOUSE WINES

BUBBLES	8 - 24
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CABERNET SAUVIGNON	8 11.5 24
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CHARDONNAY	8 11.5 24
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FLIGHTS

3 ounce pours of each wine

OHIO SWEET MEDLEY | 13

DEBONNE, MOSCATO RIESLING
DEBONNE, PEACHTREE GRIGIO
DEBONNE, BLUEBERRY NOIR

WORLDWIDE WHITES | 16

LUNA NUDA, PINOT GRIGIO *Italy*
RAIMAT, ALBARINO *Spain*
YALUMBA, CHARDONNAY *Australia*

WORLDWIDE REDS | 18

BOCELLI, SANGIOVESE *Italy*
CUNE, CRIANZA *Spain*
ANTIGAL UNO, MALBEC *Argentina*

UBER REDS | 18

SEA SUN, PINOT NOIR
CONUNDRUM, RED BLEND
QUILT, THREADCOUNT RED BLEND

CALI CABS | 18

BONANZA,
CABERNET SAUVIGNON
LIBERTY SCHOOL,
CABERNET SAUVIGNON
ALEXANDER VALLEY VINEYARDS,
CABERNET SAUVIGNON

ROSÉ ALL DAY | 17

MARIANA, ROSÉ
ELOUAN, ROSÉ
STOLLER FAMILY ESTATE,
PINOT NOIR ROSÉ

Sangrias

Available by the glass or pitcher

WHITE 10 | 30

RED 10 | 30

SANGRIA SATURDAYS

\$20 PITCHERS