

SATURDAY & SUNDAY

BRUNCH

9:00 AM TO 3:00 PM

elé bistro and wine bar

elé favorites

CHILAQUILES | 16

fried corn tortilla chips smothered in tomatillo sauce, topped with pickled red onion, queso fresco, sour cream and two eggs any style*

ELÉ CROQUE MADAM | 14

black forest ham, white cheddar, one egg any style,* bibb lettuce, tomato, avocado spread, and dijon aioli on a toasted pretzel bun served with housemade chips or homestyle potatoes

SMOKED SALMON BENNY | 14

two poached eggs* on an english muffin with our housemade smoked salmon, arugula, red onion, hollandaise* and capers served with homestyle potatoes

BRUNCH FLATBREAD | 15

sausage, bacon, spinach, cherry tomatoes, red onion, brie and mozzarella cheese baked on naan bread, topped with hollandaise* and a sunny-side egg*

BISTRO BREAKFAST SMASHED BURGER* | 18

two 3oz all-natural, hormone-free ground beef patties with bacon, egg, lettuce, pickles, caramelized onion and pepper jack cheese on a toasted pretzel bun served with housemade chips or homestyle potatoes

BISCUITS & GRAVY WITH EGGS | 15

two buttermilk biscuits topped with housemade country sausage gravy, homestyle potatoes and two eggs any style*

TURKEY & BRIE | 14

oven-roasted turkey with arugula, sliced pears and brie cheese on a toasted baguette served with housemade chips

BACON & FIG JAM SANDWICH | 13

applewood-smoked bacon, fig jam, brie cheese, arugula and one egg any style* on a toasted baguette served with housemade chips or homestyle potatoes

LOADED SHRIMP & GRITS BOWL | 16

cheesy grits loaded with buffalo shrimp, fried green tomatoes, spinach, bacon, hollandaise,* red pepper and basil purées, topped with a sunny-side egg*

ELÉ BLT | 15

applewood bacon, fried green tomatoes, arugula and garlic aioli on toasted sourdough bread served with housemade chips or homestyle potatoes

FROM THE GARDEN

ELÉ CHOPPED SALAD | 14

roma crunch lettuce, harvest mixed greens with red radishes, english cucumber, cherry tomatoes, garden peas, green beans, hard-boiled egg, garlic toast points, and your choice of dressing

VEGGIE BENNY | 14

two poached eggs* on an english muffin with avocado spread, sautéed spinach, shiitake mushrooms, roasted red peppers, hollandaise,* basil purée and crispy fried leeks served with homestyle potatoes

CHICKEN BACON RANCH SALAD | 14

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

SEASONAL SALAD | 17

ask your server for today's selection

ELÉ VEGGIE BURGER | 15

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

YOU HAD ME AT AVOCADO TOAST | 12

two slices of seeded multigrain bread with avocado spread, garlic herb cheese, jammy seven-minute egg,* cherry tomatoes, radish, balsamic reduction and crispy fried leeks

3680 RIGBY ROAD, MIAMISBURG, OHIO 45342



VEGETARIAN ITEM

ASK YOUR SERVER ABOUT OUR OPTIONS FOR GLUTEN FREE MODIFICATIONS

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

July 2024

Classics

ELÉ BREAKFAST PLATTER | 15

two eggs prepared any style* served with applewood-smoked bacon, sausage, homestyle potatoes, and choice of toast with honey butter and house jam

CREATE YOUR OWN OMELETTE | 15

three-egg omelette with your choice of toppings served with homestyle potatoes

TOPPING OPTIONS: bacon, sausage, ham, turkey, mushrooms, onions, tomatoes, roasted red bell peppers, spinach, artichokes, cheddar, swiss, pepper jack, goat or feta cheese

FRENCH TOAST | 14

brioche bread soaked in custard, sprinkled with cinnamon and sugar, topped with berries and whipped cream

a la CARTE

APPLEWOOD-SMOKED BACON | 5

PORK SAUSAGE LINKS | 4.5

TURKEY SAUSAGE PATTIES | 4.5

SEASONAL FRUIT CUP | 5.5

HOMESTYLE POTATOES | 4.5

TWO EGGS ANY STYLE* | 3

BISCUIT WITH SAUSAGE GRAVY | 6

JUST FOR KIDS

served with milk, juice or soda

CHICKEN FINGERS (3) | 8
with fresh fruit or chips

FRENCH TOAST STICKS | 9
with fresh fruit

EGG BREAKFAST | 7
one egg any style,* one strip of bacon and one sausage link served with a choice of homestyle potatoes or fresh fruit

Beverages

DRINKS

JUICE	3.50
orange, apple, cranberry	
SODA	2.50
MILK	2.75
CHOCOLATE MILK	3.50

COFFEE & TEA

CAFFÉ LATTÉ
CAFFÉ MOCHA
CAPPUCCINO
FRESH-BREWED COFFEE
HOT CHOCOLATE
HOT TEA

Cocktails

ELÉ ESPRESSO MARTINI | 14

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

IRISH COFFEE | 9

Boston Stoker coffee, Jameson Irish Whiskey, Bailey's Irish Cream, simple syrup, topped with whipped cream

BLOODY MARY | 9.5

citrus vodka, bloody mary mix garnished with an olive, pickle, sport pepper, celery and housemade chip

CLASSIC MIMOSA OR BELLINI | 9

bellini flavors include: peach, mango, strawberry or raspberry

STRAWBERRY FIELDS | 13

Tanqueray gin, strawberries, St. Germain, simple syrup topped with bubbles

MIMOSAS AROUND THE WORLD | 33

three styles of bubbles from around the world, orange juice and fresh fruit

IRISH BREAKFAST SHOT | 11

Jameson and butterscotch schnapps with a side of orange juice and a piece of applewood-smoked bacon