

SMALL PLATES

CALAMARI Lemon slices & marinara sauce 13
Asian Style, sesame seed, scallions & sweet chili glaze 14

HAND CUT FRIES With foamed Hollandaise 6
Truffle Parmesan Fries 8 | Sweet Potato Fries 7

PHILLY EGG ROLLS Steak, onion & American
cheese filled egg rolls served with chipotle aioli 13

NACHOS Tomatillo braised beef, cheddar & cotija
cheeses topped with guacamole, sour cream, scallions,
radishes & pico de gallo 15.5

WINGS (BONES OR NO BONES) Buffalo, Korean
BBQ or Asian Style Bones 14 | No Bones 11

PULLED PORK QUESADILLA Barbecued pulled
pork, cheddar cheese, scallions, served with pico de gallo
& sour cream 11

CRISPY BRUSSELS SPROUTS Applewood
smoked bacon tossed in EVOO & parmesan reggiano 11

GUACAMOLE Avocado, pico de gallo, lime juice &
cotija cheese Made to order 10 | with bacon 12

SPINACH & ARTICHOKE DIP With tortillas &
pita chips 10

BUFFALO CHICKEN MAC & CHEESE BITES
Bleu cheese sauce 6

MAC & CHEESE BITES Spicy ranch 5

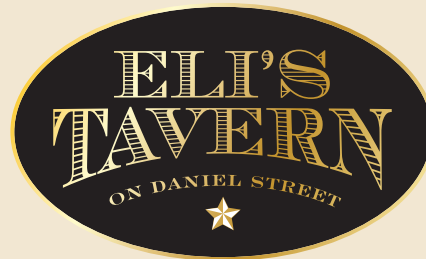
JUMBO PRETZEL Beer cheese & whole grain
mustard 10

TUNA NACHOS Seared ahi tuna, fried wontons,
avocado-wasabi aioli, soy syrup, sriracha, chives 14

SOUPS

FRENCH ONION 8

NEW ENGLAND CLAM CHOWDER
Cup 5 | Bowl 7



21 Daniel Street, Milford
203-693-2555 | ElisTavern.com



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Served til close Every Day

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GRILLED FLATBREADS

MARGHERITA Crushed tomatoes, mozzarella & parmesan cheese, fresh herbs & EVOO 14

PROSCIUTTO & FIG Arugula, mozzarella, parmesan & goat cheese 15

BBQ CHICKEN Applewood bacon, caramelized onion, ranch, mozzarella & parmesan 14

SANDWICHES

SANTA CRUZ CHICKEN SANDWICH Grilled chicken breast with pepperjack cheese, guacamole, lettuce, tomato & chipotle aioli, served on a rustic baguette 14

MEDITERRANEAN CHICKEN SANDWICH Grilled chicken, pesto mayo, fried mozzarella, balsamic, candied onion, lettuce & tomato on a brioche bun 14

PULLED PORK SANDWICH Tender barbecued pulled pork topped with fried onions & cole slaw on a brioche bun 13

STEAK SANDWICH Poblano peppers, chipotle aioli, fried onions & cheddar cheese on a rustic baguette 14

BUFFALO CHICKEN WRAP Bleu cheese, lettuce, tomato in a seasoned wrap 13

TAVERN REUBEN Corned beef, gruyère, sauerkraut, sriracha 1,000 island, on Whole G rye 15

BURGER & SANDWICH ADD-ONS

All Sandwiches & Burgers come with hand-cut fries.
Substitute hand cut sweet potato fries 2
Mesclun or Caesar Salad 2

All burgers are 8 oz. freshly ground signature blend
of corned beef, short rib & chuck

Add Grilled Onions, Sunnyside Egg,
Pickled Jalapeño or Tomato Jam 1

Add Avocado, Guacamole or Applewood Bacon 1.5

BURGERS

TAVERN BURGER* Pickled onions, arugula, roasted tomatoes & melted cheddar-Jack cheese 14

BACON & EGG CHEESEBURGER* All natural smoked bacon, fried sunny side egg topped with tomato jam & melted cheddar-Jack 15

BLACK & BLEU BURGER* Cajun dusted burger topped with chipotle aioli, fried onions, lettuce, tomato & bleu cheese served on a brioche bun 14

SLIDERS* Bacon, cheddar, peppercorn aioli, potato rolls 14

PORTABELLA BURGER Marinated grilled portabella, roasted red pepper, mozzarella, lettuce, tomato, poblano aioli on a rustic baguette 13

SALADS

AVOCADO Avocado & romaine tossed with fresh guacamole, cotija cheese, tomato & red onion, topped with crisp tortilla strips 12

CAESAR Baby romaine with brioche croutons, our Tavern Caesar dressing & reggiano parmesan 11

GOAT CHEESE, BEET & PISTACHIO Roasted red beets with crumbled goat cheese, baby arugula, pistachios in a champagne vinaigrette 13

ELI'S SIGNATURE SALAD Mixed greens with candied walnuts, cranberries, apples & gorgonzola cheese, in a balsamic vinaigrette 12

WATERMELON SALAD Arugula, feta cheese, orange segments, sweet watermelon, pickled fennel, radish, black cherries, rice wine vinaigrette 13

SALAD ADDITIONS

Grilled Burger* 6 | Steak* 10 | Chicken Breast 5
Fried Chicken Tenders 5 | Salmon 10
Seared Shrimp 9 | Ahi Tuna 10 | Scallops 10

*NOTICE: Thoroughly cooking meats, poultry, seafood, shellfish or eggs
reduces the risk of food borne illness.*

Connecticut Public Health Code 19-13B42(m) (1) (F)

SALAD ENTRÉES

SESAME CRUSTED AHI TUNA* Drizzled with wasabi aioli & soy sauce, served with quinoa, arugula, radishes, cucumbers, avocado, crumbled goat cheese, dressed with a champagne vinaigrette, topped with tortilla strips 21

SAVANNA (BIG BOWL) Pulled pork or Korean BBQ fried chicken, fried egg, avocado, black beans, corn, tortillas, quinoa, romaine, tomatoes, cheddar-Jack cheese, chipotle lime drizzled with ranch 16

CHOP SALAD Grilled chicken, bacon, deviled egg, gorgonzola, tomato, avocado, over romaine tossed with ranch 16

ENTRÉES

FISH TACOS Seared cod served in 3 soft flour tortillas with coleslaw, guacamole, pico de gallo & sour cream. Served with black bean sofrito topped with cotija cheese & crisp tortillas 17

MAC & JACK Smoked gouda, pepper Jack, white cheddar & asiago cheeses, with caramelized onions, pulled pork & jalapeños, tossed with orechiette pasta, topped with panko bread crumbs & baked 18

GYPSY CHICKEN Chicken breast with Italian sausage, fried potatoes, hot & sweet cherry peppers & caramelized onions 19

SEAFOOD PASTA Plump sea scallops, vermouth shrimp, crab meat, lobster meat, asparagus, tomato, penne pasta, served in a garlic parmesan cream sauce 25

PAN ROASTED SALMON Sweet & tangy carrot puree, sugar boiled buttered beets, shaved radish, sweet pickling liquid, wilted arugula 21

LOBSTER MAC 'N CHEESE Lobster meat, orechiette pasta, lobster béchamel, Chef's blend mushrooms, buttered bread crumb 22

RIB EYE STEAK 10 oz. choice rib eye steak, bleu cheese butter, grilled red onion, truffle fries, wilted arugula 26