



ELK ROCK

Dinner: Friday, Saturday, and Sunday, 4 pm - 7 pm

SMALL PLATES

Roasted Vegetable Plate 5 (GF/DF/VE/Nuts)

Seasonal roasted vegetables, and vegan walnut pesto

Patatas Bravas (DF/VG) 5

Roasted marble potatoes, smoky tomato sauce, and garlic aioli.

Marinated Warm Olives (GF/DF/VE) 4

Mixed Mediterranean olives, with garlic, herbs, and citrus zest.

Greek Pasta Salad (D/VG) 4

Tri-color rotini, Greek vinaigrette, Kalamata olives, sun-dried tomatoes, green peppers, pickled red onions, and feta.

MEDIUM PLATES

Baked Mac n' Cheese (D) 6

Baked cavatappi, four cheese sauce, and seasoned breadcrumbs.

Walnut Pesto Focaccia (DF/VG/Nuts) * 6

With sun-dried tomatoes, spinach and red onions.

Hummus Platter (DF/VG) * 7

Hummus, pita bread, pickled red onions, carrots, cucumbers, cherry tomatoes, and asparagus

Green Goddess Baby Gem 7

Caesar Salad (D/VG) *

Green goddess, baby gem lettuce, croutons, and parmesan cheese

*Gluten- Free option available on request

PIZZA

Pizzas are served on a Pinsa style crust*. Pinsa crust is a unique, airy pizza crust, with a crispy exterior and a soft fluffy interior.

Three Cheese (D) 8

Mozzarella, provolone, and parmesan.

Pepperoni (D) 10

Sausage (D) 10

Spinach, Black Olives, Sun-Dried Tomatoes (D/VG) 12

Black Olives, Sausage, and Mushrooms (D) 12

Mushrooms, Pepperoni, and Green Peppers (D) 12

*Gluten- Free option available on request

DESSERT

Chocolate Lava Cake (D) 6

Served warm from the hearth oven.

