

**Charleston**  
**RESTAURANT**  
**WEEK**

**SEPTEMBER 6<sup>th</sup> 17**



**Eli's Table**

129 Meeting Street  
Charleston, SC 29401

(843) 405-5115

[www.elistable.com](http://www.elistable.com)

**4 COURSES FOR \$40**

**STARTER**

**Amuse Bouche**

**APPETIZERS, SOUP & SALAD**

(choose one)

**BEEF CARPACCIO**

dueling potato salad, fried sweet potato, lemon juice, extra virgin olive oil, grilled ciabatta

**TOMATO BISQUE**

a rich combination of heavy cream, roasted plum tomatoes, fresh basil

**FIRE ROASTED ROMAINE SALAD**

romaine, parmesan crisp, grilled lemon, white anchovies, croutons

**ROASTED BEET SALAD**

red beets, golden beets, candied striped beets, basil oil, basil ricotta, seasoned arugula

**ENTREE**

(choose one)

**ROASTED HALF CHICKEN\***

roasted chicken half, herbs de provence, black garlic pomme puree, roasted broccolini

**SALMON LEAF\***

fresh salmon, horseradish mashers, roasted root veg, mustard oil

**ELI'S ESPRESSO RUBBED RIBEYE\***

hand cut 14 oz. angus beef, crispy buttermilk onion, cream spinach custard, whiskey jus

**DUCK & WAFFLES\***

seared duck breast, sweet potato waffles, kale brussel sprout slaw, malted bacon glaze

**SHRIMP & GRITS\***

smoked gouda grits, grilled shrimp, tasso gravy

**DESSERT**

**Chef Surprise**

*Restaurant Week price does not include tax or gratuity. Please "ALERT" your server if you have any food allergies.  
\*Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

**CLICK HERE to MAKE A DATE WITH DELICIOUS**