



STARTERS.

Table Bread – whipped ricotta, olive oil ... 7

She Crab Soup – lump crab meat, fresh chives ... 10

Soup of the Evening – seasonal select ingredients ... 6/8

E&O House Salad – baby greens, cucumber, tomato, blue cheese, pecans, lemon vinaigrette... 9

Gem Lettuce Salad – tomatoes, cucumbers, pickled onions, chopped eggs, poached shrimp, green goddess dressing ... 15

SHARABLES.

Marsh Hen Mill Grit Puppies – andouille, smoked gouda, pepper jelly ... 13

Goat Cheese Tart – pecan crust, tart cherry chutney, baby greens, cracked pepper crostini ... 12

Fried Brussel Sprouts – agrodolce, drunken goat cheese, candied pecans ... 15

Wagyu Beef Carpaccio – horseradish aioli, arugula, crispy capers, parm, pumpnickel ... 21

Tomato Pie – vine ripe tomatoes, fresh basil, herb custard, arugula ... 13

Roasted Oysters – garlic, lemon and parmesan butter ... 18

Oysters on the Half Shell – cocktail, mignonette and a lemon ... 18/36

MAINS.

Edisto Shrimp Cakes – Local Edisto Seafood shrimp, butter pea perloo, creole butter, green tomato chow chow ... 31

BBQ Shrimp - *as featured in Southern Living Magazine*

Edisto Seafood Shrimp, New Orleans gravy, grilled bread, mixed green petite salad ... 28

PB's Firecracker Flounder – lightly fried, Marsh Hen grits, butter beans, firecracker sauce ... 38

Edisto Seafood Shrimp and Grits – tasso and chorizo gravy, fine herbs.... 31

Pan Seared Scallops – sweet corn and leek ravioli, yellow squash puree, brown butter and arugula ... 38

Beer Can Chicken – warm potato salad, Alabama white sauce ... 28

Grilled Mahi – sweet corn succotash with tomatoes, butter peas, bacon, citrus butter ... 34

Boursin Crusted Filet – mashed potatoes, haricot vert 48

Grilled Elk Chop – espresso cocoa rubbed, fingerling potatoes, charred broccolini, celery root, blackberry gastrique ... 45

Brasstown Beef Short Rib – red wine braised, buttermilk mashed potatoes, broccolini, roasted shitake mushrooms, pecan gremolata, demi ... 38

Crispy Oyster Skillet – marsh hen grits, country ham, spinach, creole butter ... 26

FOR THE TABLE.

Crispy Smashed Potatoes with blue cheese and scallions ... 14

PB's Stewed Butterbeans ... 8

Rooting Down Farm Collards ... 8

Consuming raw or undercooked shellfish, fish, poultry, and meats may increase your risk of food borne illnesses. Especially those with certain medical conditions

Ella & Ollie's uses PEANUT OIL on all fried food

all split plates are subject to an \$8 service charge

