

LOWCOUNTRY LUSH 15

Espolón Blanco tequila,
orgeat, lemon, Angostura bitters

ELEVATION 16

Roku gin, Crème de Violette,
Luxardo, fresh raspberries, lemon

UN CAFÉ EXPRESS 17

Espresso infused vodka, Averna, Kahlua,
brown sugar, cocoa, espresso

RUM OLD FASHIONED 18

Bacardi 8 aged rum, Amaro Nonino,
Aztec chocolate bitters, cinnamon

COQUITO 16

Spiced rum, amaretto, coconut cream,
milk, holiday baking spices

KESSLER MARGARITA 15

Exótico Reposado tequila,
Grand Marnier orange liqueur,
lime & orange juice

BOHEMIAN SUNSET 15

Tito’s vodka, Limoncello, Lillet Blanc,
cranberry, citrus soda,
fresh berries

SEASONAL
HOT COCKTAILS

HOT CHOCOLATE

Homemade whipped cream
& shaved chocolate

Spirit-free 10

+ whiskey, dark rum, or brandy 16

MULLED APPLE CIDER

Spirit-free 10

+ whiskey, dark rum, or brandy 16

HOT TODDY 16

Lemon, honey-cinnamon syrup, star
anise, with choice of whiskey,
dark rum, or brandy

IRISH COFFEE 16

Fresh brewed coffee, Irish whiskey,
homemade whipped cream
& shaved chocolate

ELEVÉ

55 Wentworth Street, Charleston, SC 29401 · www.elevecharleston.com

TO SHARE

- CHARCUTERIE

speck, salami, cambozola, naked goat, olives, jam, baguette 24
- BEEF CARPACCIO*

marinated dry aged wagyu, comte, arugula, crispy capers, whole grain aioli, crostini 18
- TRUFFLE FRITES**

gruyere, truffle oil, smoked tomato aioli, chives 13
- SUNDRIED TOMATO & BASIL TART FLAMBE PIZZA**

gruyere, oregano, fleur de sel 16
- KESSLER CALAMARI

jalapeno, olives, red peppers, capers, lemon, oregano, harissa aioli 17
- AUTUMN BURRATA**

delicata, acorn, butternut & kabocha squashes, pomegranate, pine nuts, salsa verde 21
- TUNA TARTARE*

chili, yuzu, persimmons, black truffle, fresh citrus 21

SALADS

- ROASTED PEAR**

field greens, pecans, goat cheese, blackberries, croutons, fig & sherry vinaigrette 16
- SOUTHERN CAESAR

chopped baby gem lettuce, cornbread croutons, bacon, shaved parmesan cheese, caesar vinaigrette 14
- Enhance your salad

AVOCADO 5 · CHICKEN BREAST 12 · SIX SHRIMP 14 · FAROE ISLAND SALMON FILET* 16

LARGER PLATES

- CARAMEL BANANA PANCAKES

rum caramel, whipped cream, maple syrup 15
- RED VELVET WAFFLES

chocolate chips, cream cheese drizzle, powdered sugar , pure maple syrup & butter 15
- HOUSE SMOKED SALMON BAGEL

everything bagel, avocado cream cheese, pickled red onion, crispy capers 17
- FRESH FRUIT AND YOGURT**

sliced fruit, berries, greek vanilla yogurt, homemade granola & honey 15
- ELEVE BURGER*

caramelized mushroom and onion, gruyere, truffle, smoked onion aioli, frites 20

(add bacon 2) (add avocado 5)
- AVOCADO TOAST**

multigrain bread, semi sundried cherry tomatoes, watercress & cilantro 16 (add two eggs 3)*
- EGG WHITE OMELET

goat cheese, spinach & semi sundried cherry tomatoes, potatoes 15

DESSERTS

- NUTELLA CHOCOLATE LAVA CAKE

hazelnuts, fresh berries 11
- SALTED CARAMEL CHEESE CAKE

almond crust 10
- PECAN PRALINE BREAD PUDDING

caramel cinnamon apples, local bourbon anglaise 12

Checks may be split up to 4 ways

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness

**Vegetarian

WINE & BEER

SPARKLING WINES

		
Bud Light Spiked Seltzers Flavors Vary	6	
Villa Sandi Prosecco	14	65
Villa Sandi Il Fresco Rosé	14	65
Poema Prosecco Rosé	15	70
Sterling Blanc de Blancs	15	70
Taittinger Champagne		85
Nicolas Feuillatte <i>Réserve</i> Champagne		86
Moet & Chandon Imperial <i>Réserve</i> Brut Champagne		110
Moet & Chandon Imperial <i>Réserve</i> Brut Rosé		110
Veuve Cliquot Champagne		125

CHARDONNAY

Raymond “R” Collection Napa	12	56
Clos Du Bois Sonoma	13	60
Carmel Road Monterey	13	60
Black Stallion Napa	14	65
Mer Soleil Monterey		58
The Calling Dutton Ranch Russian River		86

SAUVIGNON BLANC

Loveblock New Zealand	16	75
Slingshot Sonoma		75
Brochard Sancerre Loire Valley		120

MORE WHITES

Seven Daughters <i>Moscato</i> Italy	11	50
Barone Fini <i>Pinot Grigio</i> Italy	12	56
Terlato <i>Pinot Grigio</i> Italy	13	60
Acrobat <i>Pinot Gris</i> Oregon	14	65
Chateau Ste. Michelle <i>Riesling</i> Washington	13	60
Donnafugata <i>Anthilia</i> Italy		65

ROSÉ

Susana Balbo Mendoza	13	60
The Beach By Whispering Angel Vin de Provence	14	65
Whispering Angel Côte de Provence	16	75
Whispering Angel Côte de Provence 6L		520

PINOT NOIR

		
Carmel Road Monterey	13	60
Mer Soleil Monterey	15	70
Four Graces Oregon	14	65
Davis Bynum Russian River Valley	16	75
La Crema Sonoma		65
Erath Oregon		65

CABERNET SAUVIGNON & CAB BLENDS

Kessler Collection Napa	12	56
Black Stallion Napa	18	85
Ferrari-Carano Sonoma	17	80
Stags Leap Artemis Napa		124
Caymus Napa		225
Cakebread Napa		245

MORE REDS

Mercer <i>Merlot</i> Washington	12	56
Norton 1895 <i>Malbec</i> Argentina	13	60
Conundrum <i>Red Blend</i> Napa	13	60
Edmeades <i>Zinfandel</i> Mendocino		55
Sebastiani <i>Merlot</i> Sonoma		50
Torbreck <i>Shiraz</i> Australia		70
Girard <i>Petit Sirah</i> Napa		86

DRAFT BEERS

Ship’s Wheel Cider	9
Palmetto Tall & Skinny Pilsner	8
Hilton Head Session IPA	8
Beauty School Dropout Blonde	8
Carolina Brewery American IPA	8
Tideland Oktoberfest Marzen	8
Service Bohemian Citrus IPA	8
Palmetto Amber Ale	8
Tideland Hefeweizen	8
Wicked Weed Pernicious IPA	8
Stella Artois Pilsner	8
Michelob Ultra Light Lager	6

LOCAL CRAFT BEER CANS

Westbrook IPA IPA	7
Westbrook White Thai White	7
River Dog Riverwalk Pilsner	7
Revelry Up Shem Creek IPL	7
Carolina Sky Blue Kölsch	7

CARAFES

MIMOSA

OR

BELLINI

40