

STARTERS

House Hummus

piquillo peppers, toasted pita, preserved lemon 5.95

Shepherd's Farm Greens

avocado, shallots, toasted pecans, red wine vinaigrette 8

Grilled Artichoke

drawn butter, lemon aioli 9.5

Truffle French Fries 4.95

Crispy Onion Rings

sriracha aioli 4.95

Cup of Soup & Shepherd's Farm Greens 11.5

BURGERS

*include a choice of Shepherd's Farm greens, soup or fries
substitute fresh fruit 2.5*

House Made Burger

Lane Farm greens, red onion, aioli, house mustard 13.5

Turkey Burger 12.5

Garden Burger 10.5

All burgers come with a choice of
point Reyes blue cheese, aged cheddar or pecorino cheese

Bacon Burger Melt

House made burger, grilled whole wheat bread
house bacon, cheddar, Dijon, fried onions 14.50

Stylize your burger for an additional 2

Santa Barbara Style – house made bacon, balsamic onion
Hilltop Canyon Farm avocado

Western Style – bbq sauce, pickled jalapenos, onion ring

elements
restaurant · bar  catering

MAIN PLATES

Cornmeal Crusted Fish & Chips

no mayo-jalapeno cole slaw, chipotle tartar, malt vinegar, french fries 14.5

Prosciutto-Gruyere-Rosemary Pesto Stuffed Chicken Breast

cherry tomatoes-grilled corn-feta salad, cous cous 16.5

Grilled Seared Ahi

ponzu marinade, saffron rice, cucumber pineapple relish 17.5

Carnitas Tacos

corn tortillas, onion salsa, lime 12.75

Baja Style Local Fish Tacos

corn tortillas, cabbage, cilantro aioli, lime 12.75

Chef's Daily Pasta Selection mp

SANDWICHES

*include a choice of Shepherd's Farm greens, soup or fries
substitute fresh fruit 2.5*

Grilled Chicken Breast Sandwich

house pesto, oven roasted tomato, sunflower sprouts
pecorino cheese, toasted ciabatta 13.5

Crab Cake Sandwich

BD Farm arugula, red & yellow peppers, chipotle aioli, bolillo roll 15.75

Lamb French Dip

sautéed onion & green peppers, bourbon au jus, toasted french roll 15.5

Roasted Beef Gyro

house hummus, cucumber, tomato, frisee
lemon-yogurt dressing, soft pita 14.75

Ricotta & Tomato Sandwich

BD Farms sylvetta, aioli, toasted whole wheat 12.5 add **Bacon** +2

Open Faced Albacore Tuna Melt

pepperjack cheese, celery, pickled jalapeno, toasted sourdough 14

SOUPS

Smoked Tomato Soup

basil bruschetta, chive oil cup 5 bowl 8

Soup du Jour

daily chef selected soup
using local farmer's vegetables cup 5 bowl 8

MAIN SALADS

Grilled Dijon Marinated Salmon Salad

cherry tomatoes-grilled corn-feta salad, cous cous
tobacco onions, tomatillo-avocado vinaigrette 15.5

Elements Cobb Salad

roasted turkey, Lane Farm romaine, house bacon, egg
red onion, avocado, blue cheese
red wine vinaigrette 13 sub Shrimp +2

Chicken Salad

grilled chicken, Sommers Farm tangerine, asian pear
toasted cashew, baby bok choy, red cabbage
soy citrus vinaigrette 14.5

Grilled Seared Ahi Salad

grilled local bok choy, frisee, soft potato, red onion
passion fruit vinaigrette 15.75

"Caesar" Salad

Lane Farm romaine lettuce
mustard crouton, crispy anchovy
garlic vinaigrette 11 add **Chicken** +3 add **Shrimp** +5

Courthouse Special

Grilled Petite Filet Mignon

local brussels sprouts, pasilla pepper
house made bacon
gruyere-potato gratin, madeira mushroom sauce 27.5