

APPETIZERS

Whipped Feta w/ Crostini - \$11

Garlic Bread. Feta. Roasted Tomato. Extra Virgin Olive Oil

Roasted Brussels Sprouts - \$12

Bourbon Glaze. Bacon. Pistachios

Cast Iron Baked Brie - \$14

Double Cream Brie. Hot Pepper Bacon Jam. Rosemary. Candied Walnuts. Served with Crustini.

Ella's Meatballs - \$13

House Meatball Blend. Marinara. Parmigiano Reggiano. Fresh Basil. Garlic Bread.

House Fries | Basket - \$7

Sea Salt. House Spice Blend. Fresh Garlic. Parsley. Parmigiano Reggiano. Roasted Garlic Aioli.

Mediterranean Flatbread - \$11

House Hummus. Jewel Tomato. Red Onion. Roasted Zucchini and Yellow Squash. Feta. Parsley. On Stone Baked Flatbread.

Pesto Chicken Flatbread - \$13

House Pesto. Pulled Chicken. Red Onion. Jewel Tomato. Smoked Provolone and Mozzarella. Roasted Garlic Aioli. Arugula. On Stone Baked Flatbread

Chef's Charcuterie - \$20

(3) of our select cured meats. (3) of our select artisanal cheeses. Red Grapes. Ella's Hot Pepper Bacon Jam. Crackers.

HANDHELDS

All handhelds come with a side of house fries

Ella's Smashburger

House Blend Patty. American Cheese. Caramelized Onion. Lettuce. Pickle. Tomato. Roasted Garlic Aioli. Burger Sauce

Single - \$13 (¼ lb)

Double - \$18 (½ lb)

Bourbon Bacon Smashburger

House Blend Patty. Swiss Cheese. Applewood Smoked Bacon. Lettuce. Onion. Tomato. Bourbon BBQ Sauce. Roasted Garlic Aioli.

Single \$15 (¼ lb)

Double \$19 (½ lb)

Portobello Mushroom and Swiss Smashburger

House Blend Patty. Grilled Portobello Mushroom. Swiss. Caramelized Onion. Arugula. Tomato. Roasted Garlic. House Vinaigrette.

Single - \$14 Double - \$18

Ella's Meatball Hoagie - \$15

House Meatballs and Vodka Sauce. Parmesan. Fresh Herbs.

Temple Grilled Cheese - \$12

Sourdough. Yellow Cheddar. White Cheddar. Swiss. Shaved Parmesan.

Cubano - \$15

Smoked Pork Shoulder. Ham. Swiss. Dill Pickles. Yellow Mustard.

Sicilian - \$16

Shaved Ham. Capocollo. Pepperoni. Salami. Provolone. Arugula. House Bruschetta. Banana Pepper. Roasted Garlic Aioli. House Vinaigrette

Chicago Beef - \$16

Shaved Ribeye. Grilled Onions and Peppers. Au Jus.

Dixie Fried Chicken - \$15

House Slaw. Pickles. Roasted Garlic Aioli. Mike's Hot Honey

Chicken Tenders Basket \$15

4 Tenders Plain. Tossed with Bourbon BBQ, Hot Honey, or Bang Bang Sauce. Ella's House Buttermilk Ranch.

Turkey Bacon Melt - \$15

Shaved Turkey Breast. Applewood Smoked Bacon. Grilled Onion. Swiss. Provolone. Lettuce. Tomato. House Ranch

Baja Chicken Club - \$16

Grilled Chicken. Applewood Smoked Bacon. Swiss. Lettuce. Pico. Chipotle Mayo.

Cluckin' Tacos (4) - \$16

Shredded Chicken. Adobo Salsa. Pico. Chipotle Crema. Cilantro.

Bang Bang Tacos (4) - \$18

Ella's Bang Bang Shrimp. Chipotle Slaw. Agave Lime Crema. Cilantro.

SALADS

*Add Marinated Chicken **\$4**

Gorgonzola Pear - \$15

Spring Mix. Roasted Walnuts. Pear. Gorgonzola. Honey Mustard Vinaigrette.

Mediterranean Veg + Chickpea - \$14

Spring Mix. Roasted Zucchini. Yellow Squash. Red Onion. Jewel Tomato. Cucumber. Roasted Red Pepper. Chickpea. Feta. Dijon Vinaigrette.



SUNDAY 12-3 BRUNCH MENU

Cinnamon French Toast - \$10
Bacon or Turkey Sausage

Breakfast Sandwich Duo - \$10
One Egg + Cheese. One Bacon + Egg + Cheese.
Homefries.

Southwest Burrito - \$11
Eggs. Marinated Chicken. Homefries. Fire Roasted
Salsa. Colby Jack Cheese. Chipotle Mayo. Pico.
Sour Cream.

Everyday Breakfast - \$10
Scrambled Eggs. Bacon or Turkey Sausage.
Homefries. English Muffin.

Bottomless Mimosas - \$10



Our food truck is fully available for events such as
corporate lunches, warehouse lunches, weekend
events, private parties, etc.

Custom menu available for each event!
Food Truck Line 614-614-2221

18" NY STYLE HAND TOSSED PIZZAS

Make Your Own Pizza - \$20 base

Start with Extra Virgin Olive Oil.

Sauces – San Marzano Tomato, House Ranch,
Ella's Vodka Sauce, or Roasted Garlic Oil

Cheeses (\$1 ea) – Smoked Mozzarella and
Provolone, Feta, or Gorgonzola

Veggies (\$1 ea) Red Onion, Banana Pepper,
Roasted Tomato, Mushroom, Green Olive

Meats (\$2 ea) Pepperoni, Sausage, Salami,
Capocola, Bacon, Chicken, Ella's Meatballs

Formaggio - \$22

San Marzano Tomato. Smoked Mozzarella and
Provolone. Romano. Shaved Herbs.

The Diavola - \$26

San Marzano Tomato. Smoked Provolone and
Mozzarella. Romano. Pepperoni. Lots of
Pepperoni.

The Capo - \$28

San Marzano Tomato. Smoked Mozzarella and
Provolone. Pepperoni. Italian Sausage. Mike's Hot
Honey ©. Arugula.

The Fantastic Fungi - \$24

Roasted Garlic Oil. Feta. Fresh Garlic. Roasted
Portobello & Crimini Mushrooms. Caramelized
Onion. Fresh Parsley. Arugula. Parmigiano
Reggiano.

The Grapevine - \$25

Roasted Garlic Oil. Smoked Mozzarella and
Provolone. Gorgonzola. Red Grape. Fresh
Rosemary. Pistachio. Arugula. Parmigiano
Reggiano.

The Flying Pig - \$28

House Ranch. Smoked Mozzarella and Provolone.
Applewood Smoked Bacon. Marinated Chicken
Breast. Red Onion. Arugula. Chipotle Crem

The Siren - \$28

San Marzano Tomato. Shredded Whole Milk
Smoked Mozzarella and Provolone. Hot
Cappocola. Pepperoni. Sweet Hot Peppers.
Parmigiano Reggiano.

The Bianca - \$24

Extra Virgin Olive Oil.
Fresh Garlic. Ricotta.
Smoked Mozzarella and Provolone. Chili
Flakes.
Chili Oil. Fresh Basil

DESSERTS & DRINKS

Chocolate Lava Cake - \$11

Lemon Bars (2) - \$8

NY Cheesecake - \$9
w/Seasonal Fruit Compote

Holy Cannoli (2) - \$10

Gelato - \$7
Ask for Current Flavors

Soda | \$3.50
Pepsi. Diet Pepsi. Mountain Dew. Dr. Pepper.
MUG Root Beer. Starry. Lemonade. Fruit Punch.

Fresh Iced Tea/Sweet Tea | \$3.50

Fresh Coffee | \$3