



Monday-Saturday 11am - 9pm
Sunday 12pm - 7pm
(614) 321-4237

Join Us For Happy Hour!
Monday-Friday 3pm - 6pm
\$1 Off Draft Beers & Wines
\$2 Off All Starters

STARTERS

Roasted Brussels Sprouts - \$12

Balsamic Glaze. House Vinaigrette. Hot Honey. Bacon

Ella's Meatballs - \$13

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

Firecracker Shrimp - \$15

Garlic. Ginger. Soy. House Bang Bang Sauce. Green Onions. Sesame Seeds.

Cast Iron Baked Brie - \$14

Double Cream Brie. Hot Pepper Bacon Jam. Rosemary. Candied Walnuts.

Garlic + Parmesan Fries (v) - \$7

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

Lobster Ravioli - \$15

Lobster Tail/Claw. Creamy Ricotta. Lemon Garlic Cream Sauce. Gruyere.

Whipped Feta (v) - \$12

Feta. Roasted Tomato. Extra Virgin Olive Oil. Pesto Oil. Parsley.

Chef's Charcuterie - \$22

(3) Of Our Select Cured Meats. (3) Of Our Select Artisanal Cheeses. Red Grapes. Ella's Hot Pepper Bacon Jam. Crackers.

Pesto Chicken Flatbread - \$13

House Pesto. Pulled Chicken. Red Onion. Jewel Tomato. Shredded Whole Milk Mozzarella & Provolone. Balsamic Glaze. Arugula.

Grape + Gorgonzola Flatbread (v) - \$12

Roasted Garlic Oil. Shredded Whole Milk Mozzarella & Provolone. Gorgonzola. Red Grape. Fresh Rosemary. Arugula. Parmigiano Reggiano.

Sausage + Gruyere Flatbread - \$13

Roasted Garlic Oil. Shredded Whole Milk Smoked Mozzarella and Provolone. Gruyere. Fennel Sausage. Red Onion. Parmigiano Reggiano.

SALADS

* Add Marinated Chicken - \$3

House (v) - \$10

Spring Mix. Jewel Tomato. Red Onion. Cucumber.

Caesar (v) - \$11

Romaine. Parmesan. Asiago. House Croutons.

Gorgonzola Pear (v) - \$12

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

Southwest Chicken - \$15

Spring Mix. Pico De Gallo. Crispy Chicken. Chipotle Ranch. Tortilla Strips. Cilantro.

HANDHELDS

Ella's Smashburger

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

Single - \$10

Double - \$15

Portobello Swiss Burger - \$15

8oz House Blend Patty. Grilled Portobello Mushroom. Swiss. Caramelized Onion. Arugula. Tomato. Roasted Garlic. House Vinaigrette.

Bourbon Bacon Burger - \$17

8oz House Blend Patty. Swiss Cheese. Applewood Smoked Bacon. Lettuce. Onion. Tomato. Bourbon BBQ Sauce. Roasted Garlic Aioli.

Dixie Chicken - \$15

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

Gruyere + Bacon Jam Grilled Cheese - \$13

Gruyere. Swiss. Provolone. Hot Pepper Bacon Jam.

Ella's Quesadilla (v) - \$12

House Blend Cheese + Seasoning. Chipotle Cream. Served with Pico De Gallo. Sour Cream. Roasted Tomatillo Salsa.

Cubano - \$15

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

Baja Chicken Club - \$16

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

Turkey Bacon Melt - \$15

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

Temple Grilled Cheese (v) - \$12

Yellow Cheddar. White Cheddar. Swiss. Shaved Parmesan.

Sicilian - \$16

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

SOUPS

Roasted Tomato Bisque - \$4

Soup Of The Day - \$4

ENTREES

AVAILABLE DAILY
5PM-CLOSE

Shrimp + Grits - \$23

*Pan Seared Shrimp. Ooamy Stone Grits. Crispy Glazed Bacon.
Sharp Vermont Cheddar. Green Onion. Chili Oil.*

Overnight Braised Short Ribs - \$25

*Mashed Potatoes. Red Wine Demi Glace.
Seasonal Roasted Vegetables. Crispy Onions.*

Sausage + Mushroom Pappardelle - \$18

Fennel Sausage. Wild Mushroom Ragu. Shaved Parmesan.

Chicken Milanese - \$23

*Crispy Chicken Cutlets. Pepper + Artichoke Bruschetta.
Arugula. Lemon Garlic Vinaigrette. Shaved Parmesan.*

Bucatini Al Americana - \$22

House Marinara. Meatballs. Shaved Parmesan.

WE RESPECTFULLY DECLINE SUBSTITUTIONS OR MODIFICATIONS TO OUR ENTREES

WE HAVE OVER 50 ROTATING BEER+WINE
OPTIONS. CAN'T DECIDE? ASK YOUR SERVER
ABOUT OUR WINE AND BEER FLIGHTS!

Who Is Ella?

*A Beloved Grandma Who Lived To Be 102 Years Old.
She Represents The Generation That Cooked Every Meal
From Scratch, And Who Enjoyed Cocktails Before Dinner.
This Is The Core Belief Of Our Restaurant - To Provide
Delicious Food And Drink In A Warm, Informal, And Welcoming Setting.
This Ties Us To Our Roots And Provides Nourishment For The Soul!
So Eat, Drink, And Enjoy Your Time With Us As Much As We
Enjoy Our Time With You!
Welcome To Ella's!*

DRINKS

Pepsi Products. Sweet Tea.
Lemonade. Coffee.

SIGN UP FOR OUR
LOYALTY PROGRAM



CATERING



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

PIZZA

16" NY STYLE PIZZAS
14" CAULIFLOWER CRUST
AVAILABLE UPON REQUEST

The Buffalo Chicken - \$26

*House Ranch. Shredded Whole Milk Mozzarella
& Provolone. Marinated Chicken. Gorgonzola. Buffalo
Sauce. Spices.*

The Flying Pig - \$26

*House Ranch. Shredded Whole Milk Mozzarella
& Provolone. Gouda. Applewood Smoked Bacon.
Marinated Chicken Breast. Red Onion. Arugula. Chipotle
Crema. Spices.*

The House (v) - \$18

*San Marzano Tomato. Shredded Whole Milk Mozzarella
& Provolone. Romano. Spices.*

The Bianca (v) - \$20

*Extra Virgin Olive Oil. Fresh Garlic. Ricotta. Shredded
Whole Milk Mozzarella & Provolone. Chili Flakes.
Chili Oil. Fresh Basil. Spices*

The Fantastic Fungi (v) - \$21

*Roasted Garlic Oil. Shredded Whole Milk Mozzarella
& Provolone. Feta. Fresh Garlic. Roasted Wild Mushrooms.
Caramelized Onion. Fresh Parsley. Arugula. Parmigiano Reggiano. Spices.*

The Diavola - \$22

*San Marzano Tomato. Shredded Whole Milk Mozzarella
& Provolone. Romano. Pepperoni. Spices.*

The Lasagna - \$26

*San Marzano Tomato. Shredded Whole Milk Mozzarella
& Provolone. Ricotta. Meatballs. Sausage. Garlic. Fresh Basil. Spices*

The Longboard (SPICY) - \$26

*Roasted Garlic + Chili Oil. Shredded Whole Milk
Mozzarella & Provolone. Red Onion. Gochujang Shrimp.
Pineapple Sracha Drizzle. Garlic Cilantro. Spices.*

The Vino Callejero - \$26

*Roasted Poblano Queso. Smoked Provolone and
Mozzarella. Street Corn. Blackened Chicken. Hatch Chili.
Pico De Gallo Chipotle Crema.*

The Capo - \$26

*San Marzano Tomato. Shredded Whole Milk Mozzarella
& Provolone. Pepperoni. Italian Sausage. Mike's Hot Honey©.*

DESSERTS

Chocolate Lava Cake \$10

Cookie Skillet \$9

NY Cheesecake \$10

Apple "Beignet" Turnovers \$9

Ella's Cannoli \$9