

elé

BISTRO & WINE BAR

ARTISAN CHEESE PLATE | 20

a selection of cheeses served with olives, grapes, marcona almonds, roasted garlic, honey, dijon mustard, grape butter and garlic toast crostini

ADD CHARCUTERIE | +6.5

ELÉ ESQUITES | 13

fried flour tortilla chips with housemade mexican street corn dip

CHICKEN TENDER BASKET | 15

four buttermilk battered chicken tenders served with shoestring fries or housemade chips and choice of two dipping sauces

Small Plates

HONEY FRIED CHICKEN TACOS | 15

fried chicken tossed in hot honey with housemade pickles, radishes and cilantro aioli on flour tortillas

SWEET & SPICY FRIES | 9

a basket of sweet potato fries served with a side of caramel sauce and sweet chili sauce, perfect for dipping

FLATBREAD OF THE DAY | 15

ask your server for today's selection

DIPPING SAUCES +.75

BUFFALO, RANCH, BBQ SAUCE, CILANTRO AIOLI, DIJON AIOLI, GARLIC AIOLI, HONEY MUSTARD

SOUP & SALAD

SOUP OF THE DAY | CUP 7 BOWL 9

CUP OF SOUP & HALF SALAD COMBO | 15

ELÉ CHOPPED SALAD | 15

roma crunch lettuce and harvest mixed greens with red radishes, english cucumber, cherry tomatoes, garden peas, green beans and hard-boiled egg served with garlic toast and your choice of dressing

BACON RANCH SALAD | 15

chopped roma crunch lettuce, cherry tomatoes, diced red onion and white cheddar tossed in housemade ranch dressing and topped with toasted parmesan bread crumbs

SEASONAL SALAD | 17

ask your server for today's selection

BIBB LETTUCE & PEAR SALAD | 15

bibb lettuce and harvest mixed greens with candied pecans, dried cranberries, goat cheese and fresh pears with house champagne vinaigrette

HOUSEMADE DRESSINGS

ranch, house champagne vinaigrette, balsamic vinaigrette, seasonal dressing

ADD A PROTEIN FOR AN ADDITIONAL CHARGE

choose 6 oz salmon*, shrimp or sliced grilled chicken

 VEGETARIAN ITEM

ASK YOUR SERVER ABOUT OUR OPTIONS
FOR GLUTEN FREE MODIFICATIONS

Happy Hour

WEEKDAYS 3-6PM

\$2 OFF HOUSE WINES & CRAFT BEERS

\$3 OFF APPETIZERS, WINE FLIGHTS & BISTRO COCKTAILS

3680 RIGBY ROAD, MIAMISBURG, OHIO 45342

*consuming raw or undercooked meat, poultry, seafood, shellfish or egg may increase your risk of food borne illnesses

Sept 2025

Between a bun

ALL SERVED WITH HOUSEMADE POTATO CHIPS & A PICKLE SPEAR

BISTRO SMASH BURGER | 16

two ground beef* smash patties with two slices of cheddar cheese, lettuce, pickles and elé sauce topped with crispy fried leeks on a toasted brioche bun

CHICKEN CLUB | 17

grilled chicken breast topped with pepperjack cheese, hardwood smoked bacon, bibb lettuce, tomato and garlic aioli on a toasted brioche bun

TURKEY & BRIE SANDWICH | 15

oven roasted turkey, arugula, sliced pears and brie spread on a toasted baguette

BLACKENED SALMON BURGER | 17

blackened housemade patty with cilantro aioli, arugula, pickled red onions and hot honey on a toasted brioche bun

ELÉ VEGGIE BURGER | 16

our signature housemade patty made with grilled vegetables, black beans, corn and wild rice, with garlic basil aioli, spinach, pickled red onion, sliced cucumbers, goat cheese and avocado purée on toasted brioche

ELÉ CUBAN SANDWICH | 16

shredded slow roasted pork, black forest ham, housemade pickles, swiss cheese, dijon aioli and pineapple jalapeño cream cheese on a toasted baguette

CLUB SANDWICH | 16

oven roasted turkey, black forest ham, hardwood smoked bacon, bibb lettuce, tomato, american cheese, pepper jack cheese and grape butter on toasted sourdough bread or seeded multigrain

Main Plates

GRILLED CHICKEN BREAST WITH MUSHROOM AU POIVRE | 26

chicken marinated with herbs and spices, grilled and served with mushroom au poivre sauce, garlic mashed potatoes and green beans

SHRIMP & GRITS* | 23

breaded and fried shrimp tossed in our housemade buffalo sauce, served over cheesy grits and fried green tomatoes, topped with crumbled bacon, hollandaise sauce and basil purée

PAN ROASTED ATLANTIC SALMON* | 27

over mashed potatoes and green beans topped with lemon butter sauce with capers and herbs

PAN SEARED SEA SCALLOPS* | 31

with peas and bacon parmesan risotto, topped with brown butter sauce and balsamic reduction

PASTA OF THE DAY

ask your server for today's selection

JUST FOR KIDS

served with one side and a drink

CHICKEN TENDERS 9

GRILLED CHEESE 8

SMASHBURGER WITH CHEESE 9

CHEESE QUESADILLA 7

on the side

HOUSEMADE POTATO CHIPS 4.5

SWEET POTATO FRIES 5.5

SHOESTRING FRENCH FRIES 5

GARLIC MASHED POTATOES 5

SAUTÉED GREEN BEANS 5

VEGETABLE OF THE DAY 5

PEAS & BACON PARMESAN RISOTTO 5

HOUSE SALAD 6



VEGETARIAN ITEM

ASK YOUR SERVER ABOUT OUR OPTIONS FOR GLUTEN FREE MODIFICATIONS

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September 2025

Cocktails

ELÉ ESPRESSO MARTINI | 14

an élé favorite! housemade cold brew from Boston Stoker espresso beans, vanilla vodka, Bailey's Irish Cream, Frangelico

MARTINIS | 12

Cosmo, Lemon Drop or Dirty

MARGARITA | 11

1800 silver, orange juice, triple sec, lime juice, agave

MOJITOS | 11

strawberry, raspberry or classic

MULES | 11

Moscow, Kentucky or Mexican

CLASSIC MIMOSA OR BELLINI | 9

bellini flavors include: peach, strawberry or raspberry

MANHATTAN | 12

bourbon, bitters, sweet vermouth and Luxardo cherry

BOURBON OLD FASHIONED | 12

bourbon, fresh orange, bitters and Luxardo cherry

TEQUILA OLD FASHIONED | 14

Don Julio Reposado, triple sec, agave, orange bitters, Angostura bitters, orange peel and Luxardo cherry

STRAWBERRY FIELDS | 13

Tanqueray gin, strawberries, elderflower liqueur, simple syrup topped with bubbles

HOUSEMADE SANGRIAS | 10

white or red

BY THE PITCHER | 30

SANGRIA SATURDAYS \$20 PITCHERS

Sweet Treats

ELÉ CARROT CAKE | 8

moist buttermilk carrot cake loaded with carrots, walnuts, pineapple and coconut, frosted in our cream cheese buttercream then rolled in chopped walnuts

ELÉ WHITE CHOCOLATE RASPBERRY CAKE | 8

white cake with white chocolate ganache and sweet raspberry filling, iced in our signature buttercream

CRÈME BRÛLÉE OF THE DAY | 8

the classic french dessert made with custard and caramelized sugar
ask your server about today's flavor

SALTED CARAMEL ESPRESSO MOUSSE CAKE | 9

rich chocolate cake with a chocolate espresso mousse, salted caramel topping and crème anglaise filling

ELÉ SEASONAL DESSERT

ask your server about today's flavor

Join us for Weekend Brunch

EVERY SATURDAY & SUNDAY 9AM-3PM

WWW.ELECAKECO.COM | 937.384.2253

The Wine Cellar

AVAILABLE IN 6OZ AND 9OZ POURS

WHITE

TINY BUBBLES

ANNA DE CODORNÍU, BLANC DE BLANCS	9
Spain (187 ml bottle)	
CANELLA, PROSECCO	9
Italy (187 ml bottle)	
BOCELLI, PROSECCO	39
Veneto, Italy	

BRIGHT WHITES

from sweet to dry

POQUITO, MOSCATO	12
Spain (375 ml bottle)	
DEBONNE, MOSCATO RIESLING	8 11.5 24
Grand River Valley, Ohio	
DEBONNE, PEACHTREE GRIGIO	8 11.5 24
Grand River Valley, Ohio	
LUNA NUDA, PINOT GRIGIO	10 14.5 30
Trentino-Alto Adige, Italy	
LAGARIA, PINOT GRIGIO	10 14.5 30
Delle Venezie, Italy	
GIESEN, SAUVIGNON BLANC	9 13 27
Marlborough, New Zealand	
EMMOLO, SAUVIGNON BLANC	11 16 33
Napa Valley, California	

RAIMAT, ALBARINO	9 13 27
Catalonia, Spain	
Fresh citrus and melon notes	

SEA SUN, CHARDONNAY	10 14.5 30
Santa Barbara/Monterey/Solano, California	

YALUMBA, CHARDONNAY	9 13 27
South Australia	

ROSÉ

VILLA VIVA, COTES DE THAU ROSÉ	8 11.5 24
France	

ALEXANDER VALLEY VINEYARDS, ROSÉ OF SANGIOVESE	12 17.5 36
California	

STOLLER FAMILY ESTATE, PINOT NOIR ROSÉ	12 17.5 36
Willamette Valley, Oregon	

RED

RED DRESS REDS

DEBONNE, BLUEBERRY NOIR	8 11.5 24
Grand River Valley, Ohio	
SEA SUN, PINOT NOIR	10 14.5 30
California	
CASTLE ROCK, PINOT NOIR	13 19 39
Willamette Valley, Oregon	
MONTE ANTICO, TOSCANA	11 16 33
Tuscany, Italy	
Medium bodied wine perfect with dinner or on it's own	

CUNE, CRIANZA RED BLEND	10 14.5 30
Rioja, Spain	
CONUNDRUM, RED BLEND	11 16 33
California	

QUILT, THREADCOUNT RED BLEND	14 20.5 42
California	
Supple and soft, rich red fruit	

EMMOLO, MERLOT	- - 70
Napa Valley, California	

ANTIGAL UNO, MALBEC	10 14.5 30
Mendoza, Argentina	

BONANZA, CABERNET SAUVIGNON	11 16 33
Napa Valley, California	

LIBERTY SCHOOL, CABERNET SAUVIGNON	11 16 33
Paso Robles, California	

ALEXANDER VALLEY VINEYARDS, CABERNET SAUVIGNON	14 20.5 42
California	

TEXTBOOK, CABERNET SAUVIGNON	- - 70
Paso Robles, California	
Balanced depth of flavor with nice earthy structure	

HOUSE WINES

BUBBLES	8 - 24
CABERNET SAUVIGNON	8 11.5 24
CHARDONNAY	8 11.5 24

FLIGHTS

3 ounce pours of each wine

OHIO SWEET MEDLEY | 13

DEBONNE, MOSCATO RIESLING
DEBONNE, PEACHTREE GRIGIO
DEBONNE, BLUEBERRY NOIR

WORLDWIDE WHITES | 16

LUNA NUDA, PINOT GRIGIO *Italy*
RAIMAT, ALBARINO *Spain*
YALUMBA, CHARDONNAY *Australia*

WORLDWIDE REDS | 18

MONTE ANTICO, TOSCANA *Italy*
CUNE, CRIANZA *Spain*
ANTIGAL UNO, MALBEC *Argentina*

UBER REDS | 18

SEA SUN, PINOT NOIR
CONUNDRUM, RED BLEND
QUILT, THREADCOUNT RED BLEND

CALI CABS | 18

BONANZA,
CABERNET SAUVIGNON
LIBERTY SCHOOL,
CABERNET SAUVIGNON
ALEXANDER VALLEY VINEYARDS,
CABERNET SAUVIGNON

ROSÉ ALL DAY | 17

VILLA VIVA, ROSÉ
ALEXANDER VALLEY VINEYARDS, ROSÉ
STOLLER FAMILY ESTATE,
PINOT NOIR ROSÉ

Sangrias

Available by the glass or pitcher

WHITE 10 | 30

RED 10 | 30

SANGRIA SATURDAYS

\$20 PITCHERS