

MOTHER'S DAY

Curbside pickup and delivery available Saturday, May 8th and Sunday, May 9th, 9am–5pm.

Our pick-up locations include: NW 22nd, S. Corbett, and our SE Central Kitchen.

All orders must be placed by 12pm noon Thursday, May 6th.



MORNING BRUNCH

SAUSAGE & POTATO FRITTATA

Classic potato, egg, and cheese frittata with breakfast sausage – 19 | 36

VEGETABLE FRITTATA

Classic potato, egg, and cheese frittata with zucchini, mushrooms, and herbs – 19 | 36

FRENCH TOAST CASSEROLE

Bite-size pieces of French toast baked with cream cheese, blueberries, and maple syrup – 19 | 36

QUICHE LORRAINE

Eggs, bacon, and Gruyère baked in our flaky crust – n/a | 27

medium serves 2-4 | large serves 6-8

APPETIZERS

DEVILED EGGS

With a dash of Pickapeppa sauce and topped with capers – 15

ZUCCHINI & PARMESAN STUFFED

MUSHROOMS

Mushroom caps stuffed with a mixture of vegetables and cheeses – 18

DUNGENESS CRAB CAKES

Dungeness crab and shrimp cakes with a hint of citrus and chili served with our chili lime aioli – 32

CHARCUTERIE & CHEESE

Mortadella, Cabernet salami, Molinari salami, oil cured olives, Castelvetrano olives, sharp white aged Tillamook cheddar, Ossau-Iraty cheese, goat cheese & pistachio dip, and sautéed dates with sea salt; served with our French baguette – 10/ individual | 40/ tray

Our individual charcuterie & cheese serves 1-2, our tray serves 4-8. All other appetizers serve 3-4.

DINNER PACKAGES FOR SIX

CHICKEN SALTIMBOCCA – 135

- Deviled eggs
- Chicken saltimbocca
- Polenta hearts
- Roasted seasonal vegetables
- Strawberry rhubarb pie

HONEY GARLIC SALMON – 180

- Deviled eggs
- Honey garlic butter baked salmon
- Potatoes au gratin
- Roasted seasonal vegetables
- Strawberry rhubarb pie

INDIVIDUAL DINNERS

CHICKEN SALTIMBOCCA

Boneless chicken thighs, mushrooms, and prosciutto in our saltimbocca sauce; served with polenta and roasted seasoned vegetables – 14

HONEY GARLIC SALMON

Salmon fillet baked with honey garlic butter; paired with our carrot rutabaga purée, and asparagus and shiitake sauté – 25

À LA CARTE ENTRÉES

CHICKEN SALTIMBOCCA

Boneless chicken thighs, mushrooms, and prosciutto in our saltimbocca sauce – 48/ three pounds

HONEY GARLIC SALMON

Salmon fillet baked with honey garlic butter – 90/ three pounds

ORDER ONLINE OR BY PHONE

ELEPHANTSDELI.COM | 503.937.1099

VEGETARIAN DAIRY FREE VEGAN WHEAT FREE

CONTAINS EGG CONTAINS FISH CONTAINS SHELLFISH CONTAINS PEANUTS CONTAINS DAIRY CONTAINS SOY CONTAINS TREE NUTS CONTAINS WHEAT

SALAD & SIDES

SEASONAL HOUSE SALAD

Arugula, radicchio, red leaf lettuce, fresh fennel, dried cranberries, seasoned pepitas, and our rosé dressing – 9.25/ quart

POTATOES AU GRATIN

With crème fraîche and Gruyère – 20 | 35

ROASTED CAULIFLOWER WITH GOLDEN RAISINS

Cauliflower roasted with garlic, yellow raisins, parsley, olive oil, and spices – 20 | 45

ROASTED SEASONAL VEGETABLES

Butternut squash, zucchini, tomatoes, onions, with a hint of rosemary – 17 | 34

medium sides serve 2-4 | large sides serve 6-8

WINE

GRATIEN & MEYER, CREMANT DE LOIRE

Quince, lemon, and apricot fruit with a light brioche finish and fine bubbles in this sparkling white – 22

MCKINLAY VINEYARDS PINOT NOIR

This light and juicy Oregon Pinot has hints of cherry-berry fruit and an elegant finish – 22

DOMAINE VETRICCIE ILE DE BEAUTE ROSE

Pale pink with a bluish tinge. Elegant, long lingering and spicy on the nose offering up aromas of peaches, cherries and redcurrents. Soft and well-balanced on the palate – 18

DOMAINE DE COGNETTES, SELECTION DES COGNETTES MUSCADET

A French white – lively mineral tones, rich green and white fruits, and delicate floral notes – 19

COCKTAILS FOR TWO

ROSEMARY PEACH BELLINI

Rosemary infused peach nectar with a mini bottle of sparkling wine with rosemary sprig garnish – 12

BLOOD ORANGE MIMOSA

Blood orange juice with a mini bottle of sparkling wine with fresh thyme garnish – 12

FLOWERS

AFRICAN VIOLET – 5.5/ two-inch

KALANCHOE – 7.5/ four-inch

BAKERY & DESSERTS

BANANA BREAD

Cake-like, with pecans and a hint of vanilla – 16.5/ loaf

CHOCOLATE MOUSSE

A light fluffy mousse made with chocolate and a dash of vanilla topped with whipped cream – 4.5/ each

RASPBERRY MOUSSE

A light, fluffy, and slightly tart mousse made with raspberries and topped with lemon whipped cream – 4.5/ each

STRAWBERRY RHUBARB PIE

A perfect mix of sweet strawberries and tart rhubarb baked inside our flaky pie crust – 20/ each

FROSTED SHORTBREAD COOKIES

Half-dipped flowers – 2.5/ each

