

ELLARY'S GREENS

WHERE NUTRITIOUS MEETS DELICIOUS.



Located in Manhattan's West Village, Ellary's Greens is part cafe, part restaurant or as some local residents like to call it; a welcome home away from home. Opened in 2013, it's charming, cozy and non-pretentious, the kind of place where you can happily sit at the bar to dine alone or nestle down for a candlelit dinner for two. Either way, once you've eaten at Ellary's Greens, you'll realize it's a step in the right direction.

Opened in 2013, Ellary's Greens is committed to serving local, natural and organic food sourced by the owner herself, New Orleans native, Leith Hill. What makes this establishment different from the many other Paleo, Gluten-Free, Organic eateries popping up in and around Manhattan, is the fact that taste is not compromised for the sake of nutrition. At Ellary's Greens, it's about quality, seasonal ingredients; dishes created for discerning diners who crave clean, delicious food. Best of all, even those without dietary restrictions can enjoy the menu.

As we continue to be bombarded with food horror stories, Ellary's Greens is one of those places where all you have to do is eat—the research has been done for you. There is no microwave on the premises; each ingredient is "Sourced by Leith" herself. Even the menus are made from recycled produce boxes because this is an establishment that practices what it preaches, and it shows. Ellary's Greens is proof that food doesn't have to be complicated to be delicious. — 33 Carmine St, New York, NY 10014, EllarysGreens.com ANGELA GILLTRAP

WHAT WE'RE ORDERING

CRISPY ROASTED CHICKEN BREAST
WITH PURÉE OF SEASONAL
VEGETABLES & FRESH HERBS

GRASS-FED BISON STRIP LOIN WITH
CELERY-DATE SLAW, YOGHURT-
LEMON SAUCE, ALMONDS, AND
CHICKPEA FRIES

MEDLEY OF SEASONAL
MUSHROOMS WITH CASHEW
CREAM, FRESH HERBS, WHITE WINE,
AND SHALLOTS

RAW CHOCOLATE MOUSSE

ALMOND BUTTER & CHOCOLATE
GANACHE SANDWICH COOKIE