

ELIOT & VINE TAKEOUT MENU

TO ORDER: CALL 1-902-332-1557 or EMAIL EV@OCEAN.CA

SUMMER SANGRIA

Sangria mixture (raspberry, sour cherry and passionfruit) and white wine to be combined at home. Serves 8.
GF, V 30

3 COURSE PRIX FIXES (Tuesday - Sunday, 4pm – 8pm)

#1 Lamb Shank Biryani, Caesar Salad and Chocolate Cheesecake

24-hour New Zealand lamb shank, Indian biryani rice w/ almond + apricot, grilled naan, lemon yoghurt GFO 51

#2 Napoletana (Vegetarian), Caesar Salad and Chocolate Cheesecake

Balsamic marinated and grilled vegetables with a sun-dried tomato and pesto sauce, served on linguini
GFO, VO 44

2 COURSE PRIX FIXES (Tuesday - Sunday, 4pm – 8pm)

#1 Lamb Shank Biryani, Caesar Salad

24-hour New Zealand lamb shank, Indian biryani rice w/ almond + apricot, grilled naan, lemon yoghurt GFO 42

#2 Napoletana (Vegetarian), Caesar salad

Balsamic marinated and grilled vegetables with a sun-dried tomato and pesto sauce, served on linguini padano GFO, VO 33

APPETIZERS/SHAREABLES (Tuesday - Sunday, 4pm – 8pm)

Caesar

romaine, red onion, asiago, smoked bacon, lemon & peppercorn vinaigrette, grilled garlic, LF sourdough GFO, VO 13

Fries

Enjoy on the side or on their own GF, V 7

Flatbread

Goat cheese, caramelized onions, Oulton's smoked bacon, béchamel, honey VO 18

Fried Brussel Sprouts

Walnuts, brown butterm parmigiano reggiano, balsamic reduction GFO, V 14

Risotto Croquettes

Crispy, fried mushroom risotto filled with brie, served with an orange Pomodoro V 14

MAINS (Tuesday - Sunday, 4pm – 8pm)

Napoletana (Vegetarian)

Balsamic marinated and grilled vegetables with a sun-dried tomato and pesto sauce, served on linguini GFO 22

Lamb Shank Biryani

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24-hour New Zealand lamb shank, Indian biryani rice w/ almond + apricot, grilled naan, lemon yoghurt 28 GF

Stuffed Chicken Breast

Stuffed with roasted pepper and arugula, served along potato pavé and a rum demi-glace 25

Steak with Mushroom Risotto

6oz. Nova Scotian beef tenderloin, served medium-rare, with a wild mushroom risotto and a red wine demi-glace GFO 38

CHARCUTERIE (Tuesday - Sunday, 4pm – 8pm)

Date Night Charcuterie or Cheese Board with House Wine

choice of a charcuterie or cheese-only board. Assortment of meats and/or cheese, nuts, olives, pickles, compote. Choice of red, white, rosé or sparkling house wine 55

Add extra cheese 18

Charcuterie

Assortment of meats and/or cheese, nuts, olives, pickles, compote 26

Cheese Board

Assortment of cheese, apricot jam, fresh fruit, LF bread 20

DESSERT (Tuesday - Sunday, 4pm – 8pm)

Chocolate Cheesecake

double chocolate cheesecake topped with fresh fruit 11

WINE

BUBBLES

	5oz	8oz	½ Litre	Bottle
Jacob's Creek Sparkling, Australia, NV	-	-	-	22
Nova 7, Nova Scotia, 2016	-	-	-	28
Benjamin Bridge Brut, Nova Scotia, 2012	-	-	-	90
Moët & Chandon, France, NV	-	-	-	70
Taittinger Brut Champagne, France, NV (375ml half bottle)	-	-	-	35
La Marca Prosecco, Italy, NV	-	-	-	24
Villa Sandi Prosecco, Italy, NV (375ml half bottle)	-	-	-	14

ROSÉ

	5oz	8oz	½ Litre	Bottle
Claude Val, France, 2018	-	-	-	22

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WHITE

	5oz	8oz	½ Litre	Bottle
Chardonnay, Chenin, Trapiche Astica, Argentina, 2020				22
Rioja Blanco, Baron de Ley, Spain, 2018	-	-	-	24
Pinot Grigio, Riff, Terra Alpina, Italy, 2018	-	-	-	26
Sauvignon Blanc, Kim Crawford, New Zealand, 2018	-	-	-	30
Chardonnay, Cakebread Cellars, USA, 2016	-	-	-	80
Sauvignon Blanc, Craggy Range, New Zealand, 2018	-	-	-	50
Sancerre, Guy Saget, France, 2016	-	-	-	45
Livon Pinot Grigio, Italy, 2018	-	-	-	35
Chardonnay, Planters Ridge, Nova Scotia, 2015	-	-	-	32
Chardonnay, Wente, Morning Fog, USA, 2016	-	-	-	32
Tidal Bay, Lockett Vineyards, Nova Scotia, 2018	-	-	-	30

RED

	5oz	8oz	½ Litre	Bottle
Cabernet Sauvignon, Alrio, Chile, 2020				22
Tempranillo, Embocadero, Spain, 2016	-	-	-	24
Cabernet Sauvignon, Wente Southern Hills, USA, 2017	-	-	-	30
Pinot Noir, Kim Crawford, New Zealand, 2018	-	-	-	30
Pinot Noir, The Drift, South Africa, 2015	-	-	-	100
Cabernet Sauvignon, La Piu Belle, Chile, 2011	-	-	-	100
Brunello, Mastrojanni, Italy, 2013	-	-	-	90
Zinfandel, Seghesio, Rock Pile, USA, 2014	-	-	-	90
Amarone, Masi Costasera, Italy, 2013	-	-	-	55
Bordeaux Blend, Salentein Numina, Argentina, 2014	-	-	-	55
Valpolicella Ripassa, Zenato, Italy, 2015	-	-	-	55
Zinfandel, Four Virtues, USA, 2016	-	-	-	55
Pinot Noir, Meiomi, USA, 2010	-	-	-	34
Sangiovese, Borgo Scopeto, Chianti Classico, Italy, 2017	-	-	-	34
Phone Box Red, Lockett Vineyards, Nova Scotia, 2017	-	-	-	30