

ELIOT VINE

HAPPY HOUR UNTIL 5:30pm!
\$6 BEER + WINE
BUCK-A-SHUCK OYSTER SPECIAL
Ask your server.

APPETIZERS/ SHAREABLES

Oysters

Atlantic oysters, red wine mignonette, house-made Thai chili hot sauce, lemon (GF) 3.50 each

EV Caesar

Romaine and kale, focaccia, bacon, asiago, with lemon and garlic vinaigrette (VO, GFO) 13

Fries

Cut and fried fresh in-house, served with garlic and Korean chili mayo (GFO, V) 7

Flatbread

Brie, local honey crisp apples, walnuts, arugula and maple drizzle (V) 18

Charcuterie

Assorted cheeses, meats and crackers, pickled vegetables, olives, mixed roasted nuts, fig compote (GFO) 28

* **vegetarian cheese-only board available**

Fried Brussel Sprouts

Walnuts, brown butter, parmigiano reggiano, balsamic reduction (V, GFO) 14

Beef Tartare

Nuoc cham, egg yolk, dehydrated finger chili, sunchoke chips, grilled baguette 15

PASTAS

Squid Ink Spaghetti

Handmade pasta, seared scallops, andouille sausage, brown butter crumb, asiago 28

Fettucine

Handmade pasta, tomato and red curry sauce, shishito peppers, snap peas, parmesan (V) 22

MAINS

Steak Frites

6oz AAA Canadian tenderloin, sous-vide served medium rare, red wine demi-glace, grilled broccolini and parmesan fries (GFO) 50

Lamb Shank

24 hour braised, sofrito, charred scallion, polenta, stewed cherry tomatoes (GF) 28

Char Siu Pork

Chinese barbecue roasted pork loin, calrose rice, bok choy, scallions (GF) 26

Burger

5oz chuck beef patty, bacon jam, American cheddar sauce, sautéed onion, fancy sauce with a side of house cut fries 24

'High 5' Show some extra love to the kitchen! 5

Please inform your server of any allergies or sensitivities.

GF = Gluten free

V = Vegetarian

O = Option available

November 25, 2021