

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

Pulled chicken breast, marinated tomato, rosemary, Bocconcini, balsamic reduction 18

Charcuterie

Assorted cheeses, meats and crackers, pickled vegetables, olives, mixed roasted nuts, fig compote (GFO) 32

* vegetarian cheese-only board available

Fried Brussel Sprouts

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

Yellowfin Tuna

smoked bone broth, tare, grilled nori, toasted sesame, scallion 15

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

Gnudi

Wild mushroom fricassee, shaved parm, rosemary oil, chives (V) 25

MAINS

Tenderloin

6oz AAA Canadian tenderloin, sous-vide served medium rare, black garlic demi-glace, grilled broccolini and pommes dauphines(GFO) 50

Burger

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

Duck

Lac Brome duck breast, celeriac purée, braised king oyster, seared brussel sprouts, pommes kennedy, raspberry & sherry gastrique, charred shallots 29

Lamb Shank

24 hour braised, pommes purée, winter ratatouille, choron sauce 28

'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