

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

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

Tuna

Cured yellowfin tuna, pickled shallot, green onion and wasabi emulsion, tare, sa giang 20

Steak tartare

Tenderloin, mushroom duxelles, grana padano, red wine gastrique, shaved foie gras 18

Shrimp and Shishitos

Sautéed shrimp, blistered shishito peppers, feta cheese, dill and honey crema, pepperoncini 18

Bao Buns

Fried pork belly, honey gochujang glaze, oyster sauce, pickled shiitakes, cabbage 15

Mussels

Newfoundland caught, red curry, coconut milk and lemongrass, chili oil, grilled focaccia 18

PASTAS

Cacio e pepe

Handmade egg yolk spaghetti, black pepper, parmesan (VO) 21

Parsley & Pea Spaghetti

Parsley sauce, snap pea, shell peas, snow peas, shallot, ricotta (VO) 24

"Gnoc" and cheese

Parisian gnocchi, lardons, mornay, brown butter crumb, asiago (VO) 25

MAINS

Tenderloin

6oz AAA Canadian tenderloin, sous-vide served medium rare, charred onion and magi demi-glace, grilled broccolini and pommes dauphines (GFO) 55

Lamb Crepes

Braised lamb leg, grilled mushrooms and gouda, mornay sauce, asparagus and beet salad 28

Pork

10 oz French cut chop, roasted pork and Dijon jus, potato rosti, green beans almondine 26

Burger

Chuck patty, saint paulin, dijon mayo, guinness BBQ sauce, crispy onions, shredded lettuce, grilled brioche bun 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

May 20, 2022