

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) 14

Fries

Garlic butter crumb, finger chili and truffle aioli (GFO, V) 8

Charcuterie

Assorted cheeses, meats and crackers, pickled vegetables, olives, mixed roasted nuts (GFO) 33
* vegetarian cheese-only board available

Fried Brussel Sprouts

Walnuts, brown butter, parmigiano reggiano, balsamic reduction (V, GFO) 15

Tuna

Cured yellowfin tuna, pickled shallot, green onion and wasabi emulsion, tare, sa giang 21

Shrimp and Shishitos

Sautéed shrimp, blistered shishito peppers, feta cheese, dill and honey crema, pepperoncini (GF) 19

Bao Buns

Fried pork belly, honey gochujang glaze, oyster sauce, pickled shiitakes, cabbage 16

Mussels

Newfoundland caught, red curry, coconut milk and lemongrass, chili oil, grilled focaccia (GFO) 19

PASTAS

Cacio e Pepe

Handmade egg yolk spaghetti, black pepper, parmesan (VO) 22

Gnocchi

Parisian style, black oyster mushroom, enoki mushroom, toasted walnut, spinach, thyme and mush velouté, shaved asiago (VO) 26

MAINS

Steak Frites

56 hour braised chuck flat, pommes allumettes, ad hoc stroganoff sauce (GFO) 40

Burger

6oz. smashed patty, red fox cheese, shredded lettuce, white onion, fancy sauce, with a side of house cut fries 25

Halibut

Puttanesca, roasted potatoes, truffle hollandaise (GFO) 38

Crepes

Braised chicken legs, ricotta, mushroom, honey, truffled mornay, tomato and arugula salad 26

Lamb

Sous vide lamb loin chops, lamb jus, carrot purée, butter braised carrots, caramelized fennel, fried potatoes (GFO) 35

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

*minimum gratuity of 18% for parties of 6 or more

Please inform your server of any allergies or sensitivities.

GF = Gluten free

V = Vegetarian

O = Option available

August 4, 2022