

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

Pork Belly

Fried pork belly, parsnip purée, grilled leek, leek ash,
parsnip crisps (GF) 16

Shrimp and Shishitos

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

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 (V) 22

Gnocchi

Toasted hazelnuts, fried shallot, Oka cream
(V) 24

MAINS

Ribeye

10 oz. grilled ribeye sous vide to
medium rare, chimichurri,
patatas bravas, toum (GFO) 45

Burger

6oz. chuck 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

Duck Crepes

Pulled duck meat, gruyere, leek, oyster
mushroom, demi, beet salad 28

'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

September 22, 2022