

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

Thyme roasted squash, brown sage butter, walnuts, parmesan (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

Salmon

Corn purée, roasted beets, lemon thyme potato (GFO) 28

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

October 7, 2022