

# 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 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, GF) 15

### Pork Belly

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

### Mussels

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

### Trout

Candied rainbow trout, kale salad, charred citrus vinaigrette, pickled blueberries, pickled shallot (GF) 18

## PASTAS

### Cacio e Pepe

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

### Gnocchi

Butternut cream, brown sage butter, walnuts, crispy sage, parmesan (V) 24

## MAINS

### Ribeye

10 oz. grilled ribeye sous vide to medium rare, mushroom crusted, herb roasted potato, honey glazed carrot, red wine jus (GF) 45

### Burger

6 oz. chuck patty, brie, apple chutney, bacon, demi glace, confit garlic aioli, arugula, with a side of house cut fries 25

### Halibut

Corn purée, roasted beets, lemon thyme potato (GF) 38

### Beef Crepes

Braised birria style beef, homemade queso fresco, demi, sweet potato and corn salad 28

### Risotto

Charred leek, roasted sweet potato, candied pecan, balsamic red wine reduction (V, GF) 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

November 22, 2022