

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

Tuna Tartare

Yellowfin tuna, lemon, caper, sesame ginger oil, shrimp chip (GF) 16

Lobster Gougère

Dill bechamel, fried caper 16

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

PASTAS

Cacio e Pepe

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

Gnocchi

Handmade gnocchi, charred red pepper sauce, grana Padano, toasted cashews (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, smoked cheddar, peppercorn aoli, oultons bacon, arugula, with a side of house cut fries 25

Halibut

Pan seared halibut, brown butter bread crumb, spiced potato, pickled beets, pea purée, parsnip chips (GFO) 38

Beef Crepes

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

Risotto

Curried beet, coconut cream, toasted chickpeas (V, GF) 24

Please inform your server of any allergies or sensitivities.
GF = Gluten free V = Vegetarian O = Option available

January 24, 2023