

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

Taste of Europe Burger

6 oz. beef chuck patty, foie gras, aged balsamic onions, confit garlic aioli, parmesan chip, brioche bun 20
\$1 to Feed NS

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

Short Rib

Braised short rib, creamy polenta, asparagus, red wine jus, crispy leeks (GFO) 39

Pork Tenderloin

Sous vide, celeriac purée, fried smoked cheddar polenta, apple braised cabbage (GFO) 28

Mahi-Mahi

Blackened mahi-mahi, chorizo & white bean cassoulet, cipolini onions, pico de gallo (GFO) 35

Lamb

Sous vide lamb shank, celeriac purée, broken potato, pomegranate jus, fennel and sumac slaw (GFO) 38

'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

March 23, 2023