

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) 15

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) 16

Tuna Tartare

Yellowfin tuna, lemon, caper, sesame ginger oil, shrimp chip (GF) 18

Bao Buns

Pork belly, Korean barbecue sauce, napa cabbage slaw, quick pickle 18

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

PASTAS

Cacio e Pepe

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

Gnocchi

Handmade gnocchi, fire roasted red pepper sauce, speck, goat cheese, Brown butter breadcrumbs 26

Agnolotti

Mushroom & ricotta filling, oyster mushroom, garlic cream, grana padano (V) 27

MAINS

Short Rib

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

Swordfish

6 oz. grilled swordfish steak, puttanesca, pickled lemon, saffron risotto (GF) 39

Lamb

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

Duck

Confit duck leg, chorizo & white bean cassoulet, cipolini onion, blueberry gastrique (GFO) 32

Burger

6 oz. chuck patty, smoked cheddar, peppercorn aioli, Oulton's bacon, arugula, with a side of house cut fries 25

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

May 25, 2023