

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

Parmesan, chives, 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, honey, balsamic reduction (V, GF) 16

Tuna Tartare

Yellowfin tuna, lemon, sesame oil, togarashi, spiced shrimp chip, avocado aioli (GF) 18

Mushroom Tarte Tatin

Caramelized onion, portobello, chevre, arugula, balsamic reduction (V) 17

Mussels

1 lbs. PEI mussels, green curry and coconut broth, lemongrass, galangal, toasted focaccia 18

PASTAS

Agnolotti

Snow crab agnolotti, ricotta, tarragon, crispy kale, parmesan 32

Cacio e Pepe

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

Ravioli

Roasted butternut squash, lemon chive ricotta, sage brown butter, candied pumpkin Seeds (V) 29

Gnocchi

Gorgonzola cream, potato pasta, arugula, pistachio, sundried tomatoes, Grana Padano 28

MAINS

Lamb

Lamb rack, potato croquettes, celeriac puree, red wine jus 48

Short Rib

Braised short rib, creamy polenta, asparagus, red wine jus, crispy leeks (GF) 41

Halibut

Pea & chevre risotto, asparagus, chili béarnaise (GF) 39

Burger

6 oz. chuck patty, provolone, horseradish aioli, Oulton's bacon, arugula, with a side of house cut fries (GFO) 25

'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

September 15, 2023