

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

Leek and Bacon Tarte Tatin

Béchamel, charred leeks, cherry tomatoes, Oulton's smoked bacon, Grana Padano 17

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

PASTAS

Tourtière Ravioli

Pork, braised short rib, pepper demi cream, herbed pie crust, peas, Grana Padano 30

Cacio e Pepe

Handmade egg yolk spaghetti, black pepper, parmesan (VO) 23

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 smoked cheddar polenta, asparagus, red wine jus, crispy leeks (GF) 41

Halibut

Patatas braves, smoked paprika butter, saffron aioli, gremolata 39

Haddock

Panko breaded haddock, asparagus, tarragon remoulade, crispy baby potatoes, pickled veg 27

Burger

6 oz. chuck patty, roasted garlic aioli, onion jam, Beemster, Oulton's smoked bacon, brioche bun, side of house fries (GFO) 25

Please inform your server of any allergies or sensitivities.

GF = Gluten free

V = Vegetarian

O = Option available

November 3, 2023