

# ELIOT & VINE

**HAPPY HOUR UNTIL 5:30 pm!**

\$6 BEER + WINE

BUCK-A-SHUCK OYSTER SPECIAL

½ Priced Grand Margaritas  
Aperol Spritz and Shrimp Toast 25

Ask your server.

## APPETIZERS/SHAREABLES

### Oysters

Atlantic oysters, red wine mignonette,  
house-made 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 Brussels 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

### Mussels

Red Thai Curry, coconut milk, lime,  
grilled focaccia (GFO) 18

### Shrimp Toast

Poached shrimp, dill lemon aioli, grilled focaccia,  
cucumber, chive oil 18

*Try with an Aperol Spritz for a  
Happy Hour Special! 25*

### Scallops

Smoked cheddar grits, house-made hot sauce,  
pancetta, creole pickles (GFO) 21

## PASTAS

### Ravioli

Braised chicken thighs, thyme, lemon dill cream,  
sunflower seeds, 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 (V) 28

## MAINS

### Short Rib

Braised short rib, aged Beemster risotto, roasted  
shallot, red wine jus, pickled fennel (GF) 41

### Halibut

Duck fat roasted potatoes, smoked paprika oil,  
corn puree, roasted red pepper relish (GF) 39

### Crepes

Braised short ribs, rutabaga, horseradish,  
rosemary jus, side salad of balsamic emulsion,  
cherry tomato, arugula, sunflower seeds,  
pickled shallots, radish, currants 32

### Chicken

Stuffed with herbed couscous, potato  
croquettes, Spanish chorizo cream,  
onion jam 30

### 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

**'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

July 4th, 2024