

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) 24

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

Veal Schnitzel

Panko breaded veal, braised red cabbage,
German fondue sauce, crispy capers 36

Crepe

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

Haddock

Panko breaded haddock, asparagus,
tarragon remoulade, crispy baby potatoes,
pickled veg 28

Burger

6 oz. chuck patty, roasted garlic aioli, onion jam,
Beemster, Oulton's smoked bacon, brioche bun,
side of house fries (GFO) 26

'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

Aug 21st, 2024