

# ELIOT VINE

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

\$6 BEER + WINE  
BUCK-A-SHUCK OYSTER SPECIAL

**WINTER SPECIAL**

1 oz. Talisker 10 YO Single Malt Scotch Whisky & 8 oysters 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

### Halibut Chowder

Cream, potatoes, lemon, fennel,  
dill, puff pastry 16  
*Also available as an entrée 23*

### Tuna Tartare

Yellowfin tuna, lemon, sesame oil, togarashi,  
spiced shrimp chip,  
avocado aioli (GF) 19

### Pork Belly

Slow-roasted pork belly,  
gochujang barbecue sauce, cauliflower purée,  
pickled cauliflower and fennel (GF) 17

### Scallops

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

## PASTAS

### Ravioli

Braised short rib and goat cheese, roasted  
butternut squash cream,  
toasted pumpkin seeds 32

### 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,  
rosemary jus, pickled fennel (GF) 43

### 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

### Grilled Swordfish

Toasted Faroe, puttanesca, olive oil, capers,  
garlic, lemon, olives, roasted poblano aioli 34

### Haddock

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

### Tourtière Pie

Puff pastry, spiced pork, pomme purée, peas,  
pickled beets, rosemary jus 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

November 21<sup>st</sup>, 2024