

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

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

December 18th, 2024