

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.

PASTAS

APPETIZERS/SHAREABLES

Oysters

Atlantic oysters, red wine mignonette,
house-made hot sauce, lemon
(GF) 4 each

EV Caesar

Romaine and kale, focaccia, bacon,
asiago, with lemon and garlic vinaigrette
(VO, GFO) 16

Fries

Parmesan, chives, truffle aioli (GFO, V) 9

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) 17

Bao Buns

Hoisin duck breast, five spice aioli,
cabbage slaw, pickled cucumbers 18

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) 22

Ravioli

Braised short rib and goat cheese,
roasted butternut squash cream,
toasted pumpkin seeds 33

Gnocchi

Braised Lamb, San Marzano tomato sauce,
potato pasta, roasted rutabaga, goat cheese 33

Cacio e Pepe

Handmade egg yolk spaghetti, black pepper,
parmesan (VO) 24

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 35

Haddock

Panko breaded haddock, asparagus,
tarragon remoulade, crispy baby potatoes,
pickled veg 29

Burger

6 oz. chuck patty, Gruyère,
Oulton's smoked bacon, sauerkraut,
house mustard, roasted garlic aioli, brioche bun,
side of house fries (GFO) 27

'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

March 6th, 2024