

ELIOT & VINE

HAPPY HOUR UNTIL 5:30 pm!

\$7 BEER + WINE
BUCK-A-SHUCK OYSTER SPECIAL

Ask your server.

APPETIZERS/SHAREABLES

Oysters

Atlantic oysters, red wine mignonette, house-made hot sauce, lemon (GF) 4.50 each

EV Caesar

Romaine and kale, focaccia, bacon, asiago, with lemon and garlic vinaigrette (VO, GFO) 17

Fries

Parmesan, truffle aioli (GFO, V) 12

Charcuterie

Assorted cheeses, meats and crackers, pickled vegetables, olives, mixed roasted nuts (GFO) 35

* Vegetarian cheese-only board available

Tuna Crudo

Saffron aioli, pickled chillies, red onion, capers, olive oil, crispy quinoa (DF, GF) 24

Fried Brussels Sprouts

Walnuts, brown butter, Parmigiano Reggiano, honey, balsamic reduction (V, GF) 20

Buttermilk Fried Chicken

Fresh herbs, creamed kale, black garlic, Chicken jus, pickled chillies 20

Duck Tartare

Brome lac duck breast, dijon mustard, capers, sous vide egg yolks, steak spice potato chips, crispy duck skin (GF DF) 24

PASTAS

Ravioli

Mushroom duxelles, ricotta, rosemary, grana padano 34

Gnocchi

Wagyu Bolognese, grana padano, potato pasta, herbed bread crumbs 36

Cacio e Pepe

Handmade egg yolk spaghetti, black pepper, grana padano (VO) 27

Pappardelle

Braised leek cream, roasted cauliflower, smoked bacon lardons, grana padano 32

MAINS

Short Rib

Braised short rib, asiago polenta, pickled fennel, beef jus (GF) 45

Halibut

Toasted barley risotto, creamed spinach, tomato mostarda, roasted vegetables 41

Wagyu Flank

Potato rösti, green peppercorn, gremolata, pickled vegetables, grana padano, red wine jus 55

Haddock

Panko breaded haddock, tarragon remoulade, crispy baby potatoes, pickled veg 31

Burger

6 oz Atlantic beef chuck patty, garlic aioli, beemster, onion jam, oulton's smoked bacon, arugula, brioche bun, served with house fries (GFO) 29

'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

February 1st, 2026