

ELIOT VINE

HAPPY HOUR – Every day 5-6pm

\$5 house red or white wine

\$5 craft beer on tap

SNACKS

marinated **olives** (V) (GF) 7

roasted & salted **nuts** (V) (GF) 6

herb & garlic **frites**, truffle aioli (V) 8

all 3 for 16

bread service

Boulangerie la Vendéenne sourdough,
butter 5

SHAREABLES

shishitos

(1 in 10 pack some heat!)

blistered shishito peppers, house made
merguez sausage, feta, parmesan,
reduced balsamic 12

fried brussel sprouts

cremini, walnuts, parmigiano reggiano,
balsamic reduction, (V) 12

cheese board

daily selection of cheese, fresh fruit,
nuts, asiago crisps, pita crackers 18

East Coast oysters

Bill and Stanley oysters, blood orange &
beet mignonette, MFB hot sauce, lemon
(GF) 3.50 each

3 cheese flatbread

grilled naan, roasted garlic, pecorino
romano, provolone, feta, rosemary, crispy
shallots, N.S. wildflower honey 15

APPETIZERS

stuffed figs

Serrano ham wrapped mission figs,
whipped goat cheese, pistachio,
balsamic 3.50 each

garlic shrimp

pickled Thai chillies, grilled lime,
fried garlic, grilled garlic butter
sourdough, garlic aioli 14

caesar salad

romaine, asiago, house cured bacon, lemon
and tellicherry peppercorn vinaigrette, fried
capers, asiago crisps 13

MAINS

pasta di funghi

handmade tonnarelli, confit mushrooms,
asparagus, spring onions, garlic,
walnuts, E.V.O.O. (V option) 22

lamb shank

28-hour sous vide lamb shank, Spanish style
rice, sofrito, tomato + remy VSOP demi,
brown butter crumbs 29

day boat halibut

olive oil poached & seared halibut,
fried cauliflower & potato, butter
chicken beans, peas, caramelized
onion, cilantro (GF) 35

steak frites

marinated bacon-wrapped sous vide
inside round, green peppercorn sauce,
house herb frites, truffle aioli 24

April 11, 2019

Please inform your server of any allergies or sensitivities.

GF = Gluten free option available

V = Vegetarian or vegan option available