

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**, kewpie mayo (V) 8

all 3 for 16

stuffed figs

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

bread service

Boulangerie la Vendéenne sourdough,
butter 4

SHAREABLES

East Coast oysters

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

cheese board

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

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) 13

green beans

house butter chicken curry, spring peas,
green beans, crispy onions, feta cheese 13

APPETIZERS

morels on toast

foraged B.C. morels, boulangerie la
vendéenne sourdough, roasted garlic,
asiago, cuvee blanc cream 15

caesar salad

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

garlic shrimp

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

MAINS

pasta di manzo brasata

homemade spaghetti, braised beef short rib
ragu, charred + candied shallots, demi-glaze
cream, pistachio pangrattato, pecorino
romano 26

pasta di funghi

handmade tonnarelli, confit mushrooms,
asparagus, spring onions, garlic,
walnuts, E.V.O.O. (V option) 23

pasta alle noci

house made egg yolk spaghetti,
roasted walnuts, tellicherry pepper,
pecorino romano (V) 19

rainbow trout & hodge podge

olive oil poached seared salmon,
fried broken potatoes, brassica,
roasted shallots, carrots, green beans,
peas, grilled corn, cream 27

steak frites

marinated bacon-wrapped sous vide
inside round, green peppercorn sauce,
house herb frites, kewpie mayo 25
(add morels - \$6)

CHEF'S PICK

Pork & Morels

Sous vide lightly smoked porkchop,
caramelized onion, cremini, brussel sprouts,
white corn grits, foraged BC morels 26

May 15, 2019

Please inform your server of any allergies or sensitivities.

GF = Gluten free option available

V = Vegetarian or vegan option available