

ELIOT VINE

HAPPY HOUR

every day 4-6pm

\$6 house red or white wine

\$6 craft beer on tap

\$1 'Buck a Shuck' oysters *

*Purchase of appetizer for every 8 oysters

SNACKS

herb & lemon **Marinated Olives** (V) (GF) 7

Bread Service

LF sourdough, house whipped butter (V) 5

House Frites

double-cooked fries, S+P, "2,000 island dressing" (V) 8

APPETIZERS

Scallops

seared scallops, warm Brussels slaw, cured Chinese sausage, Yu Choy, green coconut curry, almonds 18

Maitake Toast

charred + fried "hen of the woods" mushrooms, brown butter + thyme infused cream, parm reggie, LF sourdough (V) 13

Caesar Salad

romaine, asiago, smoked bacon, lemon & tellicherry peppercorn vinaigrette, focaccia croutons (V & GF options) 13

Oysters

Atlantic oysters, red wine mignonette, house-made Thai chili hot sauce, lemon (GF) 3.50 each

SHAREABLES

Flatbread

goat cheese, caramelized onions, smoked bacon, bechamel, honey 16

Cheese Charcuterie Board

European and Canadian cheese, salumi variety, selection of crackers, grilled house-made baguette, mixed roasted nuts, berries, balsamic (V option) 24

Fried Brussel Sprouts

cremini mushrooms, walnuts, brown butter, parmigiano reggiano, balsamic reduction (V, GF option) 14

MAINS

Steak

12oz ribeye grilled medium + beef fat basted, warm potato salad "bravas" with provolone, chimichuri 42

Cacio e Pepe pasta

handmade egg yolk spaghetti, fresh black pepper, pecorino romano, emulsified sauce (V) 20

Pesto Tonnarelli

spinach + arugula pesto, grilled asparagus, concasse cherry tomato, Brazil nuts, feta cheese (V) 22

Duck Breast

seared crispy skin medium rare duck breast, sweet potato puree, fondant potato, fried asparagus, pecans, rosemary + raisin demi 26

Lamb Shank

14oz braised + grilled New Zealand lamb, Indian biryani rice, apricot, almond, tzatziki (GF option) 30

Pan Seared Halibut

pan-seared halibut fillet, lemon-artichoke puree, braised leeks, grilled corn + roasted red pepper salsa (GF) 35

'High 5' Show some extra love to the kitchen! 5

Please inform your server of any allergies or sensitivities.

GF = Gluten free option available

V = Vegetarian or vegan option available

September 2020 – all menus are used once in an evening and then quarantined for 7 days.