

# 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, 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

### 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.