

ELIOT & VINE TAKEOUT MENU

APPETIZERS

House Frites

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

Caesar Salad

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

Maitake Toast

Charred + fried "hen of the woods" mushrooms, brown butter + thyme infused cream, parm reggie, Boulangerie La Vendéenne sourdough (V) 13

SHAREABLES

Cheese or Charcuterie Board (with wine)

European and Canadian cheese, selection of crackers, mixed roasted nuts, something sweet, choice of red or white house wine 50

Cheese or Charcuterie Boards (without wine)

European and Canadian cheese, selection of crackers, grilled baguette, mixed roasted nuts, berries, balsamic, olive oil (V) 22

Fried Brussel Sprouts

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

Flatbread

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

MAINS

Pesto Tonnarelli

Spinach + arugula pesto, sugar snap peas, asparagus, concassé cherry tomato, pistachio, feta cheese (V) 22

Lamb Shank

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

Steak

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

DESSERTS

Chocolate Cheesecake

double chocolate cheesecake topped with fresh fruit 11

Panna Cotta

lemon and basil panna cotta, blueberry gel 7

DRINKS

Wine

Rawson's Retreat Cabernet Sauvignon 22

Rawson's Retreat Chardonnay 22

Claude Val Rosé 22

Jacob's Creek Sparkling 22

Tempranillo Cabernet Sauvignon 24

Kim Crawford Sauvignon blanc 28

Beer

Beth's Black, Sober Island Brewing 5

The Original, Innis & Gunn 5

Cider

Chainyard Foundation Cider 10

Pop

Can of Coke 3

Can of Diet Coke 3