

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

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

APPETIZERS

Pork

24 hour braised pork shoulder, shredded +
breaded + deep-fried, Memphis style BBQ
sauce, mustard pickles 14

Scallops

seared scallops, warm Brussels slaw, cured
sausage, green coconut curry, umami shrimp
chip, 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

Coppa

Ratinaud Coppa, homemade ricotta, heirloom
cherry tomatos, basil, EVOO, balsamic 13

SHAREABLES

Oysters

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

Flatbread

goat cheese, caramelized onions, Oulton's
smoked bacon, bechamel, honey 16

Cheese

Beemster aged gouda, Manchego,
Chardonnay BellaVitano, apricot jam, fresh
fruit, LF bread 18

Fried Brussel Sprouts

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

MAINS

Cacio e Pepe pasta

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

Gnocchi

potato gnocchi, pan-seared cross rib, Malbec
braised shallots, asparagus, carrots, sweet
potato, brazil nuts, sage 25

Lamb Shank

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

Salmon

sous-vide medium pan-seared salmon fillet,
ginger-miso broth, pine mushrooms, parsnips,
unagi, sesame 26

'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

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