

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

Coppa

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

SHAREABLES

Cheese (with wine)

Beemster aged gouda, Manchego, Chardonnay BellaVitano, apricot jam, fresh fruit, LF bread, choice of red or white house wine 38

Cheese (without wine)

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) 14

Flatbread

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

MAINS

Gnocchi

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

Lamb Shank

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

Cacio e Pepe pasta

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

DESSERTS

Chocolate Cheesecake

double chocolate cheesecake topped with fresh fruit 11

DRINKS

Wine

Siete Soles Sauvignon Blanc 22
Siete Soles Cabernet Sauvignon 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