

ELIOT VINE

HAPPY HOUR every day 5-6pm

\$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, all-dressed mayo
(V) 8

APPETIZERS

Scallops

seared scallops, warm Brussels slaw, cured
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, sourdough
garlic crouton (V & GF options) 13

Fried Brussel Sprouts

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

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, blue d'elizabeth,
balsamic BellaVitano, apricot jam, fresh fruit,
LF bread 18

MAINS

Dressed All Over and Zesty Mordant Burger

sous-vide ground chuck, crispy maple glazed
pork belly, aged Canadian cheddar, red
onion, all dressed mayo, house-made hickory
sticks, ACE bakery bun 18

*add fries 4

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, kale, carrots, sweet potato,
pistachio, sage 25

Lamb Shank

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

Lobster Fettuccini

Handmade fettuccini, butter poached lobster
tail chunks, rosé lobster velouté, heirloom
cherry tomatoes, tarragon 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

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