

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, sourdough garlic crouton (V & GF options) 13

Maitake Toast

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

SHAREABLES

Cheese (with wine)

Beemster aged gouda, blue d'elizabeth, balsamic BellaVitano, apricot jam, fresh fruit, LF bread, choice of red or white house wine 38

Cheese (without wine)

Beemster aged gouda, blue d'elizabeth, balsamic 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, Oulton's smoked bacon, bechamel, honey 16

MAINS

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, tzatziki (GF) 30

Cacio e Pepe pasta

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

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

DESSERTS

Chocolate Cheesecake

double chocolate cheesecake topped with fresh fruit 11

DRINKS

Wine

Siete Soles Sauvignon Blanc 22

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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