

# ELIOT & VINE TAKEOUT MENU

TO ORDER: CALL 1-902-332-1557 or EMAIL EV@OCEAN.CA

## SIDES + SHAREABLES

### **Toast**

warm romesco sauce, cured pork shoulder, olives, pangrattato, grana padano 13

### **Winter Caesar**

romaine, kale, arugula, asiago, smoked bacon, lemon & peppercorn vinaigrette, grilled garlic sourdough (V & GF options) 13

### **Flatbread**

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

### **Fried Brussel Sprouts**

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

## PASTAS

### **Cacio e Pepe pasta**

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

### **Sausage Tonnarelli (aglio e olio)**

hand-made tonnarelli, Sicilian sausage, fried garlic, red chili, parmigiano reggiano 25

## MAINS

### **Lobster Risotto**

tomato + tarragon risotto, butter poached lobster tail chunks, heirloom cherry tomatoes, brown butter crumb, puffed rice shrimp chip 28

### **Lamb Shank**

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

### **Short Rib**

24-hour braised beef short rib, creamy potato puree, "Heston" heirloom carrots, fried kalettes, red wine demi, chives 35

## CHARCUTERIE

### **Holiday Charcuterie**

Selection of meats & cheeses, olives, antipasto, compote, nuts, selection of breads & crackers, chocolates. Choice of red, white, rosé or sparkling house wine 95

**Add extra cheese 18**

### **Date Night Charcuterie or Cheese Board with House Wine**

choice of a charcuterie or cheese-only board. Assortment of meats and/or cheese, nuts, olives, pickles, compote. Choice of red, white, rosé or sparkling house wine 55

**Add extra cheese 18**

### **Charcuterie**

Assortment of meats and/or cheese, nuts, olives, pickles, compote 30

**Add extra cheese - 18**

### **Cheese Board**

Assortment of cheese, apricot jam, fresh fruit, LF bread 18

## **DESSERT**

### **Chocolate Cheesecake**

double chocolate cheesecake topped with fresh fruit 11

### **Sticky Toffee Pudding**

Sticky cake with Jerusalem dates, Goslings rum cream 10

## **WINE**

### **Red Wine**

Cabernet Sauvignon, Siete Soles, Chile 2019 - 22

Tempranillo, Embocadero, Spain, 2016 - 24

Pinot Noir, Kim Crawford, New Zealand, 2018 - 30

Pinot Noir, The Drift, South Africa, 2015 - 100

Zinfandel, Seghesio, Rock Pile, USA, 2014 - 90

Amarone, Masi Costasera, Italy, 2013 - 55

Châteauneuf-du-Pape, Perrin, France, 2017 - 55

Valpolicella Ripassa, Zenato, Italy, 2015 - 55

Malbec, El Enemigo, Argentina, 2016 - 55

Pinot Noir, Meiomi, USA, 2010 - 34

Sangiovese, Borgo Scopeto, Chianti Classico, Italy, 2017 - 34

Phone Box Red, Lockett Vineyards, Nova Scotia, 2017 - 30

### **White Wine**

Sauvignon Blanc, Siete Soles, Chile 2019 - 22

Chardonnay, Rawson's Retreat, Australia, 2018 - 22

Rioja Blanco, Baron de Ley, Spain, 2018 - 24

Pinot Grigio, Riff, Terra Alpina, Italy, 2018 - 26

Sauvignon Blanc, Kim Crawford, New Zealand, 2018 - 30

Chardonnay, Cakebread Cellars, USA, 2016 - 80

Sauvignon Blanc, Craggy Range, New Zealand, 2018 - 50

Sancerre, Guy Saget, France, 2016 - 45

Chardonnay, Coppola Bee's Box, USA, 2017 - 45

Livon Pinot Grigio, Italy, 2018 - 35

Chablis, William Fevre, France, 2017 - 35

Chardonnay, Planters Ridge, Nova Scotia, 2015 - 32

Tidal Bay, Lockett Vineyards, Nova Scotia, 2018 - 30