

# ELIOT & VINE TAKEOUT MENU

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

## **\*Summer Sangria (Everyday 1pm – 8pm)**

Sangria mixture (raspberry, sour cherry, passion fruit) & white wine to be combined at home 30

## **3 COURSE PRIX FIXES (Tuesday - Sunday 4pm – 8pm)**

### **#1 Lamb Shank Biryani, Caesar salad and chocolate cheesecake**

24-hour New Zealand lamb shank, Indian biryani rice w/ almond + apricot, grilled naan, lemon yoghurt 48 GF

### **#2 Spring Vegetarian Pasta, Caesar salad and chocolate cheesecake**

House made tonnarelli pasta w/ arugula pesto, grilled corn, asparagus, pecorino romano 39

## **2 COURSE PRIX FIXES (Tuesday - Sunday 4pm – 8pm)**

### **#1 Lamb Shank Biryani, Caesar salad**

24-hour New Zealand lamb shank, Indian biryani rice w/ almond + apricot, grilled naan, lemon yoghurt 39 GF

**#2 Spring Vegetarian Pasta, Caesar salad** House made tonnarelli pasta w/ arugula pesto, grilled corn, asparagus, pecorino romano 30

## **SINGLE ORDERS (Tuesday - Sunday 4pm – 8pm)**

### **Double Cheese Burger**

Ground black Angus chuck, American cheddar, shredded lettuce, chopped onion, bread + butter pickles, fancy burger sauce, LF bakery sesame bun. 16

### **Caesar Salad**

Romaine, red onion, asiago, smoked bacon, lemon & peppercorn vinaigrette, grilled garlic, LF sourdough 13

### **Lamb Shank Biryani**

24-hour New Zealand lamb shank, Indian biryani rice w/ almond + apricot, grilled naan, lemon yoghurt 26 GF

**Small Fries/ Large Fries** On the side, or to enjoy on their own 4/ 7

### **Pesto Tonnarelli Pasta**

Handmade egg yolk Tonnarelli pasta, arugula pesto, grilled corn + asparagus, pistachio, pecorino romano 22

### **Cacio e Pepe**

Handmade egg yolk spaghetti, pecorino romano, cracked black pepper, emulsified sauce 19

### **Flatbread**

Goat cheese, caramelized onions, Oulton's smoked bacon, béchamel, honey 18

### **Fried Brussel Sprouts**

Walnuts, brown butter, parmigiano reggiano, balsamic reduction (V, GF option) 14

### **Cornish Hen**

½ Cornish hen seared w/ crispy skin, carrot puree, bourbon gravy, grilled corn, broken potato 25

## **CHARCUTERIE (Everyday 1pm – 8pm)**

### **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 26

### **Cheese Board**

Assortment of cheese, apricot jam, fresh fruit, LF bread 20

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## DESSERT (Everyday 1pm – 8pm)

### **Chocolate Cheesecake**

double chocolate cheesecake topped with fresh fruit 11

### **Sticky Toffee Cake**

Sticky toffee cake with Jerusalem dates, Goslings rum cream 11

\*Add a can of Good Robot for 6.00\* (Diablo Mexican Larger or Cats Rule Everything Around Me C.R.E.A.M. Ale)

## WINE

### **BUBBLES**

	<b>5oz</b>	<b>8oz</b>	<b>½ Litre</b>	<b>Bottle</b>
Jacob's Creek Sparkling, Australia, NV	-	-	-	22
Nova 7, Nova Scotia, 2016	-	-	-	28
Benjamin Bridge Brut, Nova Scotia, 2012	-	-	-	90
Moët & Chandon, France, NV	-	-	-	70
Taittinger Brut Champagne, France, NV (375ml half bottle)	-	-	-	35
La Marca Prosecco, Italy, NV	-	-	-	24
Villa Sandi Prosecco, Italy, NV (375ml half bottle)	-	-	-	14

### **ROSÉ**

	<b>5oz</b>	<b>8oz</b>	<b>½ Litre</b>	<b>Bottle</b>
Claude Val, France, 2018	-	-	-	22

### **WHITE**

	<b>5oz</b>	<b>8oz</b>	<b>½ Litre</b>	<b>Bottle</b>
Chardonnay, Chenin, Trapiche Astica, Argentina, 2020	-	-	-	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
Livon Pinot Grigio, Italy, 2018	-	-	-	35
Chardonnay, Planters Ridge, Nova Scotia, 2015	-	-	-	32
Chardonnay, Wente, Morning Fog, USA, 2016	-	-	-	32
Tidal Bay, Lockett Vineyards, Nova Scotia, 2018	-	-	-	30

### **RED**

	<b>5oz</b>	<b>8oz</b>	<b>½ Litre</b>	<b>Bottle</b>
Cabernet Sauvignon, Alrio, Chile, 2020	-	-	-	22
Tempranillo, Embocadero, Spain, 2016	-	-	-	24
Cabernet Sauvignon, Wente Southern Hills, USA, 2017	-	-	-	30
Pinot Noir, Kim Crawford, New Zealand, 2018	-	-	-	30
Pinot Noir, The Drift, South Africa, 2015	-	-	-	100
Cabernet Sauvignon, La Piu Belle, Chile, 2011	-	-	-	100
Brunello, Mastrojanni, Italy, 2013	-	-	-	90
Zinfandel, Seghesio, Rock Pile, USA, 2014	-	-	-	90
Amarone, Masi Costasera, Italy, 2013	-	-	-	55
Bordeaux Blend, Salentein Numina, Argentina, 2014	-	-	-	55
Valpolicella Ripassa, Zenato, Italy, 2015	-	-	-	55
Zinfandel, Four Virtues, USA, 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