

ELIOT & VINE

Check in by texting **Wine** to **11011**

Standard message and data rates apply.
Text HELP for more information or STOP to opt

APPETIZERS/ SHAREABLES

Oysters

Atlantic oysters, red wine mignonette, house-made Thai chili hot sauce, lemon (GF) 3.50 each

Caesar

Romaine, sliced red onion, asiago, smoked bacon, lemon & peppercorn vinaigrette, grilled garlic
LF sourdough (V, GF options) 13

Fries

Enjoy on the side or on their own 7

Flatbread

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

Charcuterie

Canadian + European cheese, salumi variety, LF grilled sourdough, olives, mixed roasted nuts, stone fruit compote 26

*** vegetarian cheese-only board available**

Fried Brussel Sprouts

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

Scallops

Digby scallops pan-seared on the half shell, cured pork sausage, thai coconut curry \$6/each

PASTAS

Pesto Tonnarelli

Handmade egg yolk Tonnarelli pasta, arugula pesto, corn + asparagus, sugar snap peas, pistachio, pecorino romano 22

Cacio e Pepe

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

MAINS

Wild Mushroom Risotto with Braised Short Rib

Finished with arugula and parmesan (GF) 30

Lamb Biryani

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

Salmon

Brined + pan-seared Atlantic salmon fillet, fried potato salad, artichoke-lemon puree, beurre blanc 24

Cornish Hen

½ Cornish hen seared w/ crispy skin, romesco, street corn, broken potato 25

Steak Frites

7oz. AAA flat iron steak, served medium-rare, red wine demi-glace, triple cooked fries, truffle mayo 30

'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

July 13, 2021