

ELIOT & VINE

HAPPY HOUR – Every day 5-6pm

\$5 house red or white wine

\$5 craft beer on tap

SNACKS

marinated **olives** (V) (GF) 7

roasted & salted **nuts** (V) (GF) 6

herb & garlic **frites**, kewpie mayo (V) 8

all 3 for 16

jerk skewer

jerk marinated pork tenderloin, Demerara sugar, chef's onion 'salsa' 9

stuffed figs

Serrano ham wrapped mission figs, whipped goat cheese, pistachio, balsamic 3.50 each

bread service

Boulangerie la Vendéenne sourdough, butter 4

SHAREABLES

East Coast oysters

Bill and Stanley oysters, blood orange & beet mignonette, MFB hot sauce, lemon (GF) 3.50 each

cheese board

daily selection of cheese, fresh fruit, nuts, asiago crisps, pita crackers 18

fried brussel sprouts

cremini, walnuts, parmigiano reggiano, balsamic reduction, (V) 13

green beans

house butter chicken curry, spring peas, green beans, crispy onions, feta cheese 13
(add brown butter grilled naan – 4)

APPETIZERS

morels on toast

foraged B.C. morels, Boulangerie la Vendéenne sourdough, roasted garlic, asiago, cuvee blanc cream 15

caesar salad

romaine, asiago, house cured bacon, lemon & tellicherry peppercorn vinaigrette, fried capers, asiago crisps 13

garlic shrimp

pickled Thai chillies, grilled lime, fried garlic, grilled garlic butter sourdough, garlic aioli 14

MAINS

pasta di manzo brasata

homemade spaghetti, braised beef short rib ragu, charred & candied shallots, demi-glaze cream, pistachio pangrattato, pecorino romano 26

pasta di funghi

handmade tonnarelli, confit mushrooms, asparagus, spring onions, garlic, walnuts, E.V.O.O. (V option) 23

pasta alle noci

house made egg yolk spaghetti, roasted walnuts, tellicherry pepper, pecorino romano (V) 19

rainbow trout & hodge podge

olive oil poached & seared trout, fried broken potatoes, brassica, roasted shallots, carrots, green beans, peas, grilled corn, cream 27

steak frites

marinated bacon-wrapped sous vide inside round, green peppercorn sauce, house herb frites, kewpie mayo 25
(add morels - 6)

CHEF'S PICK

Pork & Morels

sous vide lightly smoked pork chop, caramelized onion, cremini, brussel sprouts, white corn grits, foraged B.C. morels 26

May 16, 2019

Please inform your server of any allergies or sensitivities.

GF = Gluten free option available

V = Vegetarian or vegan option available