

Sources

Rooftop Garden

Kendall Square
Dried Herbs

Eva's Garden

South Dartmouth, MA
Pea Greens
Wild Greens
Duck Eggs

Kimball Fruit Farm

Pepperell, MA
Habaneros (hot sauce)
Cucumbers (pickled)
Blackberries (jam)
Jalapeños (pickled)
Garlic Scapes (pickled)
Cherries (canned)

Red Fire Farm

Granby, MA
Cabbage
Radishes
Turnips

The Food Project

Roxbury, MA
Arugula
Lettuce
Spinach

Verrill Farm

Concord, MA
Napa Cabbage
Micro Greens
Celery Root
Beets
Parsnips

Dick's Market Garden

Lunenburg, MA
Peppers (pickled)
Raspberries (frozen)
Corn (frozen)

Hutchins Farm

Concord, MA
Butternut Squash
Carrots

Mapleline Farm

Hadley, MA
Milk
Cream

Maine Grains

Skowhegan, ME
Organic Oats

Mozzarella House

Peabody, MA
Burratina

Sea to Table

Madeira Beach, FL
Pink Shrimp

Captain Marden's

Wellesley, MA
Wild Gulf Shrimp
Haddock

Codman Community Farm

Lincoln, MA
Mangalitsa Pig

Feather Brook Farm

Raynham, MA
Chicken
Rabbits
Eggs

Andy Carbone

Western, MA
Beef Chuck (braised)
Beef Tenderloin



A sustainable member of our community since 1998

Dinner

Small

Marinated **Olives** and Spiced **Pecans** \$6

Beef Tartare with Roasted Peppers, Cilantro, Red Onion, Pickled Jalapeños, Cornbread Crunch and Smoker Dripping Mayonnaise \$15

Lettuce with Carrot – Gochujang Puree, Julienned Radishes, Tempura Flakes Toasted Sesame Seeds and Miso Vinaigrette \$12

Parsnip Soup with Pink Shrimp, Spicy Garlic Butter and Zesty Crunch \$12

Spiced Roasted **Carrots** with Pepita Chimichurri, Red Molé, Smoked Crema and Tortilla Crunch \$11

Schrod **Fritters** with Pickled Peppers, Arugula and Special Sauce \$13

Pulverized Braised **Pig Belly** with Pickled Garlic Scapes, Blackberry Jam, Arugula and Grilled Bread \$14

Medium

Burratina with Backroom Smoked Ham, Pete's Pickled Peppers, Arugula, Mustard Mayonnaise and Bread Crunch \$15

Wild Greens, Backroom Smoked **Rabbit Confit**, Port Soaked Cherries and Pecans with VT Cheddar and Rosemary Vinaigrette \$15

Potato **Pierogi** with Braised Beef, Roasted Mushrooms and Creamy Horseradish Kohlrabi Salad \$16

Crisp Fried **Pig's Head** Terrine with Apple – Celery Root Purée, Pickled Garlic Salsa Verde and Fried Egg \$17

Chinese Box Full of Mustard Glazed Shrimp, Hoisin Braised Beef, Gingered Vegetable – Cashew Salad and Organic Brown Rice \$19 / \$29

Large

Thai Herb Marinated Baked **Haddock** Fillet with Crispy Jasmine Rice Balls, Shiitake Mushrooms, Charred Peppers, Onions and Sweet Potato Red Curry Sauce \$29

Jake's **Fettuccine** with Smokey Pig Ragù, Parmigiano-Reggiano, Gremolata and Goat Cheese Fritter \$22

Organic Oat – VT Cheddar **Croquette** with Turnip Purée, Root Salad, Fried Duck Egg and Spiced Red Wine – Cherry Gastrique \$24

Grilled Garlic and Parsley Studded **Beef Tenderloin** with Sweet 'n' Smoky Onions, Sour Cream Whipped Potatoes, Carrots and Orange Béarnaise \$39

Sous Vide **Chicken Breast** with Braised Spinach, Fried Potatoes, Crushed Olives, Cucumber, Goat's Milk Feta, Za'atar and Lemon Scented Chicken Jus \$26

Sides

French Fries with Alex's Tangy Ketchup \$6

Habanero – Cornbread **Coleslaw** \$6

Sour Cream **Whipped Potatoes** with Sweet 'n' Smoky Grilled Onions \$8

A suggested gratuity of 18% will be added to parties of 6 or more and may be adjusted at your discretion

Before placing your order, please inform your server if a person in your party has a food allergy

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness

EVOO is Proud to be a LEED (Leadership in Energy and Environmental Design) Gold Certified Restaurant