

# 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)  
Jalapenos (pickled)  
Cherries (canned)

## Red Fire Farm

Granby, MA  
Cabbage  
Radishes  
Turnips  
Okra (pickled)  
Spinach  
Sweet Potatoes

## Verrill Farm

Concord, MA  
Micro Greens  
Celery Root  
Beets  
Parsnips  
Potatoes  
Carrots

## Dick's Market Garden

Lunenburg, MA  
Peppers (pickled)  
Raspberries (frozen)

## Drumlin Farm

Lincoln, MA  
Kohlrabi

## Hutchins Farm

Concord, MA  
Butternut Squash

## 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 ground)  
Beef Tenderloin



A sustainable member of our community since 1998

# Dinner

## Small

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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

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**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

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

## Large

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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

## Burger of the Week

Creole Spiced Skillet Seared Pastured MA **Beef Burger** with Pickled Okra and Pimento Cheese on Mark's Soft Bun \$16 (add NH Smokehouse Bacon \$2)

## Sides

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**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