

Sources

Rooftop Garden

Kendall Square
Herbs

Eva's Garden

South Dartmouth, MA
Pea Greens
Wild Greens
herbs

Kimball Fruit Farm

Pepperell, MA
Habaneros (hot sauce)
Jalapeños (pickled)
Blackberries (jam)
Poblano Chile
Diva Cucumbers
Little Tomatoes
Green Tomatoes
Brussels Sprouts

Red Fire Farm

Granby, MA
Cabbage
Radishes
Leeks
Upland Cress

The Food Project

Roxbury, MA
Arugula
Green Tomatoes

Verrill Farm

Concord, MA
Napa Cabbage
Micro Greens
Beets
Parsnips

Dick's Market Garden

Lunenburg, MA
Corn
Peppers (pickled)
Raspberries

Hutchins Farm

Concord, MA
Butternut Squash
Carrots

Somerset Grist Mill

Skowhegan, ME
Organic Durum Wheat

Mozzarella House

Peabody, MA
Burratina

Mapleline Farm

Hadley, MA
Cream
Milk

Captain Marden's

Wellesley, MA
Wild Gulf Shrimp
Bluefish
Haddock
Nantucket Bay Scallops

Dogpatch Farm

Washington, ME
Mulefoot Hog

Feather Brook Farm

Raynham, MA
Chicken
Rabbits
Eggs

Andy Carbone

Western, MA
Beef Chuck (braised)
Brisket (pastrami)
Beef Tenderloin



A sustainable member of our community since 1998

Dinner – Saturday, November 18, 2017

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 Grated Carrots, Diva Cucumbers, Little Tomatoes, Fried Bread, Cloumage and Verjus Vinaigrette \$12

Potato Soup with Black Trumpet Mushroom Butter, Parsley and Fried Smoked Onion Strings \$12

Braised Beef – Shiitake Mushroom **Spring Rolls** with Peanut – Lime Dipping Sauce \$13

Fried Green Tomatoes with Jalapeño Dipping Sauce \$12

EVOO's **Country Pâté** with Pickled Fiddleheads, Whole Grain Mustard, Blackberry Jam and Grilled Bread \$14

Medium

Burratina with Roasted Beets, Upland Cress and Maple - Walnut Granola \$15

Potato Crusted **Nantucket Bay Scallops** with Wilted Leeks, Honey Crisp Apples, Tarragon and Parsnip Purée \$19

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

Pan-Fried Backroom Smoked **Bluefish Cake** with Tomato – Basil Relish, Fried Egg and Pickled Pepper Hollandaise \$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 Durum Wheat **Spaghetti** with Smashed Backroom Smoked Pastrami, Sweet Pickles, Bread Crunch, Mustard Cream and Sous Vide Egg \$23

Roasted Butternut Squash Filled **Chile Relleno** with Baked Marfax Beans, Cabbage – Radish Salad, Goat's Milk Feta, Toasted Pepitas and Red Molé \$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 Wheatberry Tabbouleh, Chickpea Panelle, Cucumber – Olive Salad, 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