

Sources

Rooftop Garden

Kendall Square

Herbs
Little Tomatoes

Eva's Garden

South Dartmouth, MA

Pea Greens
Herbs

Kimball Fruit Farm

Pepperell, MA

Habaneros (hot sauce)
Jalapeños (pickled)
Watermelon
Raspberries
Diva Cucumbers
Little Tomatoes
Nectarines
Peaches
Romano Beans
Dragon Tongue Beans
Broccoli
Heirloom Tomatoes

Red Fire Farm

Granby, MA

Cabbage
Radishes
Zucchini

The Food Project

Roxbury, MA

Lettuce
Tomatoes
Carrots

Verrill Farm

Concord, MA

Napa Cabbage
Micro Greens
Corn
Eggplant
Green Beans
Peppers
Swiss Chard

Benjamin Maleson

Jamaica Plain, MA

Foraged Mushrooms

Hutchins Farm

Concord, MA

Broccoli

Osborne Farm

Charleston, ME

Marfax Beans

Somerset Grist Mill

Skowhegan, ME

Organic Durum Wheat

Mozzarella House

Peabody, MA

Burratina

Captain Marden's

Wellesley, MA

Wild Gulf Shrimp
Bluefish

Weatherlow Farms

Westport, MA

Goat

Feather Brook Farm

Raynham, MA

Chicken
Rabbits
Eggs

Andy Carbone

Western, MA

Beef Chuck (braised)
Beef Tenderloin
Pig



A sustainable member of our community since 1998

Dinner – Thursday, September 21, 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

Tomato Soup with Roasted Corn – VT Cheddar Fritter \$12

Chipotle Laced **Peach Gazpacho** with Cucumbers, Red Onion, Cilantro and Toasted Almonds \$11

Red Hot Oven Charred **Broccoli** with Kimchi, Tofu, Miso Vinaigrette, Toasted Sesame Seeds and Tempura Flakes \$12

Medium

Burratina with Heirloom Tomatoes, EVOO, Aged Balsamic Vinegar and Pine Nut Crunch \$15

Savory **Goat Cheesecake** with Locally Foraged Chicken Mushrooms, Blistered Little Tomatoes, Roasted Corn and Arugula \$18

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

Smoked **Pig's Head Terrine Croquette** with Fredy's Blackberry Jam, Nectarine – Radish Salad and Fried Egg \$14

Swiss Chard – Goat Cheese **Ravioli** with Garlicky Burgundian Snails, Locally Foraged Chicken Mushrooms and Porcini Cream \$18 / \$26

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

Large

Sous Vide **Chicken Breast** with Wheatberry Tabbouleh, Chickpea Panelle, Cucumber – Olive Salad, Za'atar and Lemon Scented Chicken Jus \$26

Corn Cob Smoked **Bluefish** Fillet with Grilled Zucchini, Sweet Corn Risotto and Nectarine – Basil Relish \$29

Grilled and Roasted **Eggplant** with Zucchini "Noodles", Marfax Beans, Minted Tomato Sauce and Lemony Strained Yogurt \$24

Poblano Relleno de Cabra

Adobo Braised Goat Stuffed Batter-Fried Poblano Chile with Creamy Succotash, Watermelon Salsa and Goats' Milk Feta \$27

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

Sides

French Fries with Alex's Tangy Ketchup \$6

Habanero – Cornbread **Coleslaw** \$6

Sweet Corn **Risotto** \$7

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