

Sources

Rooftop Garden

Kendall Square

Dried Herbs
Chives
Mint

Eva's Garden

South Dartmouth, MA

Wild Greens
Pea Greens
Duck Eggs

Kimball Fruit Farm

Pepperell, MA

Habaneros (hot sauce)
Jalapeños (pickled)
Green Beans (pickled)
Tomatoes (oven dried)
Corn (frozen)

Red Fire Farm

Granby, MA

Cabbage
Spinach
Fiddlehead Ferns
Radishes
Wild Spring Onions

Equinox Farm

Sheffield, MA

Lettuce
Arugula

Verrill Farm

Concord, MA

Beets
Rhubarb

Allandale Farm

Brookline, MA

Dried Blue Corn

Drumlin Farm

Lincoln, MA

Carrots
Eggs
Kohlrabi

Hutchins Farm

Concord, MA

Spring-Dug Parsnips

Warner Farm

Sunderland, MA

Asparagus

Somerset Grist Mill

Skowhegan, ME

Organic Durum Wheat

Mozzarella House

Peabody, MA

Burratina

Captain Marden's

Wellesley, MA

Wild Gulf Shrimp
Oysters
Soft Shell Crabs
Haddock

Feather Brook Farm

Raynham, MA

Chicken
Rabbits

Dogpatch Farm

Washington, ME

Mulefoot Hog

Williams Farm

Hatfield, MA

Beef Chuck (braised)
Beef Tenderloin
(steaks, tartare)



A sustainable member of our community since 1998

Dinner – Saturday, May 20, 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

Burratina with Last Summer's Oven Dried Tomato – Raisin Compote, Rooftop Mint and Nutty Dukkah \$14

Grilled Asparagus with Rhubarb Chowchow, Crispy Potatoes and Last Summer's Corn Custard Sauce \$13

Sake Kasu Glazed Roasted **Spring-Dug Parsnips** with Dried Shiitake, Kohlrabi Kimchi, Scallions and Shiso \$11

Cornmeal **Fried Oysters** with Apple – Bacon Salsa and Goat Cheese Fondue \$15

Pork Rillettes with Pickled Green Beans, Boozy Prunes, Whole Grain Mustard and Grilled Bread \$13

Medium

Asparagus Soup with Charred Crunchy Bread, Parmigiano-Reggiano and EVOO \$13

Greenhouse **Lettuce** with Spring Vegetables, Grated Carrots, Pickled Onions, Fried Bread, Cloumage and Verjus Vinaigrette \$12

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

Tom's **Spaghetti** with Morel Mushrooms, Sweet Peas, Ramps, Parmesan Cream and Sous Vide Egg \$19 / \$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 Creamy Blue Corn Polenta, Braised Greens, Carrots, Salsa Verde, Garlicky Chicken Jus and Chicken Skin Crunch \$26

Crisp Fried **Soft Shell Crab** with Kohlrabi Kimchi, Thai Basil, Mint, Cilantro and Miso Mayonnaise on Mark's Soft Bun \$22

Herb Marinated Baked **Haddock** Fillet with Organic Fingerling Potatoes, Fiddlehead Ferns and Wild Spring Onion Nage \$29

Crisp Dough Wrapped **Lemon Risotto** with Braised Spinach, Arugula, Olives, Hollandaise and Fried Duck Egg \$24

Garlic and Parsley Studded **Beef Tenderloin** with Asparagus, Sweet Onions, Sour Cream Whipped Potatoes and Orange Béarnaise \$39

Sides

French Fries with Alex's Tangy Ketchup \$6

Habanero – Cornbread **Coleslaw** \$6

Creamed Spinach \$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