

Sources



A sustainable member of our community since 1998

Dinner – Thursday, July 20, 2017

Rooftop Garden

Kendall Square

Mint
Chives
Parsley
Savory

Eva's Garden

South Dartmouth, MA

Wild Greens
Pea Greens
Herbs

Kimball Fruit Farm

Pepperell, MA

Habaneros (hot sauce)
Jalapeños (pickled)
Raspberries
Diva Cucumbers
Little Tomatoes
Cherries
Snap Peas
Broccoli
Zucchini
Cauliflower (pickled)

Red Fire Farm

Granby, MA

Cabbage
Radishes
Swiss Chards
Garlic Scapes

The Food Project

Roxbury, MA

Lettuce
Tomatoes
Scallions
Carrots

Verrill Farm

Concord, MA

Napa Cabbage
Rhubarb
Micro Greens

Ben Maleson

Jamaica Plain, MA

Foraged Mushrooms

Osbourne Farm

Charleston, ME

Soldier Beans

Drumlin Farm

Lincoln, MA

Carrots
Sweet Peas

Somerset Grist Mill

Skowhegan, ME

Organic Durum Wheat

Mozzarella House

Peabody, MA

Burratina

Captain Marden's

Wellesley, MA

Wild Gulf Shrimp
Sockeye Salmon
Schrod
Soft Shell Crab

Feather Brook Farm

Raynham, MA

Chicken
Rabbits
Eggs

Williams Farm

Hatfield, MA

Beef Chuck (braised)
Beef Tenderloin

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

Schrod Fritters with Pea Greens and Dill Pickle Tartar Sauce \$13

Roasted **Broccoli** with Strained Yogurt, Pickled Cauliflower, Curry Vinaigrette and Nutty Dukkah \$13

Garlic Scape Soup with Tomatoes, Oregano, Spiced Olive Oil and Charred Bread \$12

Grilled and Chilled Summer Vegetable **Gazpacho** \$12

Medium

Burratina with Heirloom Tomatoes, Charred Garlic Scape - Fennel Chimichurri and Pine Nut Crunch \$15

Braised **Beef Empanada** with Creamed Goat Cheese and Sweet Jalapeño – Radish Salad \$16

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

Steve's Organic Durum Wheat **Fettuccine** with Backroom Smoked Chicken, Foraged Mushrooms, Leeks, Peas, Garlic Chives, Parmesan Cream and Sous Vide Pullet 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

Pan Seared **Sockeye Salmon** Fillet with Garlic Scape Risotto, Grilled Zucchini and Smoked Little Tomato – Basil Relish \$29

Spiced Potato Filled Crisp **Crepe** with Soldier Bean Hummus, Wheat Berry Tabbouleh, Rooftop Mint, Little Tomatoes, Zucchini and Harissa Vinaigrette \$24

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

Sides

French Fries with Alex's Tangy Ketchup \$6

Jalapeño – Cornbread **Coleslaw** \$6

Garlic Scape **Risotto** \$9

Sour Cream **Whipped Potatoes** with Smoky Onions and Orange Béarnaise \$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