

# Sources

## Rooftop Garden

*Our Roof*  
Chives

## Eva's Garden

*South Dartmouth, MA*  
Wild Greens  
Pea Greens  
Herbs

## Verrill Farm

*Concord, MA*  
Habaneros (hot sauce)  
Beets

## Equinox Farm

*Sheffield, MA*  
Lettuce

## Hutchins Farm

*Concord, MA*  
Spring-dug Parsnips

## Red Fire Farm

*Granby, MA*  
Cabbage  
Radish  
Apples  
Spinach  
Fiddleheads  
Ramps  
Fingerling Potatoes

## Kimball Farm

*Pepperell, MA*  
Jalapeños (pickles)  
Cucumbers (pickles)

## Drumlin Farm

*Lincoln, MA*  
Eggs  
Carrots  
Arugula  
Kohlrabi

## Eastern Fresh

*Cedarville, NJ*  
Asparagus

## Mozzarella House

*Peabody, MA*  
Burratina

## Cabot Creamery

*Cabot, VT*  
3yr. Aged Cheddar  
Chevre

## Vermont Creamery

*Websterville, VT*  
Goat's Milk Feta

## Captain Marden's

*Wellesley, MA*  
Gulf Shrimp  
Haddock  
Soft Shell Crab

## Dogpatch Farm

*Washington, ME*  
Pig

## Feather Brook Farm

*Raynham, MA*  
Chicken  
Rabbit

## Andy Carbone

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

## Somerset Grist Mill

*Skowhegan, ME*  
Organic Durum Wheat  
Flour



*A sustainable member of our community since 1998*

Lunch – Friday, May 19, 2017

## Starters

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Marinated **Olives** and Spiced **Pecans** \$6

**Burratina** with Backroom Cured Guanciale, Pete's Sweet Pickles, Pea Greens, and Pistachio Pesto \$14

Wild Greens, Backroom Smoked **Rabbit Confit**, Port Soaked Cherries and Toasted Pecans with VT Cheddar and Mustard – Rosemary Vinaigrette \$13

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

**Asparagus Soup** with Charred Crunchy Bread, Parmigiano – Reggiano and EVOO \$11

## Sandwiches

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Spicy **Chicken Sausage** with VT Cheddar, Pete's Sweet Pickled Jalapeños and Randy's Knee Slapping Good Barbecue Sauce on Mark's Soft Bun \$14

Grilled Asparagus, Caramelized Onion, VT Cheddar **Panini** with Pickled Green Tomatoes and Roasted Red Pepper Mayonnaise on Raul's Sliced Bread \$13

Crisp Fried **Soft Shell Crab** with Kohlrabi Kimchi, Thai Basil, Mint, Cilantro and Miso Mayonnaise on Mark's Soft Bun \$19

Backroom Smoked **Pastrami** with MA Swiss, Whole Grain Mustard, Pickled Celery and Smoker Dripping Aioli on Mark's Pumpernickel Focaccia \$15

*Sandwiches Served with Homemade French Fries, Habanero-Cornbread Coleslaw or Organic Lettuce*

## Mains

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Mark's Durum Wheat **Spaghetti** with Morel Mushrooms, Sweet Peas, Ramps, Parmigiano – Reggiano Cream, Sous Vide Egg and Zesty Crunch \$19

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

Herb Marinated Baked **Haddock** Fillet with Organic Fingerling Potatoes, Fiddlehead Ferns and Wild Spring Onion Nage \$20

Crisp Dough Wrapped **Lemon Risotto** with Braised Spinach, Arugula, Olives, Hollandaise and Fried Duck Egg \$17

## Sides

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**French Fries** with Alex's Tangy Ketchup \$6

Habanero – Cornbread **Coleslaw** \$6

**Fiddlehead Ferns** with Herbs and Butter \$9

## Desserts \$10

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Flourless **Chocolate Cake** with Chocolate Ganache, Whipped Cream and Peanut Butter Dust

**Apple Crisp** with Almond – Oat Topping and Fredy's Salted Caramel Ice Cream

Blueberry – Sorrel **Sorbet** with Randy's Chocolate Sugar Cookies

Buttermilk **Panna Cotta** with Wild Maine Blueberry Compote and Coconut – Cashew Crumble

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