

# Sources

## Rooftop Garden

*Our Roof*

Chives

Mint

Basil

Oregano

Lavender

## Eva's Garden

*South Dartmouth, MA*

Wild Greens

Pea Greens

## Verrill Farm

*Concord, MA*

Rhubarb

## The Food Project

*Roxbury, MA*

Lettuce

Scallions

Tomatoes

## Red Fire Farm

*Granby, MA*

Cabbage

Radish

Spinach

## Kimball Farm

*Pepperell, MA*

Jalapeños (pickles)

Cucumbers (pickles)

Diva Cucumbers

Little Tomatoes

Garlic Scapes

Snap Peas

Raspberries

Blueberries

Zucchini

Purslane

## Drumlin Farm

*Lincoln, MA*

Eggs

Carrots

## Osbourne Farm

*Charleton, ME*

Soldier Beans

Wheat Berries

## Somerset Grist Mill

*Skowhegan, ME*

Organic Durum Wheat

## VT Creamery

*Websterville, VT*

Goats' Milk Feta

## Cabot Creamery

*Cabot, VT*

3yr. Aged Cheddar

Chevre

## Captain Marden's

*Wellesley, MA*

Gulf Shrimp

Sockeye Salmon

Soft Shell Crab

## Dogpatch Farm

*Washington, ME*

Pig

## Feather Brook Farm

*Raynham, MA*

Chicken

Rabbit

Eggs

## Andy Carbone

*Western, MA*

Brisket (pastrami)

Beef Chuck (braised)



*A sustainable member of our community since 1998*

Lunch – Thursday, July 20, 2017

## Starters

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

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

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

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

**Garlic Scape Soup** with Tomatoes, Oregano, Spiced EVOO and Charred Bread \$12

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

## 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

Port Braised Beet Green – Rhubarb **Panini** with Great Hill Blue Cheese and Radish on Raul's Sliced Bread \$13

Randy's Backroom Smoked **Pastrami** with Pete's Sweet Pickles, Whole Grain Mustard, Shaved Red Onion and Smoker Dripping Aioli on Mark's Focaccia \$15

Crisp Fried **Soft Shell Crab** with Lettuce, Tomato, Shaved Red Onion and Pete's Special Sauce on Mark's Soft Bun \$19

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

## Mains

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Mark's Durum Wheat **Fettuccine** with Locally Foraged Mushrooms, Smoked Chicken, Leeks, Parmigiano – Reggiano Cream, Sous Vide Egg and Zesty Crunch \$17

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

Pan Seared **Sockeye Salmon** Fillet with Garlic Scape Risotto, Grilled Zucchini, and Smoky Little Tomato – Basil Relish \$20

Crispy Spiced Potato Filled **Crepe** with Soldier Bean Hummus, Wheat Berry Tabbouleh, Rooftop Mint, Purslane, Little Tomatoes, Zucchini and Harissa Vinaigrette \$17

## Sides

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

Jalapeño – Cornbread **Coleslaw** \$6

## Desserts \$10

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

**Summer Berry – Rhubarb Crisp** with Almond – Oat Topping and Fredy's Sour Cream Ice Cream

Honey – Lavender **Panna Cotta** with Raspberries and Candied Pine Nuts

Strawberry **Sorbet** with Randy's Lavender Sugar Cookies

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