

Sources

Rooftop Garden

Our Roof
Herbs
Little Tomatoes

Eva's Garden

South Dartmouth, MA
Wild Greens
Pea Greens
Herbs

Verrill Farm

Concord, MA
Peppers
Napa Cabbage
Potatoes

Hutchins Farm

Concord, MA
Butternut Squash

The Food Project

Roxbury, MA
Lettuce
Scallions

Red Fire Farm

Granby, MA
Napa Cabbage
Green Cabbage
Radish
Carrots

Kimball Farm

Pepperell, MA
Jalapeños (pickles)
Cucumbers (pickles)
Peppers (pickled)
Poblano Chiles
Heirloom Tomatoes
Diva Cucumbers
Little Tomatoes
Apples
Tomatoes

Dick's Market Garden

Lunenburg, MA
Peppers

Somerset Grist Mill

Skowhegan, ME
Organic Durum Wheat

Shy Brothers Farm

Westport, MA
Cloumage

Mozzarella House

Reading, MA
Burratina

Captain Marden's

Wellesley, MA
Gulf Shrimp
Bluefish
Haddock

Feather Brook Farm

Raynham, MA
Chicken
Rabbit
Eggs

Andy Carbone

Western, MA
Pasture Raised Beef
Chuck (braised/ground)
Brisket (pastrami)

Dogpatch Farm

Washington, ME
Mulefoot Hog



A sustainable member of our community since 1998

Lunch – Friday, November 17, 2017

Starters

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

Burratina with Roasted Beets, Upland Cress and Maple – Walnut Granola \$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

Potato Soup with Black Trumpet Mushroom Butter, Parsley and Fried Smoked Onion Strings \$12

Sandwiches

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

ABC– Apple, NH Smokehouse **Bacon**, VT **Cheddar** with Honey Mustard, Lettuce, Shaved Red Onion and Apple Butter on Raul's Grilled Bread \$14

Skillet Seared Sous Vide **Beef Burger** with Smoked Goat Cheese, Lettuce, Red Onion, Pickled Peppers and Hollandaise on Mark's Soft Bun \$16

Backroom Smoked Bluefish and VT Cheddar **Panini** with Pickled Onions, Roasted Red Peppers and Arugula on Raul's Sliced Bread \$14

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

Mains

Tyler's Durum Wheat **Spaghetti** with Smashed Backroom Smoked Pastrami, Mustard Cream, Bread Crunch, Sweet Pickles and Sous Vide Egg \$18

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

Roasted Squash Filled **Chile Relleno** with Baked Marfax Beans, Goats' Milk Feta, Cabbage – Pepita Slaw and Red Molé \$17

Pan Fried Thai Herb Marinated **Haddock Fishcake** with Crispy Jasmine Rice Balls, Charred Peppers, Onions and Sweet Potato Red Curry Sauce \$20

Sides

French Fries with Alex's Tangy Ketchup \$6

Habanero – Cornbread **Coleslaw** \$6

Desserts \$10

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

Pear Crisp with Almond – Oat Topping and Fredy's Ginger – Brown Sugar Ice Cream

Upside Down **Apple Cake** with Caramel, Apple Butter, Whipped Cream and Cinnamon Sugar

Minted Raspberry – Sweet Milk **Sorbet** with Chocolate – Anise 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