

Sources

Rooftop Garden

Our Roof

Herbs
Little Tomatoes

Eva's Garden

South Dartmouth, MA

Wild Greens
Pea Greens
Herbs

Verrill Farm

Concord, MA

Corn
Peppers
Napa Cabbage
Swiss Chard

The Food Project

Roxbury, MA

Lettuce
Scallions
Tomatoes
Carrots

Red Fire Farm

Granby, MA

Cabbage
Radish
Zucchini

Kimball Farm

Pepperell, MA

Jalapeños (pickles)
Cucumbers (pickles)
Peppers (pickled)
Poblano Chiles
Heirloom Tomatoes
Diva Cucumbers
Little Tomatoes
Blueberries
Peaches

Dick's Market Garden

Lunenburg, MA

Eggplant
Peppers

Osborne Farm

Charleston, ME

Marfax Beans

Somerset Grist Mill

Skowhegan, ME

Organic Durum Wheat

Shy Brothers Farm

Westport, MA

Cloumage

Benjamin Maleson

Jamaica Plain, MA

Foraged Mushrooms

Mozzarella House

Reading, MA

Burratina

Captain Marden's

Wellesley, MA

Gulf Shrimp
Bluefish
Albacore Tuna

Feather Brook Farm

Raynham, MA

Chicken
Rabbit
Eggs

Andy Carbone

Western, MA

Pasture Raised Beef
Brisket (pastrami)
Chuck (braised/ground)



A sustainable member of our community since 1998

Lunch – Thursday, September 21, 2017

Starters

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

Burratina with Heirloom Tomatoes, Basil, Aged Balsamic 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

Tomato Soup with Roasted Corn – VT Cheddar Fritter \$12

Chipotle Laced **Peach Gazpacho** with Cucumbers, Red Onion, Cilantro and Toasted Almonds \$11

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

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

Skillet Seared Sous Vide Pasture Raised **Beef Burger** with VT Cheddar, Dill Pickled Onions, Lettuce, Tomato and Pete's Special Sauce on Mark's Soft Bun \$15

Spiced Olive Oil Poached Albacore Tuna Salad **Panini** with Arugula, VT Cheddar and Grilled Hungarian Pepper – Onion Compote on Raul's Sliced Bread \$14

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

Mains

Tyler's Swiss Chard – Goat Cheese **Ravioli** with Burgundian Snails, Wilted Leeks, Locally Foraged Chicken Mushrooms and Porcini Cream \$17

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

Grilled and Roasted **Eggplant** with Zucchini "Noodles," Marfax Beans, Minted Tomato Sauce and Lemony Strained Yogurt \$17

Corn Cob Smoked **Bluefish** Fillet with Grilled Zucchini, Sweet Corn Risotto and Nectarine – Basil Relish \$20

Sides

French Fries with Alex's Tangy Ketchup \$6

Habanero – Cornbread **Coleslaw** \$6

Sweet Corn **Risotto** \$7

Desserts \$10

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

Peach – Blueberry Crisp with Almond – Oat Topping and Fredy's Sour Cream Ice Cream

Almond Financier with White Wine – Thyme Poached Peaches

Blackberry – Licorice **Sorbet** with Randy's 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