

Sources

Rooftop Garden

Our Roof
Dried Herbs

Eva's Garden

South Dartmouth, MA
Wild Greens
Pea Greens
Duck Eggs

Verrill Farm

Concord, MA
Napa Cabbage
Potatoes
Apples
Pears
Beets

Hutchins Farm

Concord, MA
Butternut Squash
Carrots
Daikon Radish

The Food Project

Roxbury, MA
Lettuce
Arugula
Spinach
Green Tomatoes

Red Fire Farm

Granby, MA
Napa Cabbage
Green Cabbage
Parsnips
Turnips
Watermelon Radish

Kimball Farm

Pepperell, MA
Jalapeños (pickles)
Cucumbers (pickles)
Strawberries (jam)

Dick's Market Garden

Lunenburg, MA
Peppers (pickled)

Hutchins Farm

Concord, MA
Butternut Squash

Maine Grains

Skowhegan, ME
Organic Oats

Robinson Farm

Hadwick, MA
Swiss Cheese

Mozzarella House

Reading, MA
Burratina

Mapleline Farm

Hadley, MA
Cream
Milk

Captain Marden's

Wellesley, MA
Gulf Shrimp
Haddock

Dogpatch Farm

Washington, ME
Mulefoot Hog

Feather Brook Farm

Raynham, MA
Chicken
Rabbit
Eggs

Andy Carbone

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



A sustainable member of our community since 1998

Lunch

Starters

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

Burratina with Backroom Smoked Ham, Pete's Pickled Peppers, Arugula, Mustard Mayonnaise and Bread Crunch \$13

Wild Greens, Backroom Smoked **Rabbit Confit**, Port Soaked Cherries and Toasted Pecans with VT Cheddar and Mustard – Rosemary Vinaigrette \$14

Lettuce with Carrot – Gochujang Puree, Julienned Radish, Tempura Flakes, Toasted Sesame Seeds and Miso Vinaigrette \$9

Parsnip Soup with Caramelized Chorizo, Cilantro and Zesty Crunch \$10

Sandwiches

Burger of the Week

Skillet Seared Pastured MA **Beef Burger** with Beer Battered Pickled Onion Rings, Jalapeno – Cheddar Cheese Sauce and Pickled Green Tomato Relish on Mark's Soft Bun \$16
(add NH Smokehouse Bacon \$2)

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

Cheesy Pickle **Panini** topped with Last Summer's Strawberry Jam, Chimichurri and Fried Egg on Raul's Sliced Bread \$14

Open-Faced Smoked White Fish Salad **Melt** with VT Cheddar, Sweet Pickles, Chives and Herb Mayonnaise on Raul's Grilled Bread \$13

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

Mains

Mark's **Fettuccine** with Smokey Pig Ragù, Parmigiano – Reggiano, Basil, Gremolata and Goat Cheese Fritter \$18

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

Organic Oat – VT Cheddar **Croquette** with Turnip Purée, Root Salad, Fried Duck Egg and Spiced Red Wine – Cherry Gastrique \$17

Baked Thai Herb Marinated **Haddock Fillet** with Crispy Jasmine Rice Balls, Shiitake Mushrooms, 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

Apple Crisp with Almond – Oat Topping and Salted Caramel Ice Cream

Chocolate – Banana **Bread Pudding** with Buttermilk Caramel and Whipped Cream

Cranberry – Citrus **Sorbet** with Almond Snowball Cookies

Pistachio – Parsnip Cake with Ginger – Brown Sugar Ice Cream and Sticky Toffee Sauce

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