

Sources

Eva's Garden (organic)

South Dartmouth, MA

Wild Spring Onions
Wild Greens
Pea Greens
Arugula
Nettles
Flowers
Mouse Watermelons
Sorrel

Red Fire Farm (organic)

Granby, MA

Celery Root
Lettuce
Spring Dug Parsnips
Eggs

Kimball Farm

Pepperell, MA

Jalapeños
Concord Grapes
Pickling Cucumbers

Specialty Foods Boston

Boston, MA

Georgia Peas
New Jersey Asparagus
Field Grown Rhubarb

Anson Mills

Columbia, SC

Organic Grits

Ben Maleson

Jamaica Plain, MA

Fiddlehead Ferns
Wine Cap Mushrooms
Ramps
Morels

Captain Marden's

Wellesley, MA

Gulf Shrimp
Maryland Oysters
Wild King Salmon
Soft Shell Crabs

Pat Woodbury

Wellfleet, MA

Littleneck Clams

Misty Knoll Farm

New Haven, VT

Chicken

The Maine Grind

Portland, ME

Grass Fed Beef Tenderloin

Crescent Farm

Aquebogue, Long Island, NY

Duckling

Pineland Farm

New Gloucester, ME

Beef Chuck

Round The Bend Farm

South Dartmouth, MA

Pig

Pete & Jen's

Backyard Birds

Concord, MA

Rabbit



Monday, May 14, 2012

Starters

Wine Cap Mushrooms with Duck Fat Grits,
Garlic Chips and Sous Vide Egg

Papperdelle with Braised Rabbit, Sweet Peas, Morels,
Sorrel and Parmigiano-Reggiano

Duck Liver Mousse with Pickled Mouse Watermelons,
Dry Cherries, Caraway Mustard and Grilled Bread

Country Pâté with Rosemary Infused Concord Grape Jelly,
Sweet Pickles, Whole Grain Mustard and Grilled Bread

Lettuce, Dry Figs, Red Onion and Nutty Granola Crunch
with Nettle Purée and Verjus Vinaigrette

Littleneck Clams Steamed with White Wine,
Tasso Ham, Large White Beans, Spinach, Garlic and Basil

Smoked Rabbit Confit, Wild Greens, Port Soaked Cherries
and Toasted Pecans with Vermont Cheddar and Rosemary Vinaigrette

Asparagus Soup with Parmigiano-Reggiano, Garlicky Croutons and EVOO

Cornmeal Crusted Fried Oysters with Goat Cheese Fondue
and Apple-Bacon Salsa

Mains

Turf 'n Surf

Crisp Fried Chicken Sausage Stuffed Soft Shell Crab
with Sweet Pickle-Potato Salad, Grilled 'n Chilled Red Onion Salad
and Old Bay Cream

Slices of Grilled Pig Tenderloin with Bacon-Risotto Croquette,
Asparagus-Pickled Peppers Salad and Spiced Cider Jus

Roast Chicken Breast with Caramelized Onion-Goat Cheese Enchilada,
Twice Fried Sweet Potatoes, Pete's Sweet Jalapeños, Cilantro,
Toasted Pumpkin Seeds and Red Chili Gravy

Chinese Box Full of Mustard Glazed Shrimp, Sesame-Hoisin Braised Beef,
Gingered Vegetable-Cashew Salad and Organic Brown Rice

Garlic and Parsley Studded Grass Fed Beef Tenderloin
with Sour Cream Whipped Potatoes, Asparagus,
Portobello Mushrooms and Sherry-Black Pepper Hollandaise
\$7 supplemental charge

Ginger-Soy Marinated Roast Half Long Island Duckling
with Scallion Pancake, Napa Cabbage, Asparagus,
Thai Basil and Orange-Five Spice Sauce

Seared Alaskan Wild King Salmon Fillet with Spring Dug Parsnip Purée,
Fried Potatoes, Fiddlehead Ferns, Georgia Peas, Asparagus,
Ramps and Vanilla Butter

Wild Spring Onion-Potato Croquette with Morel Mushrooms,
Fiddlehead Ferns, Arugula, Fennel and Sweet Pea Nage

Choose one of our homemade desserts

Three courses \$42 / Paired with wine \$60

Items available a la carte - starters \$11 / mains \$26

18% Gratuity will be added to parties of 6 or more

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 food borne illness

EVOO is Proud to be a LEED (Leadership in Energy and Environmental Design) Gold Certified Restaurant