



Sources

Eva's Garden

(organic)

South Dartmouth, MA

Sorrel

Herbs

Nettles

Flowers

Wild Spring Onions

Pea Greens

Arugula

Green Garlic

Red Fire Farm

(organic)

Granby, MA

Carrots

Cabbage

Lettuce

Spring Dug Parsnips

Eggs

Specialty Foods Boston

Boston, MA

Georgia Peas

New Jersey Asparagus

Ben Maleson

Jamaica Plain, MA

Fiddlehead Ferns

Ramps

Morels

Kimball Farm

Pepperell, MA

Jalapeños

Pickling Cucumbers

Concord Grapes

Raspberries

Anson Mills

Columbia, SC

Organic Grits

Cabot Creamery

Montpelier, VT

Cheddar

Captain Marden's

Wellesley, MA

Gulf Shrimp

Arctic Char

Chesapeake Softshell Crab

Wild King Salmon

Misty Knoll Farm

New Haven, VT

Chicken

Turkey

Crescent Farm

Aquebogue, Long Island, NY

Duckling

Round the Bend Farm

South Dartmouth, MA

Pig

Pineland Farm

New Gloucester, ME

Beef Chuck

Rapscallion Brewery

Holyoke, MA

Premier Ale

Lunch - Tuesday, May 15, 2012

Starters

Lettuce, Dry Figs, Red Onion and Nutty Granola Crunch
with Nettle Purée and Verjus Vinaigrette \$8

Wild King Salmon-Smoked Bacon Chowder \$10

Country Pâté with Rosemary Infused Concord Grape Jelly,
Sweet Pickles, Whole Grain Mustard and Grilled Bread \$8

Duck Spring Rolls with Rhubarb Dipping Sauce \$9

Sandwiches

Spicy Chicken Sausage Patty with Vermont Cheddar, Pete's Pickled Jalapeños
and Randy's Knee Slapping Good Barbecue Sauce on Donnie's Soft Roll \$12

Back Room Smoked Turkey Breast, Grilled Ramps, Vermont Cheddar,
Lettuce, Sweet Pickles and Caraway Beer Mustard on Raul's Grilled Bread \$12

Soft Shell Crab Taco

Crisp Fried Soft Shell Crab, Goat Cheese Fondue, Apple-Bacon Salsa,
Cabbage-Jalapeño Salad and Red Chili Gravy in Alex's Soft Corn Tortillas \$13

Fried Egg, Applewood Smoked Bacon, Vermont Cheddar, Raspberry Jam
and Donnie's Tangy Ketchup on Raul's Grilled Bread \$11

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

Mains

Seared Arctic Char Fillet with Spring Dug Parsnip Purée, Fried Potatoes,
Fiddlehead Ferns, Georgia Peas, Asparagus, Ramps and Vanilla Butter \$15

Wild Spring Onion-Potato Croquette with Morel Mushrooms,
Fiddlehead Ferns, Arugula, Fennel and Sweet Pea Nage \$14

Chinese Box Full of Mustard Glazed Shrimp, Sesame-Hoisin Braised Beef,
Gingered Vegetable-Cashew Salad and Organic Brown Rice \$16

Grilled Slices of Orange-Five Spice Glazed Pig Belly
with Bacon Risotto and Pickled Pepper-Asparagus Salad \$14

Desserts \$8

Warm Chocolate Truffle Cake with Toasted Marshmallow Cream

Rhubarb Crisp with Almond-Oat Topping and Sour Cream Ice Cream

Sorrel Sorbet with Lime Sugar Cookies

Orange-Chocolate-Five Spice Pôts de Crème with Hazelnut Biscotti

Sides \$4

French Fries with Donnie's Tangy Ketchup

Habanero-Cornbread Coleslaw

Duck Fat Grits

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