

Evenfall Restaurant

Appetizers

De-constructed Panzanella Salad ~ organic tomatoes, house mozzarella, melting ricotta & extra virgin olive oil on bread, pickled watermelon rinds, pea shoots 9

Crispy Baby Back Ribs ~ soy orange glaze, zippy golden raisin slaw, you have to try them 10

TLT~ salt + pepper seared rare tuna, brox farm lettuce, tomatoes, applewood smoked bacon, basil-buttermilk dressing 11

Crispy Vegetable Spring Rolls ~ asian slaw, house made duck sauce & orange ponzu 8

Evenfall Cheese Selection ~ house pulled mozzarella sticks, toasted almonds, crispy fried Great Hill blue cheese + fig spring roll, whole wheat thyme and sun-dried cranberry loaf, strawberries with balsamic gastrique, shy brothers farm hannahbells cheese, strawberry compote compote, daily cheese 15

Flash Fried Calamari ~ harissa aioli & citrus chili sauce 9

Spice Rubbed Pulled Pork Quesadilla, baby spinach, smoked cheddar, roasted jalepeno creme fraiche, BBQ sauce 8

You Pick Mini Burgers: Meatball Mini Burgers (3), or Maine Lobster (2) or Fried Oyster Po' Boys, or (3) Shrimp Po' Boys (3) 10 add House Cut Fries 2.50

Grilled Thin Crust Pizza, roasted tomato sauce, torn basil, house crafted mozzarella, chopped tomatoes, parmesan-reggiano 12

Wild Maine Mussels, shallots, garlic, white wine, foie gras-miso butter, cilantro 9

Salads

Hot & Cold Crab ~ Herb flecked fresh crab, lemon aioli, hot lobster bisque, basil pesto, lomo creme fraiche 12 Entrée 22

Fork + Knife Caesar ~ parmesan crisp, focaccia crostini, roasted olives + tomatoes, white anchovies 9

Organic Baby Greens ~ Belgian endive, fresh herbs, candied pecans, banyuls vinaigrette 9

Sandwiches

Tuna BLT~ seared saku tuna, applewood smoked bacon, brox farm lettuce, house cut french fries 14

Pressed Steak Sandwich, marinated steak, great hill blue cheese, caramelized onions, garlic aioli, baby arugula 12

Grilled Half Pound Cheese Burger, housemade sesame bun, house cut fries 12

Maine Organic Tomato & House Pulled Mozzarella Sandwich, with fresh basil leaves 10

Two Pan Seared Kobe Burgers, homemade bao buns, spicy hoisin sauce, pea shoots, asian slaw, house cut fries 12

Featured Cocktail

The Watermelon Martini
Fresh Watermelon And Vodka Martini

Entrees

One Pound Steak & Frites ~ An Evenfall Favorite, garlic & herb house cut fries, arugula + organic tomato relish salad, red wine demi 24 Half Portion 17

Pan Seared Organic Salmon ~ shrimp ribollita cake, peach + fennel slaw, lobster red bell sauce, pesto dots 22

All Natural Chicken Parmesan, Herbed panko roasted organic tomatoes, house mozzarella, tomato mascarpone raviolis, tomato gravy 19

Fresh Fish of the Day ~ Fresh crab, edamame and corn succotash, silky saffron-corn sauce, lobster leg & cilantro salad MP

Grilled Grass Fed Rib-Eye ~ farmer dave's vegetable, tomato, soft cloumage cheese gratin, organic tomato relish, red wine demi 26

Grille Kurobuta Pork Tenderloin, bacon hush puppies, mustard butter scented Brox summer vegetables, salsa verde + shy brothers cheese corn, red wine demi 24

Grilled Kobe (USA Wagyu) ~ daily preparation featuring local Brox farm vegetables MP

Garlic & Rosemary Grilled 1lb Lamb Rack ~ a big rack, house crafted pancetta, local brox farm potatoes, smokey bacon, haricots verts spring ragout, rosemary demi 29

Fried Maine Shrimp, cucumber carpaccio, meyer lemon vinaigrette, roasted tomato-cuke-olive salad, aleppo pepper aioli 22 Appetizer Size 14

Grilled 1 Pound Lamb Rack ~ cumin butter roasted exotic mushrooms, grilled wilted baby spinach, fingerling potatoes, mint-scallion relish, rosemary demi 28

A La Carte from the Grill

One Pound Lamb Rack 23

10oz Beef Tenderloin 23

Sauces: Red Wine Demi or Our Own Steak Sauce
Butters: Spicy Pepper, Blue Cheese, Foie Gras*, or Black Truffle*

A La Carte Sides

Garlic & Herb French Fries 5

Mashed Yukon Gold Potatoes 5

Fresh Lobster Mac + Cheese 11

Salsa Verde + Shy Brothers Cheese Corn 5

Garlic Braised Spinach 6

Truffled Lobster Mashed Potato 10

Demi Braised Wild Mushrooms 11

Summer Vegetables w/ Mustard Butter 7