

Evenfall Restaurant

Small Plates

Crispy Lamb Meatballs ~ spicy san marzano tomato sauce, fresh mint \$10

Crispy Baby Back Ribs ~ soy orange glaze, asian slaw, you have to try them 11

Grilled Thin Crust Pizza ~ (New Individual Size) fresh mozzarella, parmesan, chopped tomato, torn basil 9

Crispy Vegetable Spring Rolls ~ asian slaw, house made duck sauce & orange ponzu 9

Flash Fried Calamari ~ harissa aioli & citrus chili sauce 9

Spice Rubbed Pulled Pork Quesadilla, baby spinach, cheddar, roasted jalepeno creme fraiche, BBQ sauce 9

Jumbo Shrimp Scampi, foccacia bread crostinis 9

Wings of the Week, rotating varieties of homemade wing sauces and spice rubs, ask about the current one 9

Evenfall Cheese Selection ~ a three cheese selection of artisanal cheese and homemade accompaniments, including: toasted almonds, fig compote, foccacia crostinis, and crystalized ginger, ask what our current selections are today 15

Salads

Evenfall Caesar ~ parmesan, torn and herbed croutons, roasted olives, chopped romaine 10

Local Apple and Arugula Salad ~ pumpkin seed crusted goat cheese, sherry vinaigrette 10

Burgers and Sandwiches

Pressed Steak Sandwich, marinated steak, great hill blue cheese, caramelized onions, garlic aioli, baby arugula, house cut fries 13

Grilled Half Pound Bacon Cheese Burger, housemade sesame bun, house cut fries 13

Our Epic Ten Napkin Chicken Burger, pan seared and asian spiced, pea shoots, Maine tomatoes, slaw, spicy hoisin, bacon, fontina cheese, pickles, vidalia onion rings, with a side of house cut fries 13

Sunday Brunch at Evenfall

Featured Item:

French Toast A La Mode - served w/House made Grand Marnier maple syrup, warm bruleed banana, topped with melting vanilla ice cream \$9

Add to the Fun with our:

Make Your Own Bloody Mary Bar w/ tons of ingredients too.

Ask for a Menu to see the rest!

Entrees

Grilled Marinated Leg of Lamb, Greek family dinner, garlic + shallot sauteed spinach, nicoise olive mashed potatoes, lemon evoo oregano saltza 25

One Pound Steak & Frites ~ An Evenfall Favorite, garlic & herb house cut fries, arugula + organic tomato relish salad, red wine demi 25 ~ Half Portion 19

Pan Roasted Cod, lobster cream sauce, bacon wilted spinach, crispy fried lobster legs, herb crushed potatoes 25

Chicken Two Ways, Bell & Evans roasted breast and leg confit, mushroom nage, whipped sweet potatoes, grilled asparagus, preserved lemon compote 21

Pan Seared Scottish Salmon, shallot marmalade, organic tomato, fennel, and apricot salad, champagne vinaigrette, roasted root vegetables 24

Pan Seared Swordfish, chopped herb salsa verde, zucchini summer squash puree, cool french green bean and tomato salad 25

Grilled Filet Mignon Medallion, buttered french green beans, jumbo shrimp and scampi sauce, yukon gold mashed potatoes 25

A la Carte Tenderloin Medallions, two 6oz 24
Sauces: Red Wine Demi or Our Own Steak Sauce
Butters: Spicy Pepper, Blue Cheese, Foie Gras*

A La Carte Sides

Garlic & Herb French Fries 5

Mashed Yukon Gold Potatoes 5

Skinny Vidalia Onion Rings 6

Garlic Braised Spinach 6

Buttered French Green Beans 7

Roasted Root Vegetables 8

Parties!!!

With the new bar in our dining room we are now booking private events in any of our three rooms, so please let us know if you have an upcoming date in mind.

More Info:



(EvenfallRestaurant.com/Special)