

# Evenfall Restaurant

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## Appetizers

Creamy Brox Farm Broccoli Soup ~ fried rock shrimp, lime salt, guanciale, shy brothers farm cheese crostini 9

Crispy Baby Back Ribs ~ soy orange glaze, lime cumin apple slaw, you have to try them 10

Crispy Duck Confit~ chipolte-cherry BBQ glazed, baby arugula, candied walnuts, serrano ham, champagne-verjus vinaigrette 11

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, pears with salted caramel, shy brothers farm hannahbells cheese, apple compote, daily cheese 15

Flash Fried Calamari ~ harissa aioli & citrus chili sauce 9

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

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

French Onion Soup, rich port infused beef broth, crostini, gruyere cheese 8

Soy-Honey Glazed Kobe Cheeks ~ creamy shrimp & Anson Mills pencil grits, mascarpone cheese, baby spinach 11

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## Salads

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

Organic Baby Greens ~ Belgian endive, toasty torn croutons, Brox Farm apples, gruyere cheese, sherry vinaigrette 8

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## Sandwiches

House Corned Kobe Beef Brisket, apple slaw, gruyere cheese, Evenfall's 1000 Island Dressing, pickles 14

Pressed Steak Sandwich, marinated steak, Great Hill blue cheese, caramelized onions, garlic aioli, baby arugula 12

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

Cumin Spiked Wild Boar Sloppy Joe Sandwich, smoked cheddar cheese 12

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

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## Featured Cocktail

### Lemon Basil Gimlet

House infused basil vodka, fresh lemon juice, a twist on a classic

## Entrees

One Pound Steak & Frites ~ An Evenfall Favorite, garlic & herb house cut fries, arugula + organic tomato relish salad, red wine demi 24 ~ 8oz Portion 17

Pan Seared Scottish Salmon ~ crispy potato scallion pancake, apple butter, rainbow swiss chard, smoky pumpkin-lobster nage 24

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

Fresh Fish of the Day ~ using the season's freshest ingredients, ask your server for details MP

Grass Fed Rib-Eye ~ smoky cheddar cheese creamed baby spinach, roasted spaghetti squash, red onion - cranberry marmalade 26

All Natural Pork Chop, brown sugar glazed Brox farm sweet potatoes, toasted ancho chile fluff, baby spinach, pine nuts, serrano ham, red wine demi 24

Grass Fed Short Rib Stroganoff ~ Wolfnecks farm, exotic mushrooms, baby spinach, handmade meyer lemon pappardelle pasta, creamy mushroom sauce 25

Pan Seared Magret Duck Breast, port-licorice sauce, roasted Brox farm apple & brie buckwheat crepe, sauteed swiss chard 25

Aussie Lamb Rack ~ crispy potato gnocchi 'tater tots', roasted butternut squash & exotic mushrooms, rosemary demi 28

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## A La Carte from the Grill

Australian Four Bone Lamb Rack 23

10oz Beef Tenderloin 23

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

## A La Carte Sides

Garlic & Herb French Fries 5

Mashed Yukon Gold Potatoes 5

Fresh Lobster Mac + Cheese 11

Brown Sugar Glazed Brox Farm Sweet Potatoes 8

Garlic Braised Spinach 6

Truffled Lobster Mashed Potato 10

Demi Braised Wild Mushrooms 11

Roasted Spaghetti Squash, smoky orange vinaigrette 8

Executive Chef Scott Pelletier

Our Private room hosts parties of 12 to 50 for business or family

\*Foie Gras & Truffle Butter \$1