

Evenfall Restaurant

Appetizers

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

Fennel and Pepper Crusted Tuna, fennel puree, citrus infused extra virgin olive oil, local pea greens 10

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, grilled crostini planks, strawberries with balsamic gastrique, shy brothers farm hannahbells cheese, roasted olives, 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

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

Spice Crusted Sriracha Buffalo Wings ~ asian slaw, they are great ask Brian Cormier 8

Jumbo Shrimp Scampi, foccacia bread crostinis 8

Classic Salads

Fork + Knife Caesar ~ parmesan crisp, foccacia crostinis, roasted olives + tomatoes, white anchovies 9

Organic Baby Greens ~ Belgian endive, balsamic gastrique, thyme and organo croutons, sherry vinaigrette 8

Burgers and Sandwiches

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

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

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 12

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

Featured Martini:

Fresh Watermelon Martini

Muddled fresh watermelon chunks, Tito's handmade vodka, simple syrup, yum

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

Cornmeal Crusted Local Cod, sweet corn and bacon chowder sauce, fresh spinach and preserved meyer lemon long grain rice 23

Grilled Hangar Steak, local parsley chimichurri, truffle salt dusted Vidalia onion rings, Dad's mini tomato salad 22

All Natural Chicken Parmesan, herbed panko crusted breast, roasted local tomatoes, house pulled mozzarella, tomato mascarpone raviolis, tomato gravy 19

Four Spice Crusted Pan Seared Scottish Salmon, tarragon buttered summer squash ribbons, citrus herbed creme fraiche, fingerling potatoes 23

Italian Trofie Pasta, asparagus, english peas, crimini mushrooms, parmesan reggiano, creamy smoked bacon-morel sauce 20

Grilled Filet Mignon Medallion, asparagus, jumbo shrimp and scampi sauce, yukon gold mashed potatoes 23
add another 6oz tenderloin 8

A la Carte Tenderloin Medallions, two 6oz 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

Skinny Vidalia Onion Rings 6

Garlic Braised Spinach 6

Asparagus, poached and buttered 9

Tarragon Buttered Summer Squash 6

Events

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:



(Scan this with your Smartphone)
