

restaurant  
**EVE**

## THE GREEN GARDEN LUNCH

showcasing bounty from our garden & farmer friends  
3 courses • \$28 per guest  
(excluding tax, gratuity, and beverage)

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### § APPETIZERS §

Deviled Hare's Valley Eggs \$9

Soup of the Day \$12

‡ Tartare of Pasture Raised Beef with Worcestershire Emulsion and Rye Bread \$13

Pork Belly Rilette with Mesclun Greens and Toasted Ciabatta \$17

Clams and Mussels with Moroccan Spice \$15

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### § ENTREES §

Sandwich of the Day \$18

Irish Bacon Egg and Cheese \$17

Croque Madame \$18

"Jjampong" \$25

Pan Fried Skate Wing with Ebony Acorn Squash, Caramelized Onions and Cardamom Yogurt \$25

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### SIDES \$7

Pommes Frites • Cowboy Beans • Creamed Leeks

Roasted Heirloom Carrots • Stir-Fried Greens

‡ May contain raw or undercooked ingredients.  
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness