

eve's

AT THE GARDEN

STARTERS:

Potato Bisque: creamy Yukon gold with fresh basil.... \$5

Heirloom Gazpacho: Chilled local Maine tomatoes with avocado mousse, and jalapeno mint oil.... \$5

Maine Mussel Chowder: Silky cream bisque with bacon, smoked corn, and saffron... \$6

Peekytoe Crab Cake: Local Maine crab, with grilled bell pepper aioli, and candied lemon vinaigrette...\$7

Baby Greens: Local lettuces served with beets, goat cheese, and roasted apple curry vinaigrette...\$6

Caesar: Split baby romaine served with herb confit tomatoes, marinated anchovies, and parmesan crusted crostini...\$8

CASUALS:

Pulled Pork: Chocolate braised pork shoulder, orange, cilantro, and griddled Jalapeno Focaccia...\$12

Chicken Paillard: Thin cutlets of chicken breast paired with braised red cabbage, bacon, oven-dried tomatoes, griddled White Bread...\$10

Turkey Club: Thin sliced turkey breast, with a rhubarb mayonnaise, bacon and griddled Cheddar Focaccia...\$9

½ & ½: *Your choice of one soup, and any one of the casuals above...*\$10

Lobster & St. Andre Sandwich: Fresh Maine lobster, St. Andre cheese, grapefruit and lime crème, griddled Brioche...\$15

Harbor Burger: Grilled natural beef, oven dried tomatoes, house made Pickles, Brioche bun, and choice of cheese...\$11

* All Casuals are accompanied with your choice of baby greens or Crisps.

MAINS:

Diver Scallops: Pan roasted with a fennel and papaya salad, blood orange thyme vinaigrette...\$12

Local Salmon: Pan seared with sautéed spinach and a sweet corn-lime coulis...\$11

Chicken Fricasse: Slow braised stew tossed with peas, chanterelle mushrooms, and crispy spaetzle...\$12

Flat Iron Steak: Grilled to your liking balsamic red onions, buttermilk blue cheese, and tomato fondue...\$14