

# Evelyn's

DINNER

## Snacks

- GLAZED MIXED NUTS vgn gf local hot honey \$8
- POTATO CHIPS & WARM BLUE CHEESE v gf parsley \$9
- CONFIT BACON gf apple butter, marcona almond \$11
- CRISPY BRUSSELS vgn gf green apple, pickled mustard dressing \$9
- JUMBO SHRIMP COCKTAIL gf gin cocktail, fresh lemon \$19
- KENNY'S FARMHOUSE CHEESE PLATE v fig jam, lavash \$16  
add cured meats \$12

## Small Plates, Salads & Soups

add chicken \$8 or shrimp \$12 to your salad

- JALAPEÑO CHEDDAR CORN BREAD v local honey, whipped butter \$8
- ROASTED SQUASH AND APPLE BISQUE v smoked pumpkin seeds, pomegranate agroducle \$8
- ROASTED ARTICHOKE HEARTS v whipped ricotta, sourdough toast \$13
- BURRATA TARTINE v heirloom tomato jam, basil, sourdough \$16
- CRUDITÉS v gf fresh and petite vegetables, vegan green goddess \$18
- AUTUMN GREENS v gf baby kale, watercress, parmesan, pickled onion, cider vinaigrette \$14
- WEDGE SALAD iceberg, avocado, bacon, hardboiled egg, blue cheese, crispy ranch onions, herb buttermilk dressing \$19

## Large Plates

Love this!

- SWEET POTATO RAVIOLI v pickled apple, pomegranate, candied pecan, sage gremolata \$24
- NASHVILLE HOT FISH & CHIPS cod, nashville hot beer batter, remoulade \$25
- CAULIFLOWER STEAK v gf squash velouté, braised lentil stew, seasons best vegetables \$24
- HALF ROASTED CHICKEN savory bread pudding, root vegetables, preserved lemon gravy \$28
- BRAISED SHORT RIB\* gf whipped potatoes, roasted parsnips, bourbon demi-glaze \$32
- DIVER SCALLOPS\* gf pumpkin risotto, pork belly, warm leek vinaigrette \$32
- CORVINA SEA BASS\* smoked pork, beluga lentils, glazed turnips, mustard butter \$35
- CHARBROILED 16oz RIBEYE\* gf garlic butter, hasselback potatoes \$55

### CLASSIC DOUBLE CHEESEBURGER\*

american cheese, dill pickles, lettuce, tomato, red onion, garlic aioli, brioche bun, shoestring fries \$20  
add bacon \$5 and/or egg \$3

## Sides

- SHOESTRING FRIES v gf \$8  
garlic aioli
- CREAMY MASHED POTATOES v gf \$9  
butter, chives
- SIMPLE SALAD vgn gf \$8  
radish, fine herbs, citrus vinaigrette
- GLAZED VEGGIES v gf \$10  
citrus honey butter

v: vegetarian vgn: vegan gf: gluten free

Parties of 8 or more will incur an automatic service charge of 22%.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition.