

Evelyn's

DINNER

Snacks

- TRUFFLE FRITES v thick cut fries, parmesan, chive \$12
- WILD MUSHROOM ARANCINI v calabrian chili aioli, pecorino \$12
- CRISPY BRUSSELS vgn nashville hot honey, pickled red onion \$12
- JUMBO SHRIMP COCKTAIL gf v gin cocktail, fresh lemon \$19
- FARMHOUSE CHEESE PLATE v fig jam, lavash \$16 add cured meats \$12
- JALAPEÑO CHEDDAR CORN BREAD v local honey, whipped butter \$10

Small Plates, Salads & Soups

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

- CONFIT BACON gf apple butter, pistachio, sea salt \$14
- SHRIMP AND CORN BISQUE gf cheddar bay popcorn, calabrian chili oil \$12
- AHI TUNA TARTARE gf charred avocado, trout roe, crispy rice, sesame, barrel aged soy \$20
- JUMBO CRAB CAKE fried green tomato, pickled fennel, smoked roe butter \$22
- BURRATA TARTINE v heirloom tomato jam, basil, sourdough \$16
- BEET SALAD v gf whipped mascarpone, crushed pistachios, balsamic reduction \$15
- CHICORY CEASAR cured egg yolk, parmesan, butter croutons, white anchovy vinaigrette \$15
- ICEBERG WEDGE baby tomato, pickled red onion, bacon, chive, buttermilk dressing \$16

Large Plates

Love this!

- SPRING VEGETABLE RISOTTO v asparagus, sweet corn, leeks, broccolini, cherve \$24
- CAULIFLOWER STEAK vgn sweet potato puree, charred endive, calabrian chili crisp \$26
- HALF-ROASTED CHICKEN gf fingerling potato, grilled asparagus, leeks, saffron brodo \$28
- BRAISED SHORT RIB* gf whipped potatoes, roasted parsnips, bourbon demi-glaze \$32
- DIVER SCALLOPS GRATINEE* truffle risotto, smoked bacon, garlic butter, persillade \$34
- LOBSTER BOLOGNESE* parpadelle, guanciale, tomato ragu, pecorino, cultured butter \$35
- GRILLED SWORDFISH* gf couscous salad, charred broccolini, cilantro pesto \$38
- CHARBROILED 16oz RIBEYE* gf whipped potato, grilled asparagus, wild mushroom jus \$58

Sides

- WILD MUSHROOMS v gf \$12 MACARONI & CHEESE GRATIN v \$12 POTATO PUREE v \$10
tennessee whiskey, garlic confit + bacon \$6 FC | + lobster \$18 butter, chives
- SEASONAL VEGETABLES vgn \$12 THICK-CUT FRITES v \$12
white wine, olive oil

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.