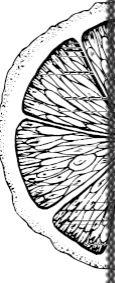




EDEN

LOCAL

• Eat No Evil •



DINNER

STARTERS

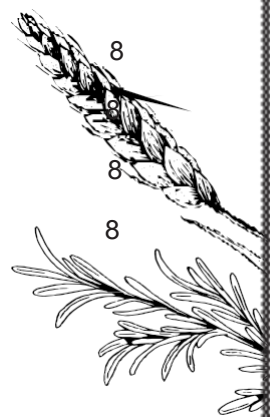
- CHUNKY GUACAMOLE** 12
pomegranate, cilantro, blue corn tortilla chips
- BURRATA** 15
fig, pickled onion, grilled sourdough
- CHILLED SHRIMP** 18
cocktail sauce, lemon
- HOUSE CURED SALMON** 17
avocado, asparagus, soft egg
- GRILLED PORTOBELLO** 15
arugula, pecorino, truffle
- K-TOWN CHICKEN WINGS** 14
crushed chilies, soy, scallions
- TUNISIAN DATES** 13
bacon wrapped, endive, gorgonzola picante
- CHARRED OCTOPUS** 19
fennel, artichoke, lemon vinaigrette
- CRISPY CALAMARI** 17
aji amarillo, herb aioli
- JUMBO LUMP CRAB CAKE** 19
potato hash, applewood bacon, remoulade
- LAMB MEATBALLS** 17
harissa. eggplant caviar, goat cheese, parsley water

SALADS

- LITTLE GEM CAESAR** 15
lemon anchovy dressing, parmesan frico, pink peppercorn
ADD CHICKEN 6 | SHRIMP 8 | SALMON 8
- ROASTED BEET** 15
fennel, citrus, apple, spiced labneh
- FARRO and KALE** 14
pomegranate, confit peppers, pepitas, sherry vinaigrette
- GREEK SALAD** 13
heirloom tomatoes, wild oregano, feta, black olives

MAINS

- BUCATINI** 22
market vegetables, sicilian olive oil, dried chilies
- SPAGHETTI** 27
blue crab, charred corn, fresno pepper, lemon zest
- RIGATONI** 25
guanciale, chickpeas, chilies, pecorino
(sub gluten free penne +2)
- CAULIFLOWER STEAK** 23
market veg, olives, red grapes
- FREE RANGE CHICKEN** 28
duck fat potatoes, broccolini, chicken jus
- PAN ROASTED SALMON** 29
spinach, sunchoke, agrodolce
- DAYBOAT SEA SCALLOPS** 34
pei mussels, white beans, saffron chorizo cream
- GRILLED SHRIMP** 34
summer corn hash, moroccan spice, lobster jus
- SIMPLY GRILLED**
- ANGUS NY STRIP** 38
chimmichurri, sea salt
- MARKET FISH** MP
charred lemon, salmoriglio sauce
- YELLOWFIN TUNA** 30
carrot & artichoke escabeche
- OG BURGER** 21
pickles, tomato, white cheddar, caramelized onions,
special sauce, fries
- IMPOSSIBLE BURGER** 22
avocado, grafton cheddar, charred onions
(sub gluten free burger bun +2)
- SIDES**
- CHARRED SEASONAL MUSHROOMS** 9
brown butter, chives
- CAULIFLOWER** 8
madras curry, toasted almonds
- CRISPY BABY POTATOES** 8
thyme, paprika, roasted garlic
- GRILLED ASPARAGUS** 8
citrus mojito
- ITALIAN BROCCOLI** 8
parmesan, chili oil, lemon
- TRUFFLE FRIES** 8





Cocktails \$16

ROSE IN THE GARDEN

Grey Goose, St. Germain, fresh lemon, local strawberry, rosé, prosecco

SLING IN THE RAIN

Dorothy Parker Gin, Benedictine, Combier, Cherry Heering, kumquat

EDEN'S PALOMA

Patron Roca Silver Tequila, fresh grapefruit, lavender, sugar rim

CUCUMBER GIMLET

Your choice of spirit:
Grey Goose, Bombay Gin, Patron Roca Silver Tequila: made with locally sourced cucumber, lime, and house made chipotle hot sauce. Your choice of spicy or not spicy.

GARDEN SANGRIA

Your choice red or white sangria: Bacardi Rum, lime, local strawberry, organic soda

AUTUMN DEW

Illegal Mezcal, Elijah Craig Bourbon, lemon, pomegranate, old fashion bitters

FALL BRAMBLE

Patron Roca SilverTequila, Cranberry spiced jam, lemon

Beer Bottle/Can

Heineken	7
Corona Extra	7
Pacifico	7
Bluemoon	7
Brooklyn Defender IPA	7
Amstel Light	6

Sparkling by the glass

Chic Cava Barcelona, Spain	11/42
NV Valdo Prosecco, Veneto, Italy	12/46
NV Perrier Jouet Grand Brut, Champagne France	19/98

White by the glass

2016 A to Z Riesling, Willamette Valley Oregon	11/42
2016 Indaba Chenin Blanc, Coastal Region, S. Africa	12/49
2017 Acrobat Sauvignon Blanc, Marlborough, NZ	13/50
2016 Justin Sauvignon Blanc, Central Coast, CA	15/59
2016 Mer Soleil, Chardonnay, Russian River Valley, CA	15/60

Rose by the glass

2016 Miraval Rose', Provence, France	15/60
2016 Mas Janeill Rose', Languedoc-Roussillon, France	

Red by the glass

Sebastiani Vineyards Cabernet, Sonoma County, CA	11/42
NV Jacob's Creek Double Barrel Shiraz, Australia	14/56
2016 Tinto Negro Malbec, Mendoza, Argentina	12/46
2015 J. Lohr Merlot, Paso Robles, CA	13/52
2014 Elouan Pinot Noir, Oregon	15/60
2013 Monte Antico Rosso Toscana, Tuscany, Italy	15/58

Champagne & Sparkling by the bottle

NV Duval Leroy Brut Reserve, Champagne, France	Btl 125
NV G.H Mumm Reims, France	77
NV Perrier Jouet Grand Brut	98
NV Henriot Brut Souverain Champagne, France	105
2007 Perrier Jouet Belle Epoque	325

White Wine by the bottle

2015 Saint M Riesling Columbia Valley, WA	38
2014 Livio Felluga Pinot Gris, Friuli-Venezia, Italy	58
2015 Chalk Hill Rose', Sonoma County, CA	70
2016 Dashwood Cellars Sauvignon Blanc, Marlborough, NZ	46
2015 Ritual Sauvignon Blanc, Maipo Valley, Chile	55
2015 Emmolo Sauvignon Blanc, Napa Valley, CA	66
2015 Inglenook Sauvignon Blanc, Napa Valley, CA	108
2014 Mercer Canyons Chardonnay, Columbia Valley, WA	60
2015 Landmark "Overlook" Chardonnay, Central Coast, CA	63
2015 Flowers Chardonnay, Sonoma Coast, CA	115
015 JM Boillot Puligny Montrachet, Burgundy, France	155

Red Wine by the bottle

2015 Veramonte Pinot Noir, Casablanca, Chile	43
2015 BOEN Pinot Noir, RV Sonoma County	88
2014 Flowers Camp Meeting Ridge Pinot Noir	164
2015 Saldo Zinfandel, Napa Valley, CA	63
2013 Northstar Merlot, Columbia Valley, CA	72
2013 Robert Mondavi, North Coast, CA	
2016 Neyers "Vista Luna" Zinfandel, Sierra Foothills, CA	77
2014 Domaine de la Solitude Chateaufort-du Pape, Rhone, France	90
2016 Justin Vineyards Cabernet Sauvignon, Paso Robles, CA	79
2013 Inglenook Cabernet Sauvignon, Napa Valley, CA	145
2015 Caymus Cabernet Sauvignon, Napa Valley, CA	180
2014 Quintessa "Bordeaux Blend" Rutherford, Napa Valley, CA	395

Soda 4	Lemonade 4	Tea 5	Espresso 4	Matcha Latte 6	Iced Coffee 4
Iced Tea 4	Fiji Bottled 6	Coffee 4	Latte 6	Cappuccino 6	

