

# Eden

## Appetizers

**pork meatballs**, smoked bacon/roasted tomato mammalade, crispy onions, truffled demi 9

**herb grilled escargot**, wild mushrooms, toasted hazelnut cream, puff pastry 9

**sautéed shrimp 'bruschetta'**, russell farms cherry tomatoes, goat cheese, basil, garlic crostini 11

**artisanal cheese board**, truffled honey, housemade compotes 15

**house charcuterie board**, assortment of cured meats, house pickles, whole grain mustard 15

**maine lobster/local crab tower**, mango salad, avocado puree 16

**soup du jour** 9

## Wood Oven Fired Flatbreads

classic **margherita** 10

**wild mushroom & sweet corn**, truffled cheese 11

**spicy shrimp & romesco sauce** 11

**beef tenderloin**, caramelized onions, parmesan 12

## Salads

**iceberg wedge salad**, tomatoes, blue cheese dressing, applewood smoked bacon, gorgonzola crumbles 9

**grilled caesar salad**, classic dressing, sun dried tomato/kalamata olive tapenade 9

**roasted baby beet & arugula salad**, goat cheese, candied pecans, peppadew vinaigrette 9

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## Entrées

**whole grain mustard crusted pork tenderloin,**  
applewood smoked bacon/arugula/sweet potato hash, granny smith apple chutney,  
honey/thyme jus 28

**wasabi-sesame crusted #1ahi tuna,**  
sticky rice, seaweed salad 33

**pan seared scallops,** lemon/pistachio risotto, crab/caramelized onion salad, balsamic  
reduction 30

**pan roasted organic chicken breast,**  
house made pappardelle, roasted cherry tomatoes, kalamata olives, broccolini, beurre  
blanc 28

**mac n cheese pasta,** goat cheese,  
parmesan reggiano, grilled chicken,  
spinach, roasted peppers, bow ties 25

**grilled 14oz. veal chop,**  
wild boar sausage/white bean cassoulet,  
haricots vert, caramelized cipollini onion jus 32

**herb roasted filet mignon,**  
creamed spinach ravioli, roasted grapes,  
braised walnuts, capers, red wine sauce 33

**chef's daily fish creation**

executive chef mark daggett  
20% gratuity added to parties of 6 or more