

# eve's

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## AT THE GARDEN

### BAR BITES

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BURNT ROSEMARY HUMMUS // 11

NAAN ~ CHEESE CURD ~ DATES

CHIPS + DIP GF // 9

HOUSE FRIED SALT & VINEGAR CHIPS

SCALLION RICOTTA DIP

FRIED NAAN STRIPS // 9

ZAHTAR DUSTED ~ AÏOLI FOR DIPPING

THREE CHEESE EMPANADA // 11

BLACK GARLIC DIPPING SAUCE ~ FENNEL POLLEN

RED HOT CHILI PEPPERS

FRESH CATCH TACOS GF // mkt

CORN TORTILLA ~ SPICY SUGAR KELP SLAW

GINGER REMOULADE

WAGYU CORN DOG // 13

GRAIN MUSTARD ~ CHEESE SAUCE

BREAD & BUTTER PICKLES

HOUSE GROUND BEEF SLIDERS // 13

TURKEY MEATLOAF SLIDERS // 11

BÉARNAISE AÏOLI ~ CHOICE OF MAINE CHEDDAR

SWISS ~ PROVOLONE ~ PARMESAN

CRAB CAKE // 16

TARRAGON TARTAR SAUCE ~ CURED LEMON

LOBSTER ROLLS // HALF SIZE 11

// FULL SIZE 21

BUTTERED DOG ROLL ~ LEMON THYME DRESSING

SALT & VINEGAR CHIPS

CHARCUTERIE PLATE // 17

ARTISAN CHEESE PLATE // 16

COMBO PLATE // 18

SERVED WITH CROSTINI ~ SEASONAL CHUTNEY

HONEYCOMB ~ GRAIN MUSTARD

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Our kitchen was awarded four out of five stars  
by *Portland Press Herald*

CHEF: TIM PIERRE LABONTE  
SOUS CHEF: ANTHONY ST. PETER

PRODUCTS ARE SOURCED LOCALLY WHEN AVAILABLE.  
CONSUMING RAW OR UNDERCOOKED FOODS INCREASE  
THE RISK OF CONTRACTING FOOD BORNE ILLNESS.