

BAR SNACKS

-  **MARINATED OLIVES** 6  **SPICED NUTS** 7
 citrus, rosemary, chili smoked paprika
-  **POTATO CHIPS** 5  **SNACK TRIO** 8
 fried herbs Olives / Chips / Nuts

RAW BAR

- TUNA TARTARE** 21
avocado, habanero chili, sesame oil, chicharron
- CHILLED FLORIDA SHRIMP 5PC** 18
everdene cocktail sauce, lime
- EAST/WEST COAST OYSTER** 4/5 PER PIECE
minimum of 5pc
 prosecco mignonette
- EVERDENE TOWER** SMALL 65 / LARGE 140
 oysters, tuna tartare, shrimp, ceviche, lobster tail



APPETIZERS

- STEAK TARTARE** 20
crispy rice, egg yolk jam, togarashi
- BUTTERNUT SQUASH SOUP** 15
bourbon vanilla, brown butter, sage
- GREENMARKET CRUDITÉ** 15
 herbed labne, hummus
- WHIPPED RICOTTA** 13
 truffle honey, balthazar brioche
- BURRATA** 16
tempura delicata squash, cranberry relish
- PORK EMPANADAS** 19
sauce mojo, cilantro



SANDWICHES

served with potato chips



- LOBSTER ROLL** 29
spicy mayo
- FRIED GREEN CIRCLE CHICKEN SANDWICH** 18
gochujang glaze, cabbage slaw, pickled cucumber
- DRY AGED SMASHED CHEESEBURGER** 25
cheddar, everdene secret sauce, lettuce, tomato, dill pickle
- SMOKED TURKEY CLUB** 18
potato – onion bread, tomato compote, avocado, smoked bacon, herb aioli
-  **FALAFEL WRAP** 17
fattoush, herbed labne, lemon vinaigrette
- SHORT RIB PASTRAMI** 22
rye bread, sauerkraut, horesradish dressing

SALADS/BOWLS

-  **SHAVED CARROT & ENDIVE** 17
 labneh, meedjool date, harissa vinaigrette
-  **LITTLE GEM** 18
 cured lemon, pecorino romano, crème fraiche dressing, rosemary breadcrumbs
-  **KALE & CABBAGE** 18
 miso-sesame dressing, asian pear, ricotta salata
-  **GRAIN BOWL** 19
 farro, jasmine rice, beluga lentil, sunny side up egg

SIDES

-  **SEASONAL VEGETABLES** 13
 shallot, garlic, ginger, herbs
-  **CRISPY PEE WEE POTATO** 11
 whole grain mustard
-  **FOREST MUSHROOMS** 14
 garlic, thyme
-  **TRIPLE COOKED FRENCH FRIES** 8
 herbs

+ rotisserie chicken 7/ salmon 12/ green circle chicken breast 9/ 5oz steak 15