



Everdene

DINNER MENU

RAW BAR

EAST / WEST COAST OYSTERS HALF DOZEN 24

habanero mignonette, cilantro | gf

CHILLED SHRIMP 16

everdene cocktail sauce, lime

SCALLOP CEVICHE 18

tomato, cilantro, cancha | gf

TUNA TARTARE 23

guacamole, sesame seed vinaigrette, salsa roja | gf

APPETIZERS

SNACK TRIO 11

olives, potato chips, spiced nuts | vegetarian, gf

STRACCIATELLA TOAST 18

marinated mushroom, spring garlic, parmigiano

reggiano | vegetarian

BEEF CARPACCIO 25

togarashi aioli, pickled hon-shimeji mushroom, crispy rock shrimp

BURRATA 19

grilled peach, marinated eggplant, aged balsamic |

vegetarian, gf

ROASTED SHRIMP 23

coco bean, chorizo, lime, toasted breadcrumb

VEAL & PORK MEATBALLS 17

tomato, parmigiano reggiano, toasted sourdough

WAGYU BEEF EMPANADAS 19

smoked gouda, sauce mojo, cilantro aioli

CRISPY CALAMARI 24

curry leaf, aji amarillo, Chef Freddy's hot sauce

SALUMI & CHEESE BOARD 38

pickled vegetables, horseradish mustard, toasted bread

SALADS

LITTLE GEM 19

cured lemon, pecorino romano, crème fraîche dressing, rosemary breadcrumb | vegetarian

KALE & CABBAGE 19

miso-sesame dressing, asian pear, ricotta salata | vegetarian

BABY ICEBERG WEDGE 18

oven dried tomato, point bay blue dressing, nueske bacon, crispy shallot | gf

ENTRÉES

TAGLIOLINI 14/25

spring vegetables, chive, parmigiano reggiano | vegetarian

SPAGHETTI 16/26

tomato, oregano, parmigiano reggiano | vegetarian

add shrimp 12

MEDITERRANEAN BOWL 19

hummus, quinoa, grilled summer squash, sauce tahini | vegan

CRISPY BRANZINO 35

baby artichoke, oven dried tomato, saffron | gf

SPICED FAROE ISLAND SALMON 32

raisin mole, cauliflower, toasted almond | gf

NEW YORK STRIP STEAK 53

crispy fingerling potato, parmigiano reggiano, sauce au poivre | gf

ROASTED CHICKEN 34

green harissa-labneh, spring onion, castelvetrano olive, serrano

chili, preserved meyer lemon jus | gf

SMASHED CHEESEBURGER 25

cheddar, everdene sauce, lettuce, tomato, dill pickles, french fries

add bacon 3

add fried happy co egg 2

SIDES

FRENCH FRIES 9

fried herbs | vegan, gf

GRILLED BROCCOLI DI CICCIO 13

miso, shiso, crispy ginger | vegan

ROASTED FOREST MUSHROOMS 14

garlic, thyme, chive | vegetarian, gf

SAUTÉED SEASONAL VEGETABLES 12

ginger, onion, bell pepper, chive | vegan, gf

