

SNACKS

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

RAW BAR

- ⑦ CHILLED FLORIDA SHRIMP 5PC 18
everdene cocktail sauce, lime
- ⑦ EAST/WEST COAST OYSTER 4/5 PER PIECE
prosecco mignonette
- TUNA TARTARE 21
avocado, habanero chili, sesame oil, chicharron
- ⑦ EVERDENE TOWER SMALL 60 / LARGE 130
oysters, tuna tartare, shrimp, ceviche, lobster tail



SIGNATURE SHAREABLES

- EVERDENE CHARCUTERIE 29
chef's selection salumi & pate, pickled vegetables, bavarian mustard, potato onion bread
- ARTISANAL CHEESES 24
chef's selection of four cheeses, honeycomb cranberry-walnut bread

For both 50

APPETIZERS

- STEAK TARTARE 20
crispy rice, egg yolk jam, togarashi
- GREENMARKET CRUDITÉ 15
herbed labne, hummus
- CRISPY SOFT SHELL CRAB 29
burrata, heirloom tomato, avocado green goddess
- SHRIMP "TOAST" 21
shellfish aioli, pickled carrot, toasted sesame seed
- BURRATA 16
grilled peach, speck, hazelnut
- DUCK FOIE GRAS EMPANADA 19
fennel, orange-ginger vinaigrette

ENTREES

- ⑦ GREEN CIRCLE CHICKEN 30
cheddar grits, charred summer squash, barbecue jus
- MONTAUK MONKFISH 37
white bean, clams, piquillo pepper
- ⑦ SEARED SCALLOP 36
corn puree, cherry relish, tarragon
- ⑦ FAROE ISLAND SALMON 30
cucumber ranch, quinoa, radish
- ⑦ DRY AGED STRIPLOIN 50
sauce au poivre



NOT-SO-SECRET 'OFF' MENU BURGER

- DRY AGED SMASHED CHEESEBURGER 25
cheddar, everdene sauce, lettuce, tomato, dill pickle

SALAD

- ⑦ TRI COLOR 16
chickpea, feta cheese, pickled red onion, pepperoncini pepper, oregano dressing
- ⑦ KALE & CABBAGE 18
miso-sesame dressing, asian pear, ricotta salata
- ⑦ LITTLE GEM 18
cured lemon, pecorino romano, crème fraîche dressing, rosemary breadcrumbs

SIDES

- ⑦ SEASONAL VEGETABLES 13
shallot, garlic, ginger, herbs
- ⑦ CRISPY PEE WEE POTATO 11
whole grain mustard
- ⑦ FOREST MUSHROOMS 14
garlic, thyme
- ⑦ TRIPLE COOKED FRENCH FRIES 8
herbs