

Evergreen

—Dinner—

Soups...our daily selection

Cup 4. Bowl 6.5 Big Bowl 9.

Starters

Dungeness Crab Cakes 13.

watercress, watermelon-wasabi sauce, pickled watermelon

Grilled Figs in La Quercia Prosciutto 12.

wax bean-shaved fennel salad, grilled rustic bread, balsamic reduction

Roasted Mixed Baby Beets 9.

Laura Chenel goat cheese, toasted hazelnuts, wild arugula

Seared Ahi Tuna 12.5

crunchy Asian slaw, sesame-soy-ginger dressing, red chile mayo

Yeung Farm Heirloom Tomatoes 11.

Di Stefano burrata cheese, micro basil, sourdough crostini

Caesar Salad 8.

add grilled Sonoma chicken—4 or grilled wild American shrimp—6

Artisan Cheeses Sm 9./Lg 14.

our daily selection with roasted almonds, crostini & membrillo

Main Courses

Grilled Pork Rib Chop 25.

sweet corn polenta cake, pickled Bing cherries, frisée, cinnamon jus

Phyllo Strudel 18.

farro, summer squash & blue lake bean stuffing, Meyer lemon glaze

Grilled Sonoma Chicken Breast 21.

roasted garlic potato purée, slow cooked Romano beans, tomato jam

Sautéed Alaskan Halibut 28.

cranberry beans, Del Rio cherry tomatoes, Thai coconut-corn sauce

Grilled Painted Hills Beef New York Steak 30.

heirloom tomato risotto, sautéed wild mushrooms, cabernet demi

Housemade Pasta...our daily selection 20.

Grilled Angus Beef Burger 15.

cheese, our special sauce & choice of fruit, fries or baby greens
want extras? bacon, avocado, grilled onions, mushrooms .75 each

Bowl of Yukon gold fries 5.

Our goal is to provide local organic produce, all natural meats, wild caught or sustainably farmed seafood whenever possible. Chef/Owner—David Lutz

An 18% gratuity may be added for parties of 6 or more ♦ 2. for split plates
