

EVE'S RESTAURANT MENU

STARTERS

Cheeses

Trio of Local Cheeses with Dried Fruit and Toasted Acme Baguette

15

Meats

Selection of House Made Charcuterie, Local Salumi, Pickles, Condiments

15

Ploughman's Platter

Duck Rillettes, Local Cheeses, Deviled Egg, House Pickles, Assorted Olives, Toasted Acme Bread, Beer Jam, Scallion Aioli, House Mustard

15

Deviled Eggs

Deviled Eggs, Dungeness Crab, Avocado, Mango Chipotle Sauce

12

Oysters

Five Oysters on the Half Shell with Our House Cocktail Sauce and Champagne Mignonette

15

Tartare

Tartare of Tuna, Avocado, Serrano Chile, Grated Egg, Amphora Blood Orange Infused EVO

15

Calamari

Crispy Monterey Calamari, Zesty Cocktail Sauce, Grilled Lemon

12

Sliders

Foie Gras Torchon Sliders, Mango Chipotle Relish, Organic Riccola

15

Buratta

Bel Fiore Buratta, Fruit Compote, Duck Prosciutto, Microgreens

12

SOUPS AND GREENS

Chowder

Manila Clams, Yukon Gold Potatoes, Leeks, Celery Root, Sweet Onions, Hobbs Bacon

10

Greens

*Organic Artisan Lettuce, Cherry Tomatoes, Rainbow Carrots, English Cucumber, Radishes,
House Ranch*

6

Beets

*Organic Arugula, Roasted Golden Beets, Laura Chenel Goat Cheese, Pomegranate, Citrus
Vinaigrette*

10

Caesar

*Baby Hearts of Romaine, Sourdough Croutons, Shaved Asiago, White Anchovy, Classic Caesar
Dressing*

8

Add: Chicken 6, Salmon 9, Shrimp 8, Crab 16, Portobello 5

SANDWICHES

All Sandwiches come with Steak Fries or a Small Green Salad

Burger

Angus Brisket/ Chuck Patty, Tobacco Onions, House Pickles, Acme Pan di Mie Bun

12

Add: Cheese 2, Hobbs Bacon 2, Egg 2, Avocado 2, Torchon 5

Portobello

(Vegan)

Grilled Portobello Mushroom, Roasted Eggplant Relish, Arugula, Pickled Vegetables, Acme Round Bun

12

Chicken Sando

Fried Mary's Chicken Breast, Fresh Mozzarella, Spicy Slaw, Chimichurri, Acme Torpedo Roll

14

Salmon BLT

Pan Seared Salmon, Hobbs Bacon, Artisan Lettuce, Tomato, Green Goddess, Acme Sweet Deli Roll

14

Dockside Dungeness Melt

Dungeness Crab, Avocado, Jack Cheese, Pickled Jalapeno, Scallion Aioli, Toasted Sourdough

20

ENTREES

Duck

Slow Roasted Duck Breast, Mascarpone Grits, Broccoli Di Ciccio, Fruit Compote, Natural Jus

25

Nicoise Salad

Organic Greens, Seared Ahi Tuna, Fingerling Potatoes, Green Beans, Cherry Tomatoes, Hard Cooked Egg, White Anchovy, Olive Vinaigrette

20

Louis Salad

Artisan Lettuce, Cherry Tomatoes, Avocado, Chilled Broccolini, Hard Cooked Egg, Our Special Louis Dressing

12

W/ Shrimp add 8

W/ Dungeness Crab add 16

W/Combo 13

New York Steak

10 Oz Creekstone Farms Steak, Steamed Broccolini, Steak Fries, Yellow Bell Catsup

32

Salmon

Pan Seared Salmon, Buttermilk Mashed Potatoes, Summer Succotash, Citrus Butter

28

Chicken

Free Range Chicken Breast, Fontina Sage Potato Gratin, Broccolini, Natural Jus

20

DESSERTS

Butterscotch Bread Pudding, Orange Curd, Powdered Sugar

7

White Chocolate Cheesecake, Fresh Berry Compote

8

Vanilla Bean Crème Brulee with Ginger Snaps

7

Ancho Chili Chocolate Mousse, Chantilly Cream, Chocolate Curls

7

WATERFRONT BRUNCH

Eggs

Eve's Classic Breakfast

Two Farm Eggs, Choice of Hobbs Applewood Bacon or House Fennel Sage Sausage, Yukon Gold Home Fries

8

Grits, Greens and Eggs

Creamy Mascarpone Grits, Sautéed Seasonal Greens, Poached Farm Eggs

10

Waterfront Joe's Special

Ground Brisket/ Chuck Combo, Baby Spinach, Vidalia Onion, Wild Mushroom Ragout, Shaved Asiago Cheese

14

Salmon Hash

Cured and Fresh Salmon, Yukon Gold Potato, Poached Farm Eggs, Sauce Béarnaise

14

Hangtown Fry

Crispy Hobbs Bacon, IPA Battered Oysters, Farm Eggs, Chipotle Remoulade

14

The Griddle

Egg Nog French Toast

Acme Pan di Mie, Egnog Batter, Citrus Curd, Espresso Maple Syrup

10

Sandos

Dagwood Breakfast Club

Fennel Sage Sausage, Fried Farm Egg, Smoked Cheddar, Artisan Lettuce, Tomato, Scallion Aioli, Sourdough Toast, Steak Fries

12

Breakfast Quesotacos

Chile Lime Marinated Steak, Scrambled Eggs, Jack Cheese, Tortillas, Pickled Jalapeno Peppers, Guacamole, Chipotle Salsa, Cilantro

10