

Eden

Appetizers

pork meatballs, white bean hummus,
sweet & sour golden raisin sauce 9

herb grilled escargot, curried apple salad, capers 9

wood oven roasted gulf shrimp,
shrimp fritters, chorizo aioli, lime 11

artisinal cheese board,
truffled honey, housemade compotes 15

house charcuterie board, assortment of cured meats & house pate, pickles, mustard 15

olive oil cured pork tenderloin, micro greens,
grapefruit, shaved preserved fennel, fennel aioli 10

the big board artisinal cheese board &
house charcuterie board 28

maine lobster/local crab tower,
mango salad, avocado puree 16

chef's daily crudo

lobster & crab bisque

Wood Oven Fired Flatbreads

classic margherita

wild mushroom & sweet corn, truffled cheese

spicy shrimp & romesco sauce

braised beef short rib & onion straws

Salads

iceberg wedge salad, tomatoes, blue cheese dressing,
applewood smoked bacon, gorgonzola crumbles 8

grilled caesar salad, classic dressing
sun dried tomato/kalamata olive tapenade 9

bob russell's arugula salad, house pickled dried plums,
pecorino romano, prosciutto 8

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Entrées

crispy rockfish, browned butter whipped potatoes, bacon/sweet corn 'chowder'

grilled stuffed pork chop, date/bacon stuffing,
seared plantains, black bean/house bacon salad

wasabi-sesame crusted #1ahi tuna,
sticky rice, seaweed salad 33

pan seared scallops 'paella', chorizo rice, mussels, grilled artichokes, olives, pea shoots
29

pan roasted organic chicken breast,
mashed parsnips/potatoes, creamed vidalia onions,
roasted summer vegetables 28

mac n cheese pasta, goat cheese,
parmesan reggiano, grilled chicken,
spinach, roasted peppers, bow ties 24

grilled roseda farms ribeye,
local asparagus/bacon/fontina fondue,
truffled potato wedges, rhubarb jam

pan fried soft shell crabs, bbq shrimp lentils,
smoked peppers, baby corn salad

herb roasted filet mignon,
creamed spinach ravioli, roasted grapes,
braised walnuts, capers, red wine sauce 33

chef cyrus keefer