

Eva

DINNER

menu

Small Plates

East Coast Oysters* - 3.5 each or 36/dz

Rotating selection
Champagne mignonette & cocktail sauce

Tuna Tartare* - 22

Soy and sesame, crispy wonton, avocado mousse, cucumbers, spicy mayo, scallions, toasted sesame seeds

Tinned Fish - 24

Spiced sardines, toasted brioche, dill pickles, pickled red onion, lemon wedge

Wagyu Steak Tartare* - 22

Cornichon, egg yolk, horseradish, brioche toast

Fried Oysters - 17

Spicy mayo, cucumber, pickled shallot

Fried Calamari - 18

Banana peppers, lemons, tartar sauce

Creamy Garlic Mussels - 21

Shallots, garlic, lemon, butter, white wine, cream sauce, fresh herbs

Spanish Octopus - 24

Chorizo, fava bean purée, red wine reduction

Crispy Cheakpeas - 14

Ras-al-hanout, toum, aleppo pepper, dill

Spinach Artichoke Dip - 18

Served with toasted pita

Mezze

Served with Toasted Pita
Choice of three - 29

Baba Ghanoush - 11

Muhammara - 11

Whipped Goat cheese - 11

Tzatziki - 11

Chickpea Hummus - 11

Marinated Olives - 11

Fava Bean Purée - 11

Smoked Salmon dip - 11

Soup

New England Clam Chowder - 14

Clams, smoked bacon, oyster crackers

Tomato Soup - 14

Toasted croutons (vegan)

French Onion Soup - 14

Beef broth, cognac, swiss cheese, french bread

Salad

Add Falafel (10), Chicken (7.5), Shrimp (12.5), Steak tips* (14)
Salmon (15), Octopus (15), Seared Rare Tuna* (15)

Mixed Mediterranean Salad - 18

Mixed greens, red onions, bell pepper, olives, diced cucumber, diced tomato, feta, pita croutons, red wine vinaigrette (veg)

Kale Caesar - 16

Chopped curly kale, diced green apple, Parmesan Regiano, shaved celery, caesar dressing, boquerones

Middle East Medley Salad - 18

Heirloom carrots, chickpea, kale, za'atar, kalamata olives, golden raisins, banana peppers, labneh

Burgers & Sandwiches

Choice of fries, mixed greens, or truffle fries (3)

Falafel Burger - 20

House made falafel, Red pepper labneh, tomato, feta, onions

Eva Burger* - 20

Make it double - extra patty +6

Pressed angus burger, toasted brioche bun, confit garlic aioli, grilled onion, dill pickles, american cheese

Add bacon (3), sunny side up egg (2)

Lamb Burger* - 22

Cucumber labneh, pickled red onions, arugula

Main course

Bolognese - 28

Ragout of pork, beef and veal, rigatoni pasta, grated Parmesan cheese

Steak Frites au Poivre* - 34

Green peppercorn, brandy, French fries

Braised Short Rib Gnocchi - 38

Creamy parmesan sauce, red wine, braised short rib

Grilled Lamb Chops - 36

Tzatziki, shishito peppers, aged sherry vinegar

Statler Chicken Breast - 36

Parsnip purée, brussels sprouts, rosemary jus

Roasted Local Squash - 21

Pumpkin seed-cranberry vinaigrette, ricotta salata

Black Pepper Agnolotti - 26

Hen of woods mushroom, fresh ricotta pine nuts, crispy shallots

Line Caught Halibut - 38

Braised cannellini beans, kale, lemon, dill

Loch Duart Salmon - 34

Risotto, candy stripe beets, frisée

Whole Fish - 46

Dorade, mustard green, piri-piri sauce, lemon

Pizza

Margherita - 20

Tomato sauce, fresh mozzarella, basil, olive oil (veg)

Four Cheese - 23

Mozzarella, parmesan, gorgonzola, ricotta, apple, arugula, truffle oil (veg)

Rotating Pizza - 24

Chef's selections

Eva Supreme - 24

Tomato sauce, mozzarella cheese, sausage, ham, pepperoni, mushrooms

Shrimp Fra Diavolo - 23

Tomato sauce, mozzarella cheese, rock shrimp Calabrian chilies, Aleppo pepper

*Denote raw or undercooked product. Massachusetts Law requires us to inform you that consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Please inform your server of any food allergies or dietary restrictions, menu items do not include all ingredients.
For party's of 6 or more an automatic service fee of 20% will be charged. This fee is a mandatory payment as part of and in addition to the menu cost on your bill. If you decide to order, you are required to pay this additional charge.

Small plates

East Coast Oysters* - 3.5 each or 36/dz
Rotating selection
Champagne mignonette, lemon, cocktail sauce

Tuna Tartare* - 22
Soy & citrus, crispy wonton, avocado mousse, cucumbers,
spicy mayo, scallions, toasted sesame seeds

Fried Calamari - 18
Banana peppers, lemons, tartar sauce

Spinach Artichoke Dip - 18
Served with toasted pita

Za'atar Manakeesh - 18
Lebanese flatbread, labneh, cucumber, tomato

Tinned Fish - 24
Spiced sardines, toasted brioche, dill pickles,
pickled red onion, lemon wedge

Henhouse

Turkish Eggs - 17
Roasted garlic labneh, chili crisp, 3 poached eggs

Steak Tips & Eggs* - 26
Home fries, sourdough toast

Eggs Benedict - 20
Two English muffins, poached eggs,
hollandaise sauce, home fries
Choice of: smoked salmon, ham, sausage,
bacon or smashed avocado

Any Style Eggs - 18
Home fries and sourdough toast
Choice of: smoked salmon, ham,
sausage, smashed avocado, bacon

Red Shakshuka - 18
Spicy tomato sauce, 3 eggs, feta cheese,
sourdough toast

Oeuf Cocotte - 15
2 poached eggs in cream, chives, parmesan
served with sourdough toast

Breakfast Pita - 18
scrambled egg, tomato, provolone cheese,
choice of: bacon, sausage, avocado

Pizza

Margherita - 22
Tomato sauce, fresh mozzarella, basil, olive oil

Breakfast Pizza - 23
3 sunny side-up eggs, truffle arugula, cheese, bacon

Eva Supreme - 24
Tomato sauce, mozzarella cheese, sausage, ham,
pepperoni, mushrooms

Burgers & Sandwiches

*Choice of fries, mixed greens, or truffle fries 3

Falafel Burger* - 20
House made falafel, Red pepper labneh, tomato,
feta, onions

Eva Burger* - 20
Make it double - extra patty +6
Pressed angus burger, toasted brioche bun,
confit garlic aioli, grilled onion, dill pickles,
american cheese
Add bacon (3), sunny side up egg (2)

Lamb Burger* - 22
Cucumber labneh, pickled red onions, arugula

Grilled Cheese & Tomato Soup (veg) - 16
Does not included side options
Swiss and mozzarella cheese, buttered sourdough,
cup of tomato soup

Salad

Add Falafel (10), Chicken (7.5), Shrimp (12.5),
Steak tips* (14), Salmon (15), Octopus (15), Seared Rare
Tuna* (15)

Mixed Mediterranean Salad - 18
Mixed greens, red onions, bell pepper, olives, diced
cucumber, diced tomato, feta, pita croutons, red wine
vinaigrette (veg)

Kale Caesar - 16
Chopped curly kale, diced green apple, Parmesan Regiano,
shaved celery, caesar dressing, boquerones

Main Course

Duck Confit Hash - 22
Braised duck leg, home fries, bagna verde,
sunny side eggs

Avocado Toast - 15
Sourdough toast, smashed avocado, tomatoes,
feta, olive oil, balsamic glaze
Add: Burrata (5)

Truffled Mushroom Toast - 19
Sourdough toast, roasted mushroom, scrambled eggs,
truffle oil, arugula, shaved parmesan

Grain Bowl - 24
Quinoa, roasted sweet potato, Tuscan kale,
harissa dressing, labneh, crispy shallots
***Add:** falafel (10), egg (2), chicken (7.5), shrimp (12.5),
steak tips (14), salmon (15)

Sweets Treats

Greek Yogurt Parfait - 14
Nuts free granola, honey, pomegranate, creme fraiche

French Toast - 16
Dark chocolate sauce, banana, candied pecan
whipped cream

Pancakes - 15
Mixed berries compote

Sides

Bacon	5	French Fries	8
Sausage	5	Home fries	6
Egg	2	Fruits	10

Eva

LUNCH

menu

Small plates

East Coast Oysters* - 3.5 each or 36/dz
Rotating selection
Champagne mignonette, lemon, cocktail sauce

Tuna Tartare* - 22
Soy & sesame dressed tuna, wonton crisps, avocado mousse, cucumbers, spicy mayo, scallions, toasted sesame seeds

Fried Oysters - 17
Spicy mayo, cucumber, pickled shallot

Fried Calamari - 18
Banana peppers, lemons, house tartar sauce

Spinach Artichoke Dip - 18
Toasted pita bread (veg)

Crispy Cheakpeas - 14
Ras-al-hanout, toum, aleppo pepper, dill

Kebab - 16 each
Served on lavash, roasted pepper labneh, pickled radish

Beef: Piri-piri, red onion

Lamb: Moroccan harissa

Chicken: Shawarma spice, red onion

Tinned Fish - 24
Spiced sardines, toasted brioche, dill pickles, pickled red onion, lemon wedge

Soup

New England Clam Chowder - 14
Clams, smoked bacon, oyster crackers

Tomato Soup - 14
Toasted croutons, chives

French Onion Soup - 14
Beef broth, cognac, swiss cheese, french bread

Salad

Add: falafel (10), chicken (7.5), shrimp (12.5), steak tips* (14), salmon (15), seared rare tuna* (15)

Mixed Mediterranean Salad - 18
Mixed greens, red onions, bell pepper, olives, cucumber, cherry tomato, feta, pita croutons, red wine vinaigrette (veg)

Kale Caesar - 16
Chopped curly kale, diced green apple, Parmesan Regiano, shaved celery, caesar dressing, boquerones

Middle East Medley Salad - 18
Heirloom carrots, chickpea, kale, za'atar, labneh

Burgers & Sandwiches

Choice of fries, mixed greens, or truffle fries (3)

Falafel Burger - 20
House made falafel, red pepper labneh, tomato, feta, onions

Eva Burger* - 20
Make it double - extra patty +6
Pressed angus burger, toasted brioche bun, confit garlic aioli, grilled onion, dill pickles, american cheese
Add bacon (3), sunny side up egg (2)

Lamb Burger* - 22
Cucumber labneh, pickled red onions, arugula

Chicken Pita - 18
Roasted chicken, tomato, cucumber, tzatziki, pickled red onion

Tuna Sandwich* - 23
Seared rare tuna, spicy mayo, old bay, tomato, mesclun greens, ciabatta

Grilled Cheese & Tomato Soup - 16
Does not include a side option
Swiss cheese, mozzarella cheese, on sourdough

Main course

Bolognese - 28
Ragout of pork, beef, veal, rigatoni pasta, grated Parmesan cheese

Grain Bowl - 24
Quinoa, roasted sweet potato, Tuscan kale, harissa dressing, labneh, crispy shallots
Add falafel (10), chicken (7.5), shrimp (12.5), steak tips* (14), salmon (15), seared rare tuna* (15)

Creamy Garlic Mussels - 21
Shallots, garlic, lemon, butter, white wine, cream sauce, fresh herbs

Loch Duart Salmon - 34
Risotto, candy stripe beets, frisée

Pizza

All pizzas can be made gluten free for an additional (3)

Margherita - 20
Tomato sauce, fresh mozzarella, basil, olive oil (veg)

Four Cheese - 23
Mozzarella, Parmesan, gorgonzola, ricotta, apple, arugula (veg)

Rotating Pizza - 24
Chef's selections

Eva Supreme - 24
Tomato sauce, mozzarella, sausage, ham, pepperoni, mushrooms

Shrimp Fra Diavolo - 23
Tomato sauce, mozzarella cheese, rock shrimp, Calabrian chilies, Aleppo pepper

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