



BRUNCH



Eva Boston



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SMALL PLATES

Fried Calamari	\$18
Served with fried pickled peppers, lemons, and tartar sauce	
Tuna Tartare*	\$22
Soy and citrus dressed tuna served over wonton crisps, topped with avocado mousse, diced cucumber, spicy mayo, and scallions with toasted sesame seeds	
Brick Oven Spinach-Artichoke Dip	\$18
Served with parmesan pita chips	
Street Corn (veg)	\$15
Chipotle butter corn off-the-cobb, lime crema, cotija cheese, and chili threads served with tortilla chips	
Breakfast Tacos	\$20
3 Pork chorizo & scrambled egg tacos stuffed with home fries, and avocado mousse	
Tomato Soup (veg)	\$14
Topped with chive oil and parmesan croutons	

SWEETS

Morning Chia Bowl	\$14
Almond milk chia pudding, blueberries, toasted oats, housemade strawberry jam, and peanut butter	
French Toast (veg)	\$14/\$28
Powdered sugar, berries, house banana chantilly cream, and maple syrup	
Choose: Half portion (4 pieces) or Full portion (8 pieces)	
Dulce de Leche Pancakes (veg)	\$17/\$34
Pancakes topped with housemade dulce de leche sauce, candied pecans, and banana chantilly cream	
Choose: Half portion (3 pieces) or Full portion (6 pieces)	
Sweet Waffle (veg)	\$14
Mixed berries, powdered sugar, and maple syrup	
Spicy Chicken & Waffles	\$20
Served with habanero-honey maple syrup and crispy housemade chicken tenders	

SALADS

Mixed Mediterranean Salad (veg)	\$16
Mixed greens, red onion, bell pepper, olives, cucumber, tomato, topped with feta and pita crisps: tossed in our red wine vinaigrette	
Caesar Salad	\$15
Romaine, garlic croutons, and shaved parmesan: tossed in our caesar dressing	
Cobb Salad	\$18
Romaine and mesclun greens, bacon, egg, blue cheese, tomato, and guacamole: tossed in ranch dressing	
+ add pea protein, chicken (6), shrimp (12), steak (13), octopus (15)	

SIDES

Bacon	\$6
Sausage	\$8
Home Fries (veg)	\$5
Truffle Fries	\$12
Mixed Greens (veg)(gf)	\$8
Fruit Cup \$8 (veg)(gf)(v)	Extra Pita/Bread \$3

Vegetarian: (veg)

Vegan: (v)

Gluten Free: (gf)

MAIN COURSE

Steak & Eggs*	\$24
Served with homefries and sourdough toast	
Eggs Benedict	\$20
One English Muffin, topped with poached eggs and hollandaise served with home fries and your choice of protein:	
Choose: Smoked Salmon, Ham, Sausage, Smashed Avocado, Bacon	
Any Style Eggs	\$18
Served with home fries and sourdough toast with your choice of protein:	
Choose: Smoked Salmon, Ham, Sausage, Smashed Avocado, Bacon	
Egg White Frittata (veg)	\$15
Spinach, mushrooms, onions, and tomato served with homefries and sourdough toast	
Make it an Omelette (+3)	
Green Shakshuka (veg)	\$18
Roasted tomatillo sauce served with feta cheese. two eggs, and sourdough toast	
Chorizo Hash	\$16
Pork chorizo, onion, and pepper crispy hash potatoes, with two eggs, served over avocado crema	
Smoked Toast*	\$18
Grilled sourdough toast topped with smoked salmon, whipped goat cheese, smashed avocado, tomato, capers, red onion, citrus oil, and herbs	
Avocado Burrata (veg)	\$16
Grilled sourdough toast topped with smashed avocado, tomatoes, burrata, olive oil, and a balsamic glaze	

SANDWICHES

Served with your choice of french fries, mixed greens, or truffle fries (3)

Eva Burger*	\$18
Lettuce, tomato, red onion, cheddar, pickles and chef sauce	
Lamb Burger*	\$22
Red onion, arugula, and whipped feta cheese	
Tuna Burger*	\$22
Pickled cabbage, spicy mayo, and avocado spread	
Tuna Melt	\$16
Tuna salad with celery and onions, topped with provolone cheese and spicy mayo on sourdough	
Grilled Cheese & Tomato Soup (veg)	\$16
Melly swiss and mozzarella on buttered sourdough served with a cup of tomato soup	
+ add bacon (4), sunnyside egg (3), crispy onions (2), extra cheese (2)	

BRICK-OVEN PIZZA

Margherita Pizza (veg)	\$20
Fresh mozzarella, basil, and tomato sauce	
Four Cheese Pizza	\$22
Shredded & whole mozzarella, gorgonzola, parmesan, apple, and truffle arugula	
Street Corn Pizza (veg)	\$22
Mozzarella cheese, cotija, lime crema, corn, & chili threads	
The Breakfast Pizza	\$22
Mozzarella cheese, bacon, eggs, and truffle arugula	
Three Little Pig-za	\$24
Mozzarella cheese, sausage, ham, pepperoni, mushrooms, and tomato sauce	

Gluten Free Cauliflower Dough is available for each pizza (+\$3)

*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 tables with 6 or more, an automatic service fee of 18% 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.

BEVERAGE MENU

COCKTAILS	Eva Old Fashioned Rittenhouse Rye, Amaro Dell Etna, and Orange Bitters	\$16	Rose Negroni Malfy Rosa Gin, Aperol, and Lillet Rose Vermouth	\$15		
	Getaway Car Larceny Bourbon, Singani, Tiki Bitters, and Yellow Chartreuse	\$16	Monkey Business Coconut Fat-Washed Blanco Tequila, Aperol, and Housemade Orgeat simple	\$16		
	Tea Time Vodka, Lavender Simple, and Earl Grey Iced Tea	\$15	Just a Summer Thing Flor de Caña rum, muddled blueberries, mint, and sparkling rosé	\$15		
	Cruel Summer Reyka Vodka, Chinola Passionfruit Liqueur, and Blood Orange Puree	\$16	Smoke Papa Milagro Reposado Tequila, Mezcal, and Angostura Bitters	\$15		
	Gin Somethin' Hendricks Neptunia Gin, St. Elder, Cucumber simple, Hopped Grapefruit Bitters	\$15	White Sangria White Wine, Peach Liqueur, Elderflower, and White Rum	\$14	\$53	
	Red Sangria Red Wine, Rum, and Orange Curaçao	\$14	\$53			
		RED		WHITE		
WINE	Arrowood - Cabernet Sauvignon (Sonoma Estates, CA: 2017)	G \$16	B \$56	Bayten - Sauvignon Blanc (South Africa)	G \$12	B \$42
	Justin - Cabernet Sauvignon (Paso Robles, CA: 2018)		\$80	Empire Estate - Dry Riesling (Finger Lakes, NY)	\$13	\$45
	Valravn - Zinfandel (Sonoma, CA)	\$12	\$42	Novellum - Chardonnay (Languedoc-Roussillon)	\$10	\$35
	Catena - Malbec (Mendoza, Argentina)	\$12	\$42	Jordan Winery - Chardonnay (Russian River Valley, CA: 2019)	\$20	\$70
	Syrocco - Syrah (Rabat-Casablanca, Morocco: 2019)	\$16	\$56	Scarpetta - Pinot Grigio (Northern Italy)	\$12	\$42
	Brandborg - Pinot Noir (Umpqua Valley, Oregon: 2019)	\$13	\$45	Domaine Vacheron - Sancerre (Loire Valley, France)		\$88
	Long Meadow Ranch - Pinot Noir (Anderson Valley, CA: 2017)		\$70	Domaine Christian - Chablis (Chablis, France: 2019)		\$88
	Stephanie Aviron - Beaujolais (France)	\$12	\$42	Marnaveli - Rkatsiteli (Georgia: 2021)	\$10	\$35
	Kir-Yanni - Xinomavro (Macedonia, Greece: 2018)	\$10	\$35			
	Marnaveli - Oak Aged Saperavi (Georgia: 2021)	\$14	\$50			
	ROSÉ		SPARKLING			
WINE	Alpha Estate (Amyndeon, Greece: 2021)	G \$15	B \$55	Jeio - Prosecco Brut (Veneto, Italy)	G \$11	B \$40
	Wolffer - Summer in a Bottle (Côte de Provence: 2021)	\$17	\$60	Louis Grenelle - Brut Rosé (Loire Valley, France)	\$15	\$52
	Copain - Pinot Noir Rosé (Sonoma, CA)	\$15	\$55	Deutz - Brut Champagne (Äy, France)	\$25	\$90
	Chateau Haut Argali (Saint Drezero, France)	\$15	\$55			
BEER	Jack's Abby - House Lager (Framingham, Ma)		\$8	Lamplighter - Rotating Selections (Cambridge, Ma)		MP
	Jack's Abby - Blood Orange Wheat (Framingham, Ma)		\$8	Stellwagon - Whale Watcher (Marshfield, Ma)		\$11
	NightShift - Night Lite (Everett, Ma)		\$7	Stellwagon - Rotating Selection (Marshfield, Ma)		MP
	High Noon - Grapefruit or Passionfruit		\$9			

The consumption of alcohol in the state of Massachusetts requires the presentation of a legal and valid photo I.D. to confirm that the consumer is 21 years or older. Valid forms of Photo I.D. include valid passports, valid state I.D. and/or valid driver's licenses