

Eva

DINNER menu

Small Plates

Tuna Tartare* - 22

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

Fried Calamari - 18

Banana peppers, lemons, tartar sauce

Fried Chicken - 16

Spicy labneh, ras el hanout, sesame, micro cilantro

Creamy Garlic Mussels - 21

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

Spanish Octopus - 24

Chorizo, fava bean purée, red wine reduction

Roasted Heirloom Carrots - 11

Amber Honey, roasted peanuts, dukkha spice (vegan)

Cauliflower - 11

Smoked paprika, pickled onion, mint, toum (vegan)

Crispy Brussels Sprouts - 13

Cabernet aioli, pancetta, Aleppo pepper

Burrata - 15

Arugula, Kumquat mostarda, pine nuts, dried cranberry

Spinach Artichoke Dip - 18

Served with toasted pita

Mezze

Served with Toasted Pita
Choice of 3 - 29

Baba Ghanoush - 11

Muhammara - 11

Whipped Goat cheese - 11

Tzatziki - 11

Chickpea Hummus - 11

Marinated Olives - 11

Fava Bean Purée - 11

Pickled Red Cabbage - 11

Soup

New England Clam Chowder - 14

Clams, smoked bacon, oyster crackers

Tomato Soup - 14

Topped with Basil oil, and croutons (vegan)

French Onion Soup - 14

Beef broth, cognac, swiss cheese, french bread

Salad

*Add Falafel (10), Chicken (6), Shrimp (12), Steak tips (13)
Salmon (15), Octopus (15), Seared Rare Tuna (15)

Delicata Squash Salad - 17

Goat cheese, pepitas, radish, red onion, roasted garlic dressing

Mixed Mediterranean Salad - 18

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

Caesar Salad - 15

Hearts of romaine, house-made garlic croutons, shaved parmesan with caesar dressing

Niçoise Salad - 25

Romaine, haricot verts, new potato, seared rare tuna, cherry tomato, fried artichoke, green goddess

Burgers & Sandwiches

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

Falafel Burger - 18

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

Eva Burger* - 19

Tomato, lettuce, cheddar cheese, onions, pickles, chef's sauce

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

Lamb Burger* - 22

Cucumber labneh, pickled red onions, arugula

Main course

Bolognese - 25

Ragout of pork, beef & veal, pappardelle pasta, shaved Parmesan

Bavette steak* - 39

Bagna verde, haricot verts, yukon potato

Cioppino - 35

Tomato seafood sauce, shrimp, swordfish, mussels, hake, yukon potato

Braised Short Rib Gnocchi - 38

Creamy parmesan sauce, red wine, braised short rib

Squash Ravioli - 25

Brown butter, butternut squash, sage cream

Lamb Shank* - 47

Farro, belgium endive, honey cippolini onion

Half chicken - 36

Crystal valley chicken, heirloom carrots, zaatar, arugula

Atlantic Salmon - 33

Squid ink risotto, calamari, pickled red cabbage

Shrimp Scampi - 28

Spaghetti in a white wine, herb butter sauce, cherry tomatoes, lemon

Pizza

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

Margherita - 20

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

Four Cheese - 22

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

Chicken Pesto - 24

Grilled chicken, mozzarella, goat cheese, tomatoes, homemade pesto, pine nuts

Eva Supreme - 24

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

Shrimp Fra Diavolo - 22

Tomato sauce, Mozzarella cheese, Calabrian chilies, Aleppo pepper, chili oil

*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.

Eva

BRUNCH *menu*

Small plates

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

Burrata - 15

Arugula, Kumquat mustarda, pine nuts, dried cranberry

Turkish Eggs - 17

Roasted garlic labneh, chili crisp, 3 poached eggs

Zaatar Manakeesh - 18

Lebanese flatbread, labneh, cucumber, tomato

Sweets treats

French Toast - 16

Dark chocolate sauce, banana, candied pecan whipped cream

Belgian Waffle - 15

Mixed berries, whipped cream, maple syrup

Chicken & Waffle - 20

Buttermilk chicken thigh, habanero-honey Syrup

Pancakes - 15

Whipped ricotta, mascarpone, citrus zest

Salad

Add Falafel (10), Chicken (6), Shrimp (12), Steak tips (13) Salmon (15), Octopus (15)

Caesar Salad - 15

Romaine, house-made garlic croutons and shaved parmesan, Caesar dressing

Mixed Mediterranean - 18

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

Delicata Squash Salad - 17

Goat cheese, pepitas, radish, red onion, roasted garlic dressing

Pizza

All pizzas can be made gluten free for an additional 3

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* - 18

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

Eva Burger* - 19

Tomato, lettuce, cheddar cheese, onions, pickles, chef's sauce

*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 include side options

Swiss and mozzarella cheese, buttered sourdough, cup of tomato soup

Breakfast Pita - 18

scrambled egg, tomato, provolone cheese, choice of: bacon, sausage, avocado

Main Course

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, smashed avocado or bacon

Any Style Eggs - 18

Home fries and sourdough toast

Choice of: smoked salmon, ham, sausage, smashed avocado, bacon

Egg White Frittata - 16

Spinach, mushrooms, onions, tomato, homefries, sourdough toast

Red Shakshuka - 18

Spicy tomato sauce, 3 eggs, feta cheese, sourdough toast

Lamb Hash - 22

Braised lamb, home fries, bagna verde, sunny side eggs

Smoked Toast* - 19

Labneh, pickled onion, fried capers, trout roe

Avocado Toast - 15

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

Truffled Mushroom Toast - 19

Sourdough toast, mushroom purée, scrambled eggs, truffle oil, arugula, shaved parmesan

Grain Bowl - 24

Quinoa, roasted sweet potato, Tuscan kale, harissa dressing, labneh

*Add: falafel (10), egg (2), chicken (6), shrimp (12), steak tips (13), salmon (15)

Sides

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

*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.

Eva

LUNCH menu

Small plates

Tuna Tartare* - 22

Soy & citrus dressed tuna, wonton crisps, avocado mousse, cucumbers, spicy mayo, scallions, toasted sesame seeds

Fried Calamari - 18

Banana peppers, lemons, house tartar sauce

Fried Chicken - 16

Spicy labneh, ras el hanout, sesame, micro cilantro

Spinach Artichoke Dip - 18

Toasted pita bread (veg)

Burrata - 15

Arugula, kumquat mostarda, pine nuts, dried cranberry

Kebab - 16 each

Served on lavash, roasted pepper labneh, radish

Beef: Kofta, fresh herbs

Lamb: Moroccan harissa

Shrimp: Sumac, dill

Soup

New England Clam Chowder - 14

Clams, smoked bacon, oyster crackers

Tomato Soup - 14

Topped with basil oil, and croutons (vegan)

French Onion Soup - 14

Beef broth, cognac, swiss cheese, french bread

Salad

*Add falafel (10), chicken (6), shrimp (12), steak tips (13), salmon (15), seared rare Tuna (15)

Delicata Squash Salad - 17

Goat cheese, pepitas, radish, red onion, roasted garlic dressing

Mixed Mediterranean Salad - 18

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

Caesar Salad - 15

Hearts of romaine, house-made garlic croutons, shaved parmesan

Niçoise Salad - 25

Romaine, haricot verts, new potato, seared tuna, cherry tomato, fried artichoke, green goddess

Burgers & Sandwiches

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

Falafel Burger - 18

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

Eva Burger* - 19

Tomato, lettuce, cheddar cheese, onions, pickles, chef's sauce

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

Lamb Burger* - 22

Cucumber labneh, pickled red onions, arugula

Chicken Pita - 18

Roasted chicken, tomato, cucumber, horseradish labneh, 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 - 25

Ragout of pork, beef, veal, pappardelle, parmesan cheese

Grain Bowl - 24

Quinoa, roasted sweet potato, Tuscan kale, harissa dressing, labneh

*Add falafel (10), chicken (6), shrimp (12), steak tips (13), salmon (15), seared tuna (15)

Squash Ravioli - 25

Brown butter, butternut squash, sage cream

Creamy Garlic Mussels - 21

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

Pizza

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

Margherita - 20

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

Four Cheese - 22

Mozzarella, Parmesan, gorgonzola, ricotta, apple, arugula (veg)

Chicken Pesto - 24

Grilled chicken, mozzarella, goat cheese, tomatoes, pesto, pine nuts

Eva Supreme - 24

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

Shrimp Fra Diavolo - 22

Tomato sauce, shrimp, Calabrian chilies, Aleppo pepper, chili oil

*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.

BEVERAGE *menu*

Spirit-Free

Bad Blood - 10
Blood Orange, Citrus, Bubbles

Evermore - 10
Hibiscus Ginger Beer

Enchanted - 10
Grapefruit, Citrus, Blossom, Vanilla

Craft Cocktails

Cruel Summer 17
Reyka Vodka | Chinola Passion Fruit
Blood Orange

Karma 17
Honey Sage Grapefruit Shrub | Singani
Italicus

Hits Different 17
Espresso Martini | Add Chai (2)
Brandy | Espresso | Borghetti | Demerara
Creme de Cacao

Treacherous 17
"The Spicy Marg"
Chili Pepper Shrub | Lunazul | Agave

Gin Somethin' 18
Hendricks Neptunia | Elderflower
Cucumber | Hopped Grapefruit Bitters

Monkey Business 17
Milagro Coconut Washed Tequila
Aperol | Orgeat

This Is Me Trying 18
Peloton Mezcal | Orgeat | Pineapple
Passionfruit | Vanilla

Call It What You Want 17
"Bittersweet"
Cynar | Reposado | Strawberry | Citrus

Sangrias

Red Sangria - 14 Glass | 55 Pitcher
Red Wine | Brandy | Peach Liqueur | Dry Curacao

White Sangria - 14 Glass | 55 Pitcher
White Wine | Rum | Peach Liqueur | Elderflower

Sparkling Wine

NV	Louis de Grenelle - Corail - Saumur, Brut Rosé Loire, France	18 72
NV	Campo Viejo - Cava Brut - Comtats de Barcelona, Spain	14 56
NV	Veuve Clicquot - Champagne Brut, Reims, France	32 128

White Wine

2022	Pascal Jolivet, Attitude - Sauvignon Blanc - Loire Valley, France	15 60
2022	Scarpetta - Pinot Grigio - Friuli Venezia Giulia, Italy	14 56
2022	Bodegas La Val - Albarino - Rias Baixas, Galicia, Spain	15 60
2022	Alphonse Mellot - La Moussière - Sancerre, France	21 84
2020	Gerard Bertrand - Chardonnay - Pays d'Oc, France	14 56

Orange and Rosé Wine

2023	Orango Tango - Giornata - Paso Robles, California, USA	16 64
2021	Sokol Blosser - Pinot Noir - Willamette Valley, Oregon, USA	16 64
2022	Summer in a Bottle , Côtes de Provence, France	18 72

Red Wine

2022	Dom. Brunet - Pinot Noir - Pays d'Oc, Languedoc, France	14 56
2018	Long Meadow Ranch - Pinot Noir - Napa Valley, California, USA	20 80
2021	Domaine Maestracci - Clos Reginu - Calvi, Corsica, France	14 56
2019	Kir-Yianni - Cuvée Village - Xinomavro - Naoussa, Greece	15 60
2020	Maison Parel - Vigne Sauvage, - Côtes du Rhône, France	14 56
2020	Prunotto - Occhetti - D.O.C Langhe Nebbiolo, Piemonte, Italy	20 80
2021	Domaine des Tourelles - Syrah Blend - Bekaa Valley, Lebanon	16 64
2020	Domaine des Ouled Thaleb, Syrocco - Syrah - Zenata, Morocco	16 64

Beer

Athletic Run Wild - Nonalcoholic IPA (Stratford, CT)	7
Shacksbury Cider - Dry Cider (Vergennes, VT)	10
Jack's Abby - Blood Orange Wheat (Framingham, MA)	8
Jack's Abby - House Lager (Framingham, MA)	8
Allagash White - Belgian-style Wheat, Portland, ME	10
Night Shift - Nightlite (Everett, MA)	7
Fiddlehead - India Pale Ale (Shelburne, VT)	11
Maine Lunch - India Pale Ale (Freeport, ME)	14