

DID YOU SEE
SOMETHING YOU
WANTED FROM OUR
BAKERY CASE?
LET US KNOW!



ASK ABOUT
HOSTING YOUR
PRIVATE PARTY
AT EVA DEAN'S
IN OUR
Lad & Lassie
ROOM

DINING ROOM MENU

Bakery Counter Selections

Muffin 4
Croissant 4
Donuts 4

Breakfast

Yogurt Parfait, 10

Vanilla whipped greek yogurt, farm honey, pecan granola, fresh berries

Quiche, 15

Choice of seasonal vegetable or meat quiche served with side green salad

French Style Omelet, 15

Choice of goat cheese and chive or prosciutto and Gruyere served with choice of toast and hash browns

Classic Breakfast, 14

Two eggs your way, choice of bacon, sausage links or griddled ham, choice of toast, served with hash browns

Classic Eggs Benedict, 16

Toasted sourdough "English muffin", poached eggs, country ham, hollandaise sauce, hash browns

Smoked Trout Scramble, 18

Rushing Waters smoked trout, dill crème fraiche, served with choice of toast, and hash browns

For The Table

Warm & Goey Cinnamon Roll, 10

Soft baked and covered with cream cheese icing

Smoked Salmon and Sourdough Tartine, 16

Thick cut sourdough, whipped herb cream cheese, smoked salmon, cucumber, tomato, pickled red onion, crispy capers, shaved radish and herb salad

Avocado Toast, 14

Thick cut sourdough, whipped burrata cheese, avocado mash, two eggs over easy, everything seasoning, herb salad

Baked Mac & Cheese, 11

Fusilli pasta, white cheddar cheese sauce, caramelized fontina and cheddar, herby bread crumbs

Roasted Spicy Garlic Hummus, 12

Grilled flat bread, sliced cucumber and carrot, extra virgin olive oil, marinated olives, everything seasoning

The Sweet Side

Brioche French Toast, 14

Brown sugar royale, brioche, roasted maple apples, maple syrup, pecan granola, whipped cream

Banana Bread French Toast, 16

Brown sugar royale, maple, candied walnuts, salted caramel sauce, whipped cream, banana brûlée

Buttermilk Pancakes, 12

Buttermilk pancakes served with maple syrup and whipped honey butter, add-ons: berries, chocolate chips, bananas +3 ea.

Belgian Waffle, 12

Crispy Belgian waffle served with maple syrup and whipped honey butter, add-ons: berries, chocolate chips, bananas +3 ea.

Soups and Salads

Tomato Basil Soup, 7 cup/10 bowl

Basil oil, sliced chives, sourdough croutons

French Onion Soup, 12

Caramelized onion, sourdough, Gruyere cheese

Seasonal Soup, 7 cup/10 bowl

Salad Add-ons:

Grilled Chicken 8, Grilled Shrimp 8, Smoked Salmon 8, Rushing Waters Smoked Trout 8, Steak 8

House Salad, 12

Artisan lettuce blend, red wine vinaigrette, shaved cucumber, cherry tomatoes, shaved carrots

Grain Salad, 14

Artisan lettuce blend, arugula, farro, bulgur wheat, quinoa, grape tomatoes, roasted carrots and parsnips, green goddess dressing, pepitas, sunflower seeds

Kale Caesar, 16

Romaine, Tuscan kale, shaved cauliflower, Parmesan cheese, sourdough croutons, poached egg, classic Caesar dressing.

Chickpea Salad, 14

Artisan lettuce blend, cucumber, chickpeas, quinoa, roasted spicy garlic hummus, cherry tomatoes, everything seasoning, pickled red onion, creamy tahini vinaigrette

Sides - 6

Bacon	Fruit	French Fries
Sausage	Toast	Hash Browns
Eggs (2)	Side Salad	Griddled Ham

Brunching

Corned Beef Hash, 19

Shredded corned beef, hash browns, caramelized onion, poached eggs, Hollandaise sauce, choice of toast

Croque Madam, 17

Sourdough bread, Mornay sauce, country ham, grain mustard, Gruyere, sunny up egg, served with shoestring fries

Steak and Eggs, 26

10 oz coulotte steak, sunny up eggs, hash browns, truffle red wine demi, choice of toast

Cheeseburger, 17

Brioche bun, two griddled smash patties, caramelized onion, pickle sauce, Butterkäse cheese, served with shoestring fries, add egg +2.50

Lunching

Grown Up Grilled Cheese, 17

White American, sharp cheddar, butterkase, on griddled sourdough, hot honey drizzle, served with tomato soup

Crispy Chicken Sandwich, 17

Brioche bun, dill pickle chips, creamy coleslaw, garlic mayo, served with shoestring fries

Tuna Salad, 16

Olive sourdough, celery, shallot, cornichons, mayo, melted cheddar cheese, served with shoestring fries

Chicken Salad, 16

Ciabatta roll, red onion, celery, cilantro, almonds, lettuce, tomato served with shoestring fries

Farfalle with Ham and Peas, 18

Crispy ham, spring peas, oyster mushrooms, white wine shallot cream sauce, Parmesan cheese

Desserts From the Bakery

Fruit Tart 8	Brownies 4.5
Chocolate Eclair 5	Macarons 3.75
Cupcakes 3.75	Cookies 4
Flourless Chocolate Cake 4	
Homer's Ice Cream 4 / 7	
Homer's Sorbet 4 / 7	

Juice by the Glass - 5

Apple	Cranberry
Grapefruit	Orange
Lemonade	

Glass Bottle Soda - 5

Coke	Diet Coke (can) \$4
Sprite	Frostie Root Beer
Excel Black Cherry	Excel Golden Ginger Ale
Soda Water	

Cold Tea - 5

Iced Black Tea	Elderberry Hibiscus
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Rishi Hot Tea - 5

Hot Green Tea	Hot Black Tea
Hot Passion	Hot Earl Grey
Hot English Breakfast	Hot Chamomile

Passion House Coffee - 4

Bottomless Drip Coffee	Cold Brew
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Passion House Espresso Drinks - 6

Americano	Latté
Double Shot Espresso	Mocha
Cappuccino	

DRINK MENU

Wine

White

Valdinevola Prosecco, 13

Veneto, Italy
Crisp, Citrus, Green Apple

Capitol Fizz Sparkling

Rosé Split, 18

Oregon, United States
Dry, Strawberry, Refreshing

Brut Cattin, Sparkling, 14/42

Alsace, France
Lemon, Creamy, Champagne-like finish

Rose, 12/36

Provence, France
Raspberry, Cherry, Aromatic

Sauvignon Blanc, 12/36

Marlborough, New Zealand
Pineapple, Passion Fruit, Grapefruit

Chardonnay, 16/48

California, United States
Red Apple, Pear, Slight Oak

Gruner, 12/36

Niederösterreich, Austria
Peach, Apricot, White Pepper

Red

Cabernet Sauvignon, 14/42

California, United States
Plum, Blueberry, Velvety Texture

Pinot Noir, 14/42

Loire Valley France,
Cherry, Blackberry, Raspberry

Côtes du Rhône, 14/42

Rhône Valley, France
Black Currant, Violet, Spice

Sparkling Cocktails

Classic Mimosa, 14

Fresh squeezed orange juice, Prosecco

Ruby Mimosa, 14

Grapefruit juice, Prosecco

Elderflower Spritz, 14

St Germain Elderflower Liqueur, Prosecco

Classic Bellini, 14

Peach, Prosecco

Aperol Spritz, 14

Aperol, Prosecco, orange wheel, soda water

EvaDean's Seasonal Spritz, 14

Limoncello, Aperol, Prosecco, Luxardo Cherry

Specialty Cocktails

Bloody Mary, 13

EvaDeans house-made bloody mary mix, Tajin rim, EvaDean's vodka, a beef stick, dill pickle spear, celery stick, Wisconsin cheese whips, cheddar scallion biscuit, green olive, lemon (add beer back +3)

Verde Maria, 13

EvaDeans house-made verde bloody mary mix, Tajin rim, blanco tequila, a beef stick, dill pickle spear, celery stick, Wisconsin cheese whips, cheddar scallion biscuit, green olive, lemon (add beer back +3)

Gin Radler, 13

Gin, Stiegl Grapefruit Radler, lime

Blackberry Rambler, 13

EvaDean's Bourbon, blackberry, orange juice, lemon juice, simple syrup

Classic Margarita, 13

Tequila Blanco, Orange Curacao, lime, salted rim

Peach Margarita, 13

Tequila Blanco, Orange Curacao, lime, peach, salted rim

Raspberry Margatini, 13

Bombay Raspberry Gin, Triple Sec, lime, salted rim

Beer

On Draft

Miller Highlife, 6

American Lager 4.6% ABV

Sketchbook Amistosa, 8

Mexican Style Lager 5.3% ABV

Ace Pear Cider, 10

Apple Cider with Fresh Pear Juice 5% ABV

Bottles and Cans

Sketchbook

Insufficient Clearance, 7

Hazy IPA 5% ABV

Sketchbook Rotating, 7

Ask Your Server

Modelo Negra, 7

Munich Dunkel Style Lager 5.4% ABV

Maplewood Son of Juice, 7

New England IPA 6.3% ABV

Maplewood, Rotating, 7

Ask Your Server

Allagash White, 7

Belgian Style Wheat Beer 5.2% ABV

Coors Banquet, 7

Golden Lager 5%

Stiegl, 7

Austrian Märzen 5% ABV

Stiegl Radler, 7

Grapefruit Radler 2.25% ABV

Vander Mill, Rotating, 7

Ask Your Server

Heineken Zero, 7

N/A Beer, 0.0% ABV

Mules

Moscow Mule, 10

EvaDeans Vodka, lime, ginger beer

Kentucky Mule, 10

EvaDean's Bourbon, lime, ginger beer

Jalisco Mule, 10

Casamigos Anejo, lime, ginger beer

Holland Mule, 10

EvaDean's Gin, lime, ginger beer

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