



**EDEN**

LOCAL

· Eat No Evil ·

We choose to source our ingredients organic and local whenever possible. We pickle our own vegetables and we soak and dehydrate our nuts and seeds for optimal nutrition.

V: Vegetarian V: Vegan GF: Gluten-Free DF: Dairy-Free

**Dinner- 5pm-11pm Daily**

**TO START**

4 GRAIN-SOURDOUGH (V, VG) // cultured butter	5
SHISHITO PEPPERS (V, VG, GF, DF) // maldon	9
OLIVES (V, VG, GF, DF) // kalamata, castelvetrano, nicoise	8
PICKLES (V, VG, GF, DF) // seasonal pickle	8

**SMALLER**

FARMERS MARKET CRUDITE + HOUSE HUMMUS (V, VG, DF) // sunflower seed, sumac, seasonal vegetable	9
SPROUTED LENTIL FALAFEL (V) // watercress, labneh, pomegranate, black lime	10
SPROUTS +BRUSSELS CAESAR (GF, DF) // boquerones, sprouted sunflower seeds, asparagus, walnuts nicoise	14
FLAKY SMOKED SALMON SALAD (GF) // salt roasted potatoes, crème fraiche, pinenuts, za'atar, guajillo	15
ANCIENT GRAINS SALAD (V, VG, GF) // hemp, roasted corn, sunflower, espelette, avocado	15
GRASSFED BEEF TARTARE (GF, D) // pink beauty radishes, baby shiitake, quail egg, spicy mustard, sesame	17
GRILLED OCTOPUS (GF) // potato tostones, chimichurri, kalamansi sofrito, herbs	16
KOMBU CURED WILD SNAPPER (GF, DF) // smashed avocado, summer radishes, leche de tigre, serrano, blue popcorn	15





## **LARGER**

ROASTED HEIRLOOM CARROTS (V, VG, GF, DF) 16  
// coconut caraway curry, bamboo rice, delfino cilantro

KABOCHA GNOCCHI (V, GF) 22  
// zucchini, parmesan, charred corn, spinach

ROASTED CAULIFLOWER "STEAK" (V, VG, GF, DF) 17  
// sultana raisin gremolata, spiced pine nuts, coconut yogurt

POACHED ATLANTIC COD (GF) 29  
// Sunchokes, calabrian chili, buttermilk, black garlic

HERITAGE PORK BELLY (DF) 29  
// chard, gochujang, house made kimchi

GRILLED 100% GRASSFED RIBEYE (GF, DF) 38  
// fairytale eggplant, melty shallots, wild chanterelles, sprouts

GRILLED SPATCHCOCK (GF) 26  
// yukon, castelvetro gremolata, Anita's coconut yogurt

EARTH BURGER (V) 16  
// black turtle beans, special sauce, avocado, Tewksbury cheese, charred onions

DRY AGED BURGER 17  
// Lucky tomatoes, white cheddar, charred onions, special sauce

## **SIDES**

SUGAR SNAP PEAS TEMPURA (V, DF) 11  
// anchovy, chili, citrus

STEAMED PEA SHOOTS (V, VG, GF, DF) 8  
// citrus, organic olive oil, maldon

CHARRED SEASONAL MUSHROOM (V, GF) 13  
// chives, romesco

MARKET GREENS 6  
// seasonal farmers market greens

SMASHED POTATOES 8  
// thyme, paprika, maldon

