

DID YOU SEE
SOMETHING YOU
WANTED FROM OUR
BAKERY CASE?

LET US KNOW!

Small plating fee applies.



EVA DEAN'S

BAKERY & CAFE

ASK ABOUT
HOSTING
YOUR PRIVATE
PARTY AT EVA DEAN'S
IN OUR
LAD AND LASSIE
ROOM

ANTICIPATED LAUNCH DINING ROOM MENU

Daily Bakery Selections

Muffins Donuts
Croissants Danish

Breakfast

Yogurt Parfait

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

Quiche

Rotating seasonal vegetable or meat quiche served with side green salad

French Style Omelet

Choice of goat cheese and chive or Prosciutto, Gruyere and chive served with choice of toast and breakfast potatoes

Classic Breakfast

Two eggs your way, choice of bacon or sausage links, choice of toast, served with breakfast potatoes

Classic Eggs Benedict

Toasted sourdough "English muffin", poached eggs, ham, Hollandaise sauce, breakfast potatoes

Smoked Trout Scramble

Duck trap smoked trout, dill crème fraiche, served with choice of toast, and breakfast potatoes

For The Table

Warm & Goey Cinnamon Roll

Soft baked and covered with cream cheese icing

Smoked Salmon and Sourdough Tartine

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

Avocado Toast

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

Baked Mac & Cheese

Fusilli pasta, white cheddar cheese sauce, caramelized Fontina cheddar, herby bread crumbs

Roasted Garlic Hummus

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

The Sweet Side

Brioche French Toast

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

Banana Bread French Toast

Brown sugar royal, maple, candied walnuts, salted caramel sauce, whipped cream, brulee banana

Pancakes

Buttermilk pancakes served with maple syrup and whipped honey butter, additional: add berries, add chocolate chips, add banana

Belgian Waffle

Crispy Belgian waffle served with maple syrup and honey butter, additional: add berries, add chocolate chips, add banana

Soups and Salads

Tomato Basil Soup

Basil oil, sliced chives, sourdough croutons

French Onion Soup

Caramelized onion, sourdough, Gruyere cheese

Seasonal Soup

House Salad

Mixed greens, red wine vinaigrette, shaved cucumber, cherry tomatoes, shaved carrots

Grain Salad

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

Kale Caesar

Romaine, Tuscan kale, shaved cauliflower, Parmesan cheese, sourdough croutons, poached egg, classic Caesar dressing.
(Additional: smoked trout)

Chickpea Salad

Mixed greens, cucumber, chickpeas, quinoa, roasted garlic hummus, cherry tomatoes, toasted sesame seeds, pickled red onion, creamy tahini vinaigrette

Sides

Bacon Toast
Sausage Side Salad
Eggs (2) French Fries
Fruit Breakfast Potatoes

Brunching

Corned Beef Hash

Shredded corned beef, breakfast potatoes, caramelized onion, poached eggs, Hollandaise sauce

Croque Madame

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

Steak and Eggs

10 oz New York strip, sunny up eggs, breakfast potatoes, truffle red wine demi

Cheeseburger

Brioche bun, two griddled smash patties, caramelized onion, pickle sauce, white American cheese, served with shoestring fries, additional: add egg

Lunching

Grown Up Grilled Cheese

Brie, sharp cheddar, Butterkase, on griddled sourdough, hot honey drizzle, served with tomato soup

Crispy Chicken Thigh Sandwich

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

Tuna Salad

Olive sourdough, celery, shallot, cornichons, mayo, served with shoestring fries

Chicken Salad

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

Farfalle with Ham and Peas

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

Dessert

Ask server about availability

Slice of Pie

Slice of Cake

Bread Pudding

*Ask about our seasonal
gluten-free options.*

Juice by the Glass

Apple Cranberry
Grapefruit Orange
Lemonade

Glass Bottle Soda

Coke Diet Coke
Sprite Frostie Root Beer
Frostie Black Cherry Frostie Ginger Ale

Cold Tea

Iced Black Tea Iced Passion

Tazo Hot Tea

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

Coffee

Bottomless Drip Coffee
Cold Brew

Espresso Drinks

Single Shot Espresso Americano
Double Shot Espresso Latté
Cappuccino Mocha

Menu subject to change.

ANTICIPATED LAUNCH DRINK MENU

Wine

White

Champagne Split
Champagne
Rose
Sauvignon Blanc
Chardonnay
Pino Grigio

Red

Cabernet Sauvignon
Pino Noir
California Red Blend

Mules

Moscow Mule

EvaDean's house vodka, lime, ginger beer

Kentucky Mule

Bourbon, lime, ginger beer

Jalisco Mule

Casamigos Anejo, lime, ginger beer

Holland Mule

Gin, lime, ginger beer

Sparkling Cocktails

Classic Mimosa

Fresh squeezed orange juice, Prosecco

Ruby Mimosa

Grapefruit juice, Prosecco

Kir Royal

Chambord, Prosecco

Elderflower Spritz

St Germain Elderflower Liqueur, Prosecco

Classic Bellini

Peach, Prosecco

Aperol Spritz

Aperol, Prosecco, orange wheel

EvaDean's 75

Chambord, Aperol, Prosecco, lemon, ginger beer

Italian 75

Limoncello, Prosecco

Specialty Cocktails

Bloody Mary

Tomato juice, celery seed, Valentina hot sauce, black pepper, horseradish Worcestershire sauce, Tajin rim, lemon and lime juice, Evadean's house vodka. Garnished with a beef stick, dill pickle spear, celery stick, Wisconsin cheese whips, cheddar scallion biscuit, green olive, lemon (additional: add beer back)

Verde Maria

Roasted tomatillo, roasted poblano, black pepper, Valentina hot sauce, lemon juice, lime juice, Tajin rim, blanco tequila, garnished with a beef stick, dill pickle spear, celery stick, Wisconsin cheese whips, cheddar scallion biscuit, green olive, lemon (additional: add beer back)

Gin Radler

Gin, Stiegl Grapefruit Radler, lime

Blackberry Rambler

Bourbon, blackberry, orange juice, lemon juice, simple syrup, orange bitters

Hot Irish Coffee

Black coffee, Shanky's Whip Irish Coffee Liqueur, sweetened cream

Cubano Coffee

Spiced rum, Fernet, cold brew, Shanky's Whip Irish Coffee Liqueur, Angostura bitters

The Expat

Sweet vermouth, Campari, soda

Raspberry Negroni

Raspberry gin, white vermouth, ginger, Creole bitters

Classic Margarita

Casamigos Blanco, Orange Curacao, lime, salted rim

Peach Margarita

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

Raspberry Margatini

Bombay Raspberry Gin, Triple Sec, lime, salted rim

Beer

On Draft

Miller Highlife
Sketchbook Mexican Style Lager Amistosa
Prosecco
Sparkling Rose

Bottles and Cans

Sketchbook Insufficient Clearance 12 oz can
Sketchbook Rotating IPA
Sketchbook Rotating Seasonal
Modelo Negro Modelo
Modelitos (7oz Modelo Especial)
Maplewood Son of Juice 12oz can
Maplewood Brownie Points
Bell's Brown Ale
Temperance Rotating
Half Acre Pony Pilsner
Allagash White Belgian Ale
Coors Banquet American Lager
Coors Light American Lager
Stiegl Hellas Lager
Stiegl Radler
Virtue Cider (Seasonal)
Ace Pare Cider

Spirits List

Vodka

EvaDean's House Vodka
Tito's
Kettle One

Gin

Chicago Spirit
Hendricks
Bombay London Dry
Bombay Raspberry

Whiskey

Chicago Spirit Bourbon
Four Roses Yellow Label Bourbon
FEW Bourbon
FEW Rye
Rittenhouse Rye
Johnny Walker Black Label Blended Scotch
Glenlivet 12 Yr Single Malt Scotch

Tequila

Casamigos Blanco
Casamigos Anjeo
Casamigos Reposado

Rum

Gustoso White
Gustoso Barrel Aged

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