

IF YOU USE A CREDIT CARD WE WILL CHARGE AN ADDITIONAL 3% TO OFFSET PROCESSING COSTS. THIS AMOUNT IS NOT MORE THAN WHAT WE PAY IN FEES. WE DO NOT SURCHARGE DEBIT CARDS



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

DINING ROOM MENU

Breakfast

Warm & Goopy Cinnamon Roll 12

Soft baked and smothered with cream cheese icing

Yogurt Parfait 11

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 Omelettes 15

Rolled 2-egg omelet. toast choice, hash browns (no substitutions)

Goat cheese and chives

or

Spanish chorizo with brie cream and fresh herbs

Classic Breakfast 17

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

Classic Eggs Benedict 17

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

Huevos Rancheros 17

Crispy corn tortillas, refried black beans, avocado, salsa roja, queso fresco, sunny up eggs, cilantro crema

Smoked Trout Scramble 18

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

Smoked Salmon and Sourdough Tartine 18

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, fresh avocado, two eggs over easy, everything seasoning, herb salad

Breakfast BLT 18

Bacon roulade, heirloom tomato, arugula, sundried tomato aioli, ciabatta roll. Side 2 over easy eggs.

Sides - 6

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

The Sweet Side

Brioche French Toast 16

House made brioche, cranberry maple apple compote, candied almonds, pepitas & sunflower seeds, maple syrup, whipped cream

Blueberry & Lemon Curd Pancakes 16

Fresh blueberries & buttery lemon curd with Vermont maple syrup

Buttermilk Pancakes 14

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

Belgian Waffle 13

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

Roasted Beet & Goat Cheese Salad 16

Roasted red & golden beets, mixed greens, arugula, candied pistachios, crumbled goat cheese and chives, goat cheese vinaigrette

Harvest Salad 16

Artisan lettuce mix, bulgur wheat, farro, quinoa, shaved brussel sprouts, cider poached apples, crumbled blue cheese, white soy vinaigrette

Caesar Salad 16

Romaine lettuce, olive tapenade, parmesan cheese, sourdough & parmesan crumble, poached egg, classic Caesar dressing.

Chickpea Salad 16

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

Salad Add-ons:

Grilled Chicken 8, Grilled Shrimp 8, Smoked Salmon 8, Rushing Waters Smoked Trout 8, Chicken Salad 8, Tuna Salad 8

\$2 Charge for all Split Items

Cocktail Menu on Back

Juice by the Glass - 5

Apple	Cranberry
Grapefruit	Orange
Lemonade	

Glass Bottle Soda - 5

Coke	Diet Coke (can) \$4
Sprite	IBC Root Beer
Boylan Black Cherry	Boylan Ginger Ale
Soda Water	

Cold Tea - 5

Iced Black Tea	Passion Berry
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Rishi Hot Tea - 5

Jasmine Green Tea	Blueberry Hibiscus
Chamomile	Earl Grey
English Breakfast	

Non-Dairy Creamers

Soy Milk, Oat Milk, Almond Milk

Brunching

Corned Beef Hash 19

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

Monte Cristo 19

Griddled brioche french toast, shaved ham, shaved turkey, gruyere cheese, mixed berry jam, shoestring fries

Shakshouka 18

Spicy stewed tomato sauce, baked eggs, fresh herbs, house made naan

Pozole Verde 18

Shredded chicken, hominy, shaved cabbage & radish, pickled fresno peppers, crispy tortillas, poached egg

The Irishman 20

Shaved corned beef, gruyere, sauerkraut, horseradish crema, sunny side up egg, open face on rye bread, shoestring fries

Lunching

Grown Up Grilled Cheese 17

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

Cheeseburger 18

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

Crispy Chicken Sandwich 18

Brioche bun, buttermilk crispy chicken, dill pickle chips, chili garlic ranch, shoestring fries

Tuna Salad Melt 18

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

Chicken Salad 18

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

Baked Mac & Cheese 11

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

Desserts From the Bakery

Mixed Fruit Tart 8	Brownies 4.5
Chocolate Eclair 5	Macarons 3.75
Cupcakes 4.50	Cookies 4
Flourless Chocolate Cake 7	
Homer's Ice Cream or Sorbet 4 / 7	

Passion House Coffee - 5

Bottomless Drip Coffee	Cold Brew
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Passion House Espresso Drinks - 6

Americano	Latté
Double Shot Espresso	Mocha
Cappuccino	Chai

DRINK MENU

Wine

White

Prosecco 12

Valdinevola, Veneto, Italy
Crisp, Citrus, Green Apple

Sparkling Rosé Split 18

Capital Fizz, Oregon, USA
Dry, Strawberry, Refreshing

Brut Sparkling 14/42

Joseph Cattin Cremant D'Alsace, France
Lemon, Creamy, Champagne-like finish

Rose 12/36

Day Wines 2022, Oregon, USA
Wild Strawberry, Raspberry

Sauvignon Blanc 12/36

Rain Vineyards 2023, Marlborough, New Zealand
Pineapple, Passion Fruit, Grapefruit

Chardonnay 16/48

Joey Tensley Fundamental 2022, CA, USA
Red Apple, Pear, Slight Oak

Gruner Veltliner 12/36

Gustav 2022, Niederösterreich, Austria
Peach, Apricot, White Pepper

Red

Pinot Noir 14/42

L'Instant 2022, Loire Valley France,
Cherry, Blackberry, Raspberry

Malbec / Merlot 12/36

Les Croisille Cocoricot 2020, France
Cherry, Blackberry, Raspberry

Côtes du Rhône, 14/42

Domaine De L'Harmas 2021, Rhône Valley, France
Black Currant, Violet, Spice

Cabernet Sauvignon 14/42

Ultraviolet 2021, CA, USA
Plum, Blueberry, Velvety Texture

Sparkling Cocktails

Classic Mimosa 12

Fresh squeezed orange juice, Prosecco

Ruby Mimosa 12

Grapefruit juice, Prosecco

Elderflower Spritz 12

St Germain Elderflower Liqueur, Prosecco

EvaDeans 75 12

Pueblo Viego Tequilla, Lime,
Strawberry Simple Syrup, Sparkling Rose

Aperol Spritz 12

Aperol, Prosecco, orange wheel, soda water

Seasonal Spritz 12

Limoncello, Aperol, Prosecco, Luxardo Cherry

Specialty Cocktails

Bloody Mary 12

EvaDeans Housemade Bloody Mix, Tajin Rim,
EvaDean's Vodka
Garnish: Beef stick, Dill Pickle, Celery, Wisconsin
Cheese Whips, Cheddar Scallion Biscuit, Green
Olive, Lemon
(add beer back +3)

Verde Maria 12

EvaDean's Housemade Verde Bloody Mix, Tajin
Rim, Blanco Tequila
Garnish: Beef stick, Dill Pickle, Celery, Wisconsin
Cheese Whips, Cheddar Scallion Biscuit, Green
Olive, Lemon
(add beer back +3)

The Cyclist 12

Parliament Gin, Stiegl Grapefruit Radler

Grown-up Lemonade 12

EvaDean's Vodka, Lemon Juice, Butterfly Pea
Flower Simple

Passion Spritz 12

EvaDeans Vodka, St Germain,
Ginger Syrup, Prosecco

Giribaldi 12

Campari, Orange Juice

Gilson Beach Gimlet 13

Raspberry Infused Bombay Sapphire Gin, Triple
Sec, Lime Juice

Espresso Martini 12

EvaDeans Vodka, Espresso, Chicago Spirits
Espresso Liqueur

Coffee Drinks

Irish Coffee 10

EvaDeans Whiskey, Demerara Syrup,
Whipped Cream

Irish Cream 10

Irish Cream Liqueur, Coffee, Whipped Cream

All Bread & Pastry
is made on site.

Jory Downer
- Certified Master Baker
- Coupe du Monde de la
Boulangerie
(grand award winner
Paris 2005)

Beer

On Draft

Miller Highlife 6

American Lager 4.6% ABV

Noon Whistle Gummylicious 9

Hazy IPA 6% ABV

Bottles and Cans

Sketchbook

Insufficient Clearance 7

Hazy IPA 5% ABV

Sketchbook Level Par 7

Lager 5.5% ABV

Modelo Negra 7

Munich Dunkel Style Lager 5.4% ABV

Maplewood Son of Juice 7

New England IPA 6.3% ABV

Maplewood Top Pocket 7

Blonde Ale 4.8% ABV

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

Carbliss Seltzers 7

0 Carbs, 0 Sugar, 100 Calories, GF, 5% ABV
Black Raspberry, Lemon Lime, Peach, Pineapple

Northman Cider Co. 7

Original Pub Cider 6.4% ABV

Mules

Moscow Mule, 10

EvaDeans Vodka, lime, ginger beer

Kentucky Mule, 10

EvaDean's Bourbon, lime, ginger beer

Jalisco Mule, 10

Pueblo Viejo Blanco Tequila, lime, ginger beer

Holland Mule, 10

EvaDean's Gin, lime, ginger beer