



SMALL BITES

Fried Brussels Sprouts \$12

Brussel Sprouts / Lemon Oil / Pickled Carrots / Hazelnuts

Dip Platter \$15

Crudite / Featured Hummus / Muhammara / Sourdough

Truffle Fries for two \$16

Shoestring Fries / Parmesan Reggiano / White Truffle Oil / Roasted Garlic Aioli

SALADS

Classic Caesar Salad \$13

House-Made Croutons / House Caesar Dressing / Parmesan / Romaine Wedge

Sugar Snap Pea Salad \$13

Radishes / Mint / Ricotta Salata / White Balsamic and Lemon Vinaigrette

Over Eden Salad \$13

Spinach / Pecans / Feta Cheese / Pickled Red Onions / Raspberry Vinaigrette

ENTREES

Caraway Salmon \$24

Salmon / Rye Berry and Beet Salad

Steak Frites \$32

Grilled 10oz NY Strip / Herb Fries / Chimichurri

Orange Glazed Chicken \$24

Grilled Chicken Leg and Thigh / Orange Chilli Glaze / Vegetable Fried Rice

Tuna Poke Bowl \$23

Orange Ginger Vinaigrette / Sesame Seed Crusted Seared Tuna / Pineapple Jicama Slaw / Pickled Red Onions / Radish / Basmati Rice / Sliced Avocado

*Make it a **Vegan Tofu Poke Bowl \$17**

Moules Marinières \$20

PEI Mussels Steamed in Hard Cider / Grilled Sourdough

HANDHELDS

Substitute Side Salad For Fries +\$3

Substitute Any Burger With An Impossible Patty

Vegetable Muffuletta \$18

Grilled Eggplant / Roasted Heirloom Carrots / Mixed Greens / Olive Spread

Thai Chili Burger \$22

8oz Ground Beef Patty / Pickled Chiles / Asian Slaw / Sweet Chili Mayo

Bacon Cheddar Ranch Burger \$20

8oz Ground Beef Patty / Peppers / Ranch Seasoning / Cheddar Cheese / Apple-Wood Bacon

Eden Burger \$18

8oz Ground Beef Patty / Romaine / Tomato / Red Onion / House Pickles / Choice Of Cheese

Chicken Romesco Sandwich \$17

Chicken Breast / Mixed Greens / Romesco Sauce / Fresh Mozzarella / Pesto Butter / Ciabatta

SWEET TREATS

Strawberry Rhubarb Galette \$12

Pots de crème \$11

Vegan Tiramisu \$12

HAPPY 5-7 PM HOUR DAILY

HAPPY HOUR SPECIALS

\$1.50 OFF ALL BEER CANS + SELTZERS

\$2 OFF ALL DRAFT BEERS

SANGRIA \$9

FRIED BRUSSELS SPROUTS \$7

Brussel Sprouts / Lemon Oil / Pickled Carrots / Hazelnuts

TRUFFLE FRIES \$7

Shoestring Fries / Parmesan Reggiano / White Truffle Oil /
Roasted Garlic Aioli

FEATURED HUMMUS \$7

House-Made Chips

MUHAMMARA DIP \$7

Roasted Red Pepper Dip / House-Made Chips

SPECIALTY COCKTAILS

RUM PUNCH \$13

Cask Aged Rum, Bitters, Mango Nectar, House Grenadine,
and Lime Juice

BLUE DERBY \$12

White Overproof Rum Infused with Blueberries,
Blueberry Puree, and Lemon Juice

SPICY MARGARITA \$13

Jalapeno Infused Tequila, Hot Honey, Triple Sec,
and Lime Juice

BANANA BOAT \$14

Overproof Rum, Banana Liqueur, Coconut Rum, Cream Of
Coconut, Oat Milk, and Pineapple Juice

FEATURED FRUITY MULE \$12

Please Ask Your Server Or Bartender For Current Flavor

SUNSET #2 \$14

Strawberry-Orange Shrub, Reposado Tequila, and Prosecco

SANGRIA \$11

Red or White

HOUSE COCKTAILS

ESPRESSO MARTINI \$12

Tito's Handmade Vodka and Owen's Espresso Nitro Martini
Mix

MARGARITA \$12

Milagro Tequila, Lime Juice, and Triple Sec

OLD FASHIONED \$12

Traveller Whiskey, Simple Syrup, and Bitters

MULE \$10

Wheatley Vodka, Lime Juice, and Owen's Ginger Beer

TEQUILA

Blanco, Reposado, Anejo

Casamigos
Chamucos
Hornitos

VODKA

Grey Goose
Kettle One
Tito's
Truly Flavored Vodka
(Wild Berry, Strawberry Lemonade, Pineapple Mango)

GIN

Beefeater
Bombay Sapphire
Hendricks
Tanqueray

WHISKEY

Jack Daniels
Jameson
Jim Beam
Makers Mark
Makers 46
Woodford Reserve
Woodford Rye

RUM

Bacardi
Captain Morgan
Cracked Coconut
Malibu
Myers Dark
Rhum Barbancourt 8yr
Ron Zacapa 23yr

RED WINES

Cabernet Sauvignon | Comtesse Marion | \$9 / \$30
Pinot Noir | Pinot Project | \$10 / \$34

WHITES WINES

Pinot Grigio | Vigneti Del Sole | \$10 / \$36
Chardonnay | Barnard Griffin | \$10 / \$38
Sauvignon Blanc | Chateau Laulerie | \$10 / \$38

SPARKLING | ROSE

Cava Brut Rose | Conquilla | \$10 / \$42
Cava Brut Blanc | Conquilla | \$10 / \$42
Extra Dry Peperino | Vigneti Del Sole | \$9 / \$38
Luc Belaire Gold | \$90
Luc Belaire Rose | \$90