Appetizers (Choose One)

Vegan Soup Of The Day

Tall Grass Baguette

herb butter/goat butter

Onion Jam Lebnah & Piadina

strained yogurt, onion jam, chives, grilled piadina

Eve Greens

artisan mixed greens, beets, carrots, sunflower seeds, eve goddess (vegan, gf, df)

Entree (Choose One)

Eve Hot Bowl

ancient grains, dandelion greens, seasonal vegetables, nuts & seeds, sesame vinaigrette comes with avocado & egg, or grilled chicken breast (vegan, dairy free, brown rice for gf option)

Deep Sea Red Crab Noodles

rice noodle flakes, chilli jam-cilantro thai bbq vin, green beans, basil, pickled vegetables, sesame seed, cilantro (dairy free, gf, nut free)

Pan Seared Coho River Salmon

coconut purple ube, foraged mushrooms, charred onions, watercress, black garlic jus (dairy free, gf, nut free)

Pork Osso Bucco

pozole rojo, hominy, burnt radish, grilled lime, marinated chayote squash, pork tamarind jus, cilantro (dairy free, gf, nut free)

Dessert (Choose One)

Black Sesame Coconut Gelato (Dine-In Only) Matcha Sauce, Black Sesame Tuille (vegan, gluten free)

Vegan Pumpkin Spice Blondies Coconut Caramel, Coconut Whipped Cream (vegan, gluten free) **Brown Butter Panna Cotta** *Fig Compote, Whipped Cream (gluten free, nut free)*