

MID DAY MENU

WEEK OF 10/26

OYSTER OF THE DAY*

3 each

COCKTAIL SHRIMP

3.5 each

GRILLED BROCCOLI SALAD

*pine nuts, golden raisins,
creamy pink peppercorn dressing*

13

HOUSE SALAD

*Eva's Garden greens,
carrot + ginger dressing*

11

SPICED PUMPKIN SOUP

maple crème fraîche

11

ZUCCHINI FRITTERS

sesame sauce

12

CHEESEBURGER*

cheddar, caramelized onion, pickles

15

GRILLED CHEESE

Fontina, Dijon

12

SANDWICH ADDITIONS:

avocado +4 / bacon +4 / mortadella + 4

*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase risk of foodborne illness. Please inform your server if you or any member of your party has a food allergy or sensitivity.

DRINKS

WEEK OF 10/26

wine

BISOL 'JEIO' PROSECCO - 13

NV, Valdobbiadene, Italy

BAYTEN SAUVIGNON BLANC - 12

'19, Cape of Good Hope, South Africa

FRANÇOIS CARILLON - 14

'16, Bourgogne, France

KRUGER RUMPF ROSÉ - 12

'18, Nahe, Germany

GIORNATA 'IL CAMPO' ROSSO - 13

'18, Paso Robles, CA

cocktails

BAYSIDE

spicy strawberry margarita

12

JOHN'S DAILY

spirited iced tea + lemonade, mint

11

RED SANGRIA

ask what's in today's?

12

beer

NIGHT SHIFT 'NITE LITE' LAGER - 5

LONE PINE 'BRIGHTSIDE' IPA - 9

**BELL'S BREWING 'BEST BROWN'
AMERICAN BROWN ALE - 10**

non-alcoholic

LEMONADE

4

ICED TEA

4

COLD BREW

4

COKE, SPRECHER'S ROOT BEER

5

DIET COKE, SPRITE

4