

## STARTERS

- TRUFFLE FRIES julienne cut fries tossed in truffle oil and served with remoulade sauce 9  
BISTRO FRIES julienne cut fries served with housemade spicy ketchup 7  
SHISHITO PEPPERS sweet soy glaze, cilantro, lemon, sesame seed 9  
CRISPY BRUSSEL PETALS almonds, Petit Basque cheese, and apple cider glaze 12  
MAC & CHEESE creamy Port Salut cheese, orecchiette pasta topped with aged parmesan cheese 12  
MEXICAN FLATBREAD cilantro pesto, pico de gallo, jalapeños, shrimp, avocado 14  
WILD MUSHROOM FLATBREAD mushrooms, roasted garlic cream sauce, baby arugula 13  
SHORT RIB FLATBREAD San Marzano tomatos, mozzarella cheese, red onions, parmesan, serrano chili, micro cilantro 14  
CHORIZO FLATBREAD San Marzano tomatos, Chorizo Pamplona, mozzarella, tomatillo salsa, jalapeno 13

## RAW BAR & SEAFOOD

- AHI TUNA TARTAR cilantro ginger ponzu, fresno chili, avocado puree and wonton chips 16  
HAMACHI SASHIMI ginger ponzu, avocado, serrano chili, sesame seed, petite cilantro 14  
ALBACORE SASHIMI albacore tuna sashimi, sesame vinaigrette, ponzu, daikon radish, yuzu kosho, chives, serrano chili, togarashi 15  
SEARED AHI SESAME SASHIMI seared sesame crusted ahi tuna, shallots, shaved onion, togarashi, soy sesame vinaigrette 16  
CRISPY RICE SPICY TUNA crispy rice topped with marinated spicy tuna Serrano Chili, Cilantro, togarashi & Sweet Soy 16  
KUMAMOTO OYSTERS 1/2 dozen served with cocktail sauce & mignonette MP  
SPICY MUSSELS red curry sauce, fresno chili, cilantro, lime 12  
SHRIMP CEVICHE TOSTADAS avocado cream, breakfast radish, yuzu, cilantro 12  
FISH TACOS beer battered flash fried Mahi Mahi tacos with cilantro slaw, roasted avocado cream, spicy aioli 12  
FRIED CALAMARI shishito peppers, shrimp, sambal aioli 16

## SOUP & SALADS

- COCONUT CURRY SOUP red curry & coconut soup with shrimp, cilantro, lime juice 8  
CLASSIC CHOPPED CAESAR house dressing, espillette chili, parmesan, brioche crouton 12  
ARTICHOKE & PROSCIUTTO house marinated artichokes, prosciutto di parma, arugula, parmesan, citronette 14  
GREEK QUINOA lipstick peppers, kalamata olives, heirloom tomato, feta, pickled onions, tomato vinaigrette 14  
BEETS & BURRATA fennel, grapefruit, almonds, calabrian chili vinaigrette 14

## SPECIAL

- WILD BOAR BURGER house blend boar patty, crispy apples, gorgonzola cheese, tobacco onions, secret sauce, arugula 18

## BURGERS

- CRISPY CHICKEN crispy chicken filet topped with habanero jack cheese cilantro and pickle slaw 15  
FIREHOUSE house blend beef patty, habanero jack cheese, applewood smoked bacon, giardiniera, field tomato, avocado crema 16  
BLACK LABEL Eden signature blend beef patty, truffle cheddar cheese, crispy potato strings, black truffle shavings, truffle garlic aioli 18  
ROYAL BLUE house blend beef patty, applewood smoked bacon, marbled blue jack cheese, arugula, field tomato, remoulade 16  
FIG house blend beef patty, sundried tomatoes, crispy prosciutto flakes, smoked gouda, lemon basil aioli, fig & olive tapenade 16  
CLASSIC house blend beef patty, aged cheddar, field tomato, butter lettuce, red onion, remoulade 15

## LARGE PLATES

- FETTUCCINI ALFREDO PASTA fresh made fettuccini, mushrooms, sundried tomatoes, basil, parmesan cheese 19  
SEAFOOD PASTA fresh made spaghetti, mussels, shrimp, calamari with housemade herb red sauce 21  
GRILLED HALF CHICKEN marinated & grilled Rocky's half chicken, tabbouleh, field greens, house made flatbread 21  
WHOLE GRILLED BRANZINO soft herb marinade, Jasmine rice, sumac, garden greens 32  
SEA BASS 7 oz. seared crisp, chick pea salad, spice merguez, pea tenderils 25  
GRILLED LAMB CHOPS marinated in rosemary with roasted sweet peppers, artichokes & lamb jus 28  
N.Y MANHATTAN STEAK & MARROW 7 oz. Dry Age with roasted bone marrow, chimichuri, bbq'd cippolini onions 32  
BABYBACK RIBS Slow cooked, fall off the bone ribs served with coleslaw & choice of side 32

### NO SUBSTITUTIONS

Party of 8 or more 18% gratuity will be included.

Eating raw undercooked fish, shellfish, eggs or meat increases the risk of food-borne illnesses. Not all ingredients are listed on the menu. Please inform your server of any food allergies.