

Evelyn's

BRUNCH

PATISSERIE BOARD	chef's rotating selection of fresh baked pastries	\$21
PARFAIT	honey-vanilla yogurt, house granola, mixed berries	\$14
AVOCADO TOAST	extra virgin olive oil, roasted cherry tomatoes, grilled radishes, goat feta, za'atar, chili flake - served with side salad	\$16
CHICORY CAESAR	kohlrabi, frisee, radicchio, house caesar, herbed breadcrumb, parmigiano	\$16
SOURDOUGH PANCAKES	lemon chantilly, blueberry compote, pistachio streusel, vermont maple syrup	\$18
MONTE CRISTO*	shaved ham, gruyere, steamed egg, challah bread, corn flake crust, raspberry jam - served with breakfast potatoes	\$22
EVELYN'S STANDARD BREAKFAST*	two eggs your way, breakfast potatoes, choice of bacon or sausage, choice of toast	\$22
POLENTA*	creamy anson mills polenta, confit tomatoes, poached egg, chive, parmigiano	\$16
BURNT ENDS BRISKET HASH*	roasted potatoes, brisket burnt ends, peppers & onions, sunny side egg, jalapeno crema	\$21
BISCUITS & GRAVY*	white lily buttermilk biscuits, sausage gravy, breakfast potatoes, two eggs your way	\$17
CROISSANT BENEDICT*	shaved ham, poached eggs, hollandaise, house croissant - served with breakfast potatoes	\$19
FORAGER OMELET*	wild mushroom medley, goat feta - served with side salad	\$19
BREAKFAST SANDWICH*	bacon, scrambled egg, horseradish dijonaise, gruyere, brioche - served with breakfast potatoes	\$21
BUCATINI	picante tomato butter, stracciatella	\$24
PAPPARDELLE*	white bolognese, parmigiano	\$27
EVELYN'S BURGER*	bear creek beef, fontina cheese, black truffle aioli, caramelized onions, arugula, house fries	\$24
ORA KING SALMON*	baby kale, roasted beets, pickled wheatberries, bacon beurre blanc	\$39
STEAK FRITES*	12oz NY strip, house fries, bearnaise (add egg \$4)	\$48

Parties of 8 or more will incur an automatic service charge of 22%.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

Evelyn's

DINNER

Small Plates

white lily buttermilk biscuits, honey butter	\$14
brussels sprouts, manchego, pickled red onion, smoked porcini reduction	\$14
acorn squash, whipped ricotta, calabrian chili, honey, arugula, herb salad	\$16
house salad, bibb lettuce, pepita gunpowder, radish, buttermilk vinaigrette	\$16
chicory caesar, kohlrabi, frisee, radicchio, house caesar, herbed breadcrumb, parmigiano	\$16
hamachi crudo, castelvetrano olive, preserved lemon, olive oil, chili ponzu	\$28
duck confit croquettes, smoked paprika aioli, chive	\$18
pork belly, miso-caramel glaze, green apple slaw, lettuce cups	\$18

Mains

mafaldine, braised rabbit, white wine, pecorino	\$24
pappardelle, white bolognese, parmigiano	\$27
bucatini, lobster, picante tomato butter, stracciatella	\$29
ravioli, wild mushroom, ricotta, lemon	\$24
evelyn's burger, bear creek beef, fontina cheese, black truffle aioli, caramelized onions, arugula, house fries*	\$24
ora king salmon, baby kale, roasted beets, pickled wheatberries, bacon beurre blanc*	\$39
half chicken, pan-seared, smoked tomato nduja, potato puree, charred broccolini	\$32
duck, seared breast, celery root, glazed carrots, blueberry gastrique	\$40
lamb shank, anson mills polenta, parmigiano, pickled squash salad, lamb jus	\$42
steak frites, 12oz prime ny strip, bearnaise*	\$62

*Thank you to our local vendors Bear Creek Farms, Bloomsbury Farm,
Nashville Grown, Farmer Dave, The Egg Shack,
Noble Springs Dairy & CC Gardens for your ongoing partnership.*

Parties of 8 or more will incur an automatic service charge of 22%.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

Evelyn's

COCKTAIL BITES

HOT HONEY SANDWICH \$16

fried chicken thigh, hot honey, pickles, house slaw

TAKEOUT CHICKEN \$16

sorghum chicken, kosho, garlic aioli

DUCK CONFIT CROQUETTES \$18

smoked paprika aioli, chive

HUMMUS \$15

white beans, tahini, lemon, house made pita

EVELYN'S BURGER \$24

bear creek beef, fontina cheese, black truffle aioli, caramelized onions,
arugula, house fries

v: vegetarian vgn: vegan gf: gluten free df: dairy free

Parties of 8 or more will incur an automatic service charge of 22%.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition.