



FOR THE TABLE

OYSTERS MP

1/2 dozen fresh seasonal Oysters served with cocktail sauce and mignonette

FRIED CALAMARI 20

seasoned and flash fried with shrimp, shishito peppers, served with sambal aioli

EDEN SHRIMP 16

seasoned flash fried shrimp served with soy sauce, cilantro, jalapenos

SHISHITO PEPPERS 16

flash fried peppers topped with sweet soy glaze, micro cilantro, black and white sesame seed

AHI TUNA TARTAR 20

chopped ahi tuna marinated in cilantro ginger ponzu, fresno chili, on avocado crema and wonton

BISTRO FRIES 13

julienne cut fries tossed with salt and parsely served with housemade spicy ketchup

TRUFFLE FRIES 15

julienne cut fries tossed in white truffle oil, salt, parsley and served with remoulade sauce

SWEET POTATO FRIES 13

julienne cut sweet potatoes served with spicy ketchup

SOUP & SALADS

COCONUT CURRY SOUP 12

red curry coconut soup with shrimp, cilantro, fresh lime juice, fresno chilis

CHOPPED CAESAR 16

crisp chopped romaine tossed in housemade caesar dressing, aged parmesan, brioche croutons
add chicken 7 | add grilled shrimp 9

EDEN GREEK 16

baby iceberg lettuce, cucumber, red onion, cherry tomatoes, olives, feta, lemon dressing
add chicken 7 | add grilled shrimp 9

BABY BEET SALAD 16

roasted tri-color baby beets with fresh fennel, orange, avocado and citrus vinaigrette

BURGER

Burgers are served with fresh baked salt & pepper brioche bun

BLACK LABEL 25

Eden's premium signature beef patty stuffed with truffle onion confit topped with aged cheddar, crispy potato strings, fresh black truffle shavings, truffle garlic aioli
***vegan patty available upon request*

BLACK LABEL SLIDERS 25

Eden's premium signature beef patty stuffed with truffle onion confit topped with aged cheddar, crispy potato strings, truffle garlic aioli

CRISPY CHICKEN 17

crispy chicken filet topped with habanero jack cheese, cilantro aioli and pickle slaw
***vegan patty available upon request*

CRISPY CHICKEN SLIDERS 22

crispy chicken filet topped with habanero jack cheese, cilantro aioli and pickles

FIREHOUSE 19

house blend beef patty, habanero jack cheese, applewood smoked bacon, giardiniera, field tomato, avocado crema
***vegan patty available upon request*

ROYAL BLUE 19

house blend beef patty, applewood smoked bacon, marbled blue jack cheese, arugula, field tomato, red onion, remoulade
***vegan patty available upon request*

FIG 19

house blend beef patty, sundried tomatoes crispy proscuitto flakes, smoked gouda, lemon basil aioli, fig & olive tapenade
***vegan patty available upon request*

DOUBLE SMASH BURGER 19

double house blend beef patty, double cheddar cheese, house-made remoulade, lettuce, tomato, pickles, onion
***vegan patty available upon request*

SMASH BURGER SLIDERS 22

house blend beef patty, cheddar cheese, house-made remoulade, lettuce, tomato, pickles, and grilled onions

MAIN COURSES

TRUFFLE TAGLIONI 38

Black Truffle cream sauce, fresh taglioni, Cremini Mushrooms, topped with fresh black truffle shavings, crispy potato strings and chives

RIB CHOP 38

14oz grilled bone-in Ribeye Steak, served with compound butter, wedge cut fries, house salad

CHICKEN PICCATA 25

roasted chicken breast, lemon, garlic, capers, over angel hair pasta

FETTUCCINI ALFREDO 25

tossed in creamy alfredo sauce with fresh cherry tomatoes, basil, aged parmesan
add chicken 7 | add grilled shrimp 9

BUTTERFLIED BRANZINO 35

butterfly cut Branzino, grilled in a Guajillo marinade. Served with grilled Broccolini with house herb seasoning.

FLATBREAD

BLACK TRUFFLE 29

housemade flatbread topped with a truffle garlic sauce, crispy potato strings, caramelized onions, mozzarella cheese, and fresh summer truffle shavings

MEXICAN 25

housemade flatbread topped with a cilantro pesto sauce, shrimp, pico de gallo, jalapeños, mozzarella cheese and fresh avocado

WILD MUSHROOM 22

housemade flatbread with a creamy roasted garlic sauce, fresh mushrooms mozzarella cheese and arugula

MEAT LOVERS 20

housemade flatbread, spicy San Marzano tomato sauce, italian sausage, bacon, salami, onion, mushroom and mozzarella cheese

DESSERT

DIPPIN DOTS 10

choice of flavor: banana split, chocolate, brownie batter or cookies 'n cream

BREADPUDDING 15

house-made breadpudding topped with butterscotch apples, toasted cinnamon, and vanilla ice cream

CREME BRULEE 12

lavender vanilla bean custard caramelized sugar topped with mixed berries

BEIGNET 13

French style donuts, farmers market fruit compote, chantilly

NO SUBSTITUTIONS

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. PRICES MAY CHANGE WITHOUT NOTICE.

FOR ALL GUESTS: FACE COVERINGS ARE REQUIRED FOR ANYONE ON PREMISE AT ALL TIMES, EXCEPT WHEN SEATED. NO EXCEPTIONS.

All reservations are limited to 2 hour seating. All walk in & stand by guests are offered a 90 minute time slot. ALL RULES AND GUIDELINES ARE SUBJECT TO CHANGE WITHOUT NOTICE.