Eden BURGER BAR

STARTERS

STREET CART CALAMARI
Seasoned flash fried calamari and shrimp, shishito peppers, elote, charred lemon, ponzu

DUCK FAT POUTINE
Duck fat fries, beer cheddar fondue, Cotija cheese, duck gravy, sweet and spicy sour cream, scallions

SEOUL WINGS
Seasoned double fried wings, sesame chili glaze, scallions, pickled cucumber & radish

BACON BRAT NACHOS
Tortilla chips, bratwurst, jalapeño bacon, giardiniera, potato puffs, cilantro, cheese fondue, spicy aioli

KALE PARMESAN SALAD
Kale mix, cheesy couscous, toasted pine nuts, crispy kale, parmesan vinaigrette

Add Chicken $4

GRILLED CAPRESE SALAD
Caramelized tomato, mozzarella, fresh basil, smoked tomato vinaigrette, fig balsamic glaze, basil oil

CHEESE AND TOAST
Assorted cheeses, everything bagel seasoned brioche toast, hickory salted almonds, fig and olive tapenade, fig preserves

BEVERAGES

BOTTLED WATER
SPARKLING WATER
ORGANIC ICE TEA
BOTTLE OF COKE, DIET COKE, SPRITE
BUNDABERG GINGER BEER
BUNDABERG ROOT BEER
FENTIMANS CHEERY TREE COLA
FENTIMANS CURIOSITY COLA
ORGANIC HOT TEA
ESPRESSO
CAPPUCCINO
LATTE

HOUSE BURGERS

All House Burgers are a signature blend of beef.

FIREHOUSE
Jalapeño bacon, giardiniera, field tomato, habanero jack, avocado-mayo

Pair it with Beer: Pilsner or Lager
Pair it with Wine: Pinot Noir or Chardonnay

REHAB
Sweet potato sausage hash, jalapeño bacon, danish havarti, fried egg, maple mustard mayo

Pair it with Beer: Pilsner, Golden Ale, or Hefewizen
Pair it with Wine: Chianti, Pinot Noir, or Rosa

FIG
Fig, sun-dried tomato, crispy prosciutto flakes, arugula, smoked gouda, lemon basil aioli, fig and olive tapenade

Pair it with Beer: Red Ale, IPA, or Pilsner
Pair it with Wine: Pinot Noir, Pinot Grigio, Chardonnay

ROYAL BLUE
Blueberry bacon, blue cheese crumbles, marbled blue jack, arugula, field tomato, grilled onions, remoulade

Pair it with Beer: Brown Ale, IPA, or Rye
Pair it with Wine: Red Blend, Malbec, Sauvignon Blanc

BLACK LABEL
Truffle cheddar, potato strings, black truffle shavings, truffle garlic aioli

Pair it with Beer: White ale, Hefeweizen, or Lager
Pair it with Wine: Merlot, Cabernet, Red Zinfandel

CRAFT IT
Frisee lettuce, field tomato, onion

CHEESE IT
AGED ASIAGO
BLUE CHEESE CRUMBLES
CHEDDAR
DANISH HAVARTI
GHOST PAPPER
HABANERO JACK
MARBLED BLUE JACK
MOZZARELLA
SMOKED GOUDA
WHITE CHEDDAR

SPREAD IT
AVOCADO-MAYO
SPICY KETCHUP
REMOULADE

TOP IT
AVOCADO
BACON
FRIED EGG

SPECIALTY BURGERS

GARDEN
Veggie patty, charred mozzarella, grilled farmers vegetables, balsamic onions, frisee, greek feta pudding

Add Avocado $1.50

Pair it with Beer: Lager, Pilsner, or Cider
Pair it with Wine: Chardonnay or Pinot Grigio

DUCK
Duck stuffed with sautéed garlic and apricots, grilled green onion, daikon slaw, danish havarti, cilantro pesto sauce

Pair it with Beer: Hefeweizen, IPA, or Light Ale
Pair it with Wine: Pinot Noir, Rose, or Chardonnay

LAMB
Cumin spiced lamb, greek feta pudding, field tomato, arugula, onion, harissa aioli

Pair it with Beer: Pilsner, Lager, or Light Ale
Pair it with Wine: Red Blend, Malbec, or Cabernet Sauvignon

BISON
Bison stuffed with sun-dried tomato, mesquite peppers, tobacco onion, mild cheddar, heywoods mustard

Pair it with Beer: IPA
Pair it with Wine: Red Blend or Red Zinfandel

MORE BUNS

ONE "HOT" DOG
All beef hot dog, daikon slaw, marinated cucumber, jalapeño, spicy aioli

Pair it with beer: Plisner or Lager

COUNTRY FRIED
Buttermilk fried chicken filet, hickory pickles, banana peppers, maple mustard slaw

Pair it with Beer: Lager or Golden Ale
Pair it with Wine: Cabernet Sauvignon, Chardonnay, Red Zinfandel

LOBSTER ROLL
Poached lobster, marinated frisee, chili flakes, celery, citrus-mayo, smoked salted butter

Pair it with Beer: Pilsner, White Ale, or Saison
Pair it with Wine: Chardonnay

PAIR IT

BISTRO FRIES / Spicy Ketchup
TRUFFLE FRIES / Remoulade
SWEET POTATO FRIES / Spicy Ketchup
ONION RINGS / Remoulade

ADDITIONAL DIPPING SAUCE

CABBAGE
Crisp green cabbage marinated in lemon herb vinaigrette

PIES

MARGHERITA
San Marzano tomato sauce, fresh mozzarella, grana, fresh basil

Add Calabrese Salami $3

PROSCIUTTO
San Marzano tomato sauce, fresh mozzarella, grana, kalamata olive, prosciutto di parma, calabrese salami, olive oil

CALI
Fresh mozzarella, cilantro pesto sauce, jalapeño, pico de gallo, avocado

Add Chicken $3 or Add Shrimp $5

VINO
Cabernet mushroom sauce, fresh mozzarella, grana, arugula, truffle oil, fig balsamic glaze

SUNNY SIDE UP
Roasted garlic cream sauce, fresh mozzarella, grana, thick cut bacon, farm eggs sunny side up, truffle oil

ARTICHOKE CHICKEN
Roasted garlic cream sauce, aged asiago cheese, chipolte rubbed chicken breast, marinated artichoke, slow roasted tomato

CHEATS

S'MORES DONUT CAKE
CHOCOLATE LAVA CAKE
CHEESE CAKE

NO SUBSTITUTIONS

Party of 6 or more 18% gratuity will be included.

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

Eden.

BURGER BAR