



EAT GOOD FOOD



DRINK GOOD WINE

“THERE CAN’T BE GOOD LIVING WHERE THERE IS NOT GOOD DRINKING” BEN FRANKLIN

MARINATED OLIVES	
GARLIC, CITRUS, ROSEMARY, FENNEL.....	\$4
MUSHROOM RISOTTO FRITTERS	
PROVOLONE, SMOKY GARLIC CREME.....	\$6
STOUT BATTERED ONION RINGS	
SWEET HORSERADISH MUSTARD.....	\$4 ^{.50}
HOUSE CUT FRIES	
MALT VINEGAR HOUSE DIP.....	\$4 ^{.50}
SKILLET CORN BREAD	
AVOCADO BUTTER, JALAPENO JELLY.....	\$6
*STEAK TARTARE	
PASTRAMI AIOLI, KALAMATA OLIVE PUREE, QUAIL EGG YOLK	\$7

*EATBAR BABY BURGER	
BLACK TRUFFLE AIOLI, BALSAMIC ONION MARMALADE	\$3 ^{.50}
CRISPY PORK SLIDER	
CELERY ROOT SLAW, RED CHILIS	\$3 ^{.50}
CHEDDAR BRATWURST	
BACON BRAISED SAUERKRAUT, SPICY MUSTARD.....	\$8

EAT BAR SALAD	
SHAVED VEGETABLES, HAZELNUTS, BLEU CHEESE, CHAMPAGNE VIN.....	\$6
ROASTED BEETS	
SMOKED RICOTTA, GRAPEFRUIT, WALNUTS, CUMIN-HORSERADISH VIN....	\$8
BIBB LETTUCE WEDGE	
BACON, ALMONDS, APPLES, CAPERS, CREAMY THYME DRESSING.....	\$7

*EATBAR CHEESEBURGER	
HOUSE GROUND BEEF, SHARP CHEDDAR, MAYONNAISE, FRIES.....	\$12
*LAMB BURGER	
SPICED LAMB AND PORK, CURRY WHIPPED FETA, TZATZIKI, FRIES.....	\$14
GREEN HERB PAPPARDELLE	
RAPINI, FINGERLINGS, BEECH MUSHROOMS, RICOTTA, BREADCRUMBS....	\$11
CHICKEN & WAFFLE	
THE CLASSIC. FRIED CHICKEN, GRAVY, GREENS.....	\$12
PEI MUSSELS	
RED ONION, PANCETTA, SMOKY TOMATO BROTH, CRUSTY BREAD.....	\$11
*STEAK FRITES	
HANGER STEAK, PEPPERCORN SAUCE, HOUSE CUT FRIES.....	\$14

EATBAR WINE FLIGHTS

“LA DOLCE ITALY”
\$12

“HOW SWEET IT ISN’T”
\$12

“TO BLEND OR NOT TO BLEND”
\$12



ICE CREAM SANDWICH
CHOCOLATE CHIP COOKIE
PEANUT BUTTER ICE CREAM,
CHOCOLATE SAUCE

TOFFEE BACON BREAD PUDDING
BANANNA ICE CREAM

BANANA SPLIT
NUTELLA, CHOCOLATE SAUCE
BELGIAN WAFFLE

EATBAR’S PIE OF THE DAY
ASK YOUR SERVER ABOUT
TONIGHT’S SELECTION

• • •
\$6 EACH



CHARCUTERIE

FARMSTEAD CHEESE

GARNISHES

HOUSE CURED UMBRIAN SALAMI	CAVE AGED CARDONA GOAT WI
HOUSE CURED SALSICCIA	CHERRY GLEN ASH GOAT MD
HOUSE CURED LONZA	CACIOTA TARTUFO SHEEP ITALY
DUCK RILLETTE	CAVE AGED MARISA SHEEP WI
VEAL TERRINE	GREEN HILL CAMEMBERT COW GA
PÂTÉ OF THE DAY	BAYLEY HAZEN BLUE COW VT
\$5 EACH	\$5 EACH

TRUFFLE HONEY
SMOKED NUTS
MOSTARDA
PORT FIG COMPOTE
APPLE JELLY
\$2 EACH



HAPPY HOUR M-F 4-7PM --- EATBAR LOUNGE IS AVAILABLE FOR PRIVATE PARTIES

A 20 Percent Gratuity will be added to parties of 8 or More

VISIT US ONLINE AT WWW.EAT-BAR.COM AND JOIN THE MAILING LIST --- FOLLOW US ON TWITTER & FACEBOOK

*** Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness

