



EAT GOOD FOOD



DRINK GOOD WINE

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

**EAT PETITES**

- % HOUSE ROASTED OLIVES ..... \$5
- EATFRITES ..... \$4
- BUTTERMILK BATTERED ONION RINGS ..... \$4
- THE “SLOPPY JOEY” - BBQ DUCK ON A PARKER HOUSE ROLL..... \$4
- \*STEAK TACOS WITH PICO DE GALLO,  
TOMATILLO SALSA & GUACAMOLE..... \$6
- BRUSCHETTA TRIO  
-BEET & RICOTTA SALATA, PROSCIUTTO & FAVA ..... \$6
- CHICKEN WINGS WITH SPICY ROOSTER SAUCE ..... \$7
- \*ROSEDA FARMS STEAK TARTARE WITH OLIVE PUREE ..... \$6
- ROASTED SUMMER SQUASH TART WITH TOMATOES & MOZZARELLA . \$8
- CHARRED OCTOPUS WITH CHICKPEAS & SUNDRIED TOMATO..... \$8
- HERB MARINATED SHRIMP WITH GRITS &  
SMOKED TOMATO TASSO SAUCE ..... \$8
- \*EATBAR BABY BURGER ..... \$4

**DRINKBAR SPECIALS**

VILLA ROSA  
GAVI DI GAVI, ITALY  
\$10

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PIETRO MARINI  
TORRONTES, ARGENTINA  
\$8

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THREE WIVES  
PINOT GRIS, OREGON  
\$9

**SOUPS & SALADS**

- CHILLED MELON SOUP WITH LACHINATA CREME FRAICHE..... \$6
- MIXED GREENS, CUCUMBERS, RADISHES & CHAMPAGNE VIN ..... \$6
- \*POACHED FARM EGG WITH ROMAINE & BACON ..... \$8

**SANDWICHES**

- THE “ROCKY MARCIANO” PIADINE  
-MORTADELLA, BOLOGNE, SALAMI, PROVOLONE & FLATBREAD .... \$9
- RED APRON ITALIAN SAUSAGE & PEPPERS w/ PROVOLONE ..... \$9
- \*DRY AGED ROSEDA FARMS EATBURGER ..... \$10

**SUPPERS**

- \*MARINATED FLANK STEAK & FRITES WITH RED WINE SAUCE.... \$15
- MEATBALLS WITH CREAMY POLENTA ..... \$8
- OSCAR BLUES BEER BATTERED FISH & CHIPS..... \$11
- BIG BOWL OF STEAMED MAINE MUSSELS ..... \$9
- BUCATINI PASTA WITH BASIL, TOMATOES & GARLIC ..... \$9



DEVIL’S FOOD CUPCAKE WITH PEANUT BUTTER MOUSSE \$4

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CHOCOLATE CHIP & PISTACHIO ICE CREAM SANDWICH \$5

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HOMEMADE CHERRY PIE WITH VANILLA ICE CREAM \$6



**CHARCUTERIE**

**FARMSTEAD CHEESE**

**GARNISHES**

HOUSE CURED SOPRESSATA	LAVENDER CUSHE   GOAT   USA	TRUFFLE HONEY
HOUSE CURED BRESAOLA	BUCHERON   GOAT   FRANCE	SMOKED NUTS
HOUSE CURED FENNEL SALAMI	NANCY’S CAMEMBERT   SHEEP   USA	PLUM MARMALADE
PROSCIUTTO DI PARMA	PECORINO TARTUFO   SHEEP   ITALY	PORT FIG COMPOTE
PORK RILLETTE	CABOT CLOTHBOUND CHEDDAR   COW   USA	BLUEBERRY PRESERVES
CHICKEN LIVER TERRINE	EPOISSES   COW   FRANCE	<b>\$2 EACH</b>
RABBIT PÂTÉ	ROUGE CREAMERY   BLUE   USA	
<b>\$4.5 EACH</b>	FOURME D’AMBERT   BLUE   FRANCE	
	<b>\$4.5 EACH</b>	



CHEF DE CUISINE JOEY ALVAREZ  
CINEMA NIGHT EVERY SUNDAY --- EATBAR LOUNGE IS AVAILABLE FOR PRIVATE PARTIES  
VISIT US ONLINE AT WWW.EAT-BAR.COM AND JOIN THE MAILING LIST

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