



EAT GOOD FOOD



DRINK GOOD WINE

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

%EAT PETITES

- HOUSE ROASTED GREEN & BLACK OLIVES \$5
- EATFRITES \$4
- BUTTERMILK BATTERED ONION RINGS \$4
- WILD MUSHROOM RAGOÛT \$5
- PAN FRIED COD FRITTER WITH LEMON AIOLI \$2
- BRUSCHETTA TRIO OF FAVA, PROSCIUTTO & RAPINI \$6
- ROOSTER SAUCE BASTED CHICKEN WINGS \$7
- RED APRON STEAK TARTARE WITH OLIVE PUREE \$6
- ASPARAGUS & CARAMELIZED ONION TART WITH GOAT’S CHEESE .. \$8
- CHARRED OCTOPUS WITH CHICKPEAS & SUNDRIED TOMATO \$8
- OLD BAY STEAMED LOUISIANA SHRIMP \$10 1/2 LB
- EATBAR BABY BURGER \$4

SOUPS & SALADS

- WATERMEN’S STEW WITH CALAMARI, MUSSELS & CLAMS \$7
- 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
- HOUSEMADE FORK TENDER PASTRAMI & RYE WITH SLAW \$9
- CORNMEAL BREADED OYSTER PO’BOY WITH REMOULADE \$8
- DRY AGED ROSEDA FARMS EATBURGER \$10

SUPPER

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

DRINKBAR SPECIALS

VIÑA AJIBE ROSADO
ROSÉ OF SYRAH, SPAIN
\$7

PIETRO MARINI,
TORRONTES, ARGENTINA
\$8

PARIS GOULART “GLAM”
MALBEC BLEND, ARGENTINA
\$8



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

• • •

CHOCOLATE CHIP & PISTACHIO ICE CREAM SANDWICH \$5

• • •

HOMEMADE CHERRY PIE WITH VANILLA ICE CREAM \$6



CHARCUTERIE

FARMSTEAD CHEESE

GARNISHES

HOUSE CURED SOPRESSATA	LAVENDER CUSHE GOAT USA	TRUFFLE HONEY
HOUSE CURED BRESAOLA	VALENCAY GOAT FRANCE	SMOKED NUTS
HOUSE CURED FENNEL SALAMI	NANCY’S CAMEMBERT SHEEP USA	HUCKLEBERRY PRESERVES
PROSCIUTTO DI PARMA	PECORINO TOSCANO SHEEP ITALY	PORT FIG COMPOTE
PORK RILLETTE	CABOT CLOTHBOUND CHEDDAR COW USA	APRICOT JELLY
	PONT L’EVEQUE COW FRANCE	\$2 EACH
CHICKEN LIVER TERRINE	ROUGE CREAMERY BLUE USA	
RABBIT PÂTÉ	FOURME D’AMBERT BLUE FRANCE	
\$4 EACH	\$4 EACH	
\$6 EACH		



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

