EVOO

BISTRO

SALAD & APPETIZERS



CRISPY FRIED ARTICHOKES 12
truffle aioli

CALAMARI 12
lemon zest, parsley, capers

HEIRLOOM TOMATO SALAD 11
gorgonzola, shaved red onion, charred onion vinaigrette

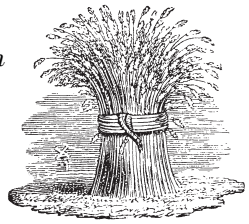
BIBB LETTUCE SALAD 11
dried cranberries, walnuts, creamy blue cheese dressing

SOUP DU JOUR 8

CHICKEN CAESAR 14
sun dried tomatoes, broken vinaigrette

ARUGULA SALAD 12
shaved fennel, radishes, lemon vinaigrette

APRICOT ALMOND CHICKEN SALAD 10
mesclun greens, balsamic vinaigrette
(also available as a sandwich on multigrain bread)



ENTRÉES



BLT 11
arugula, heirloom tomatoes, toasted ciabatta bread

CHICKEN PARMESAN SANDWICH 11
mozzarella, caesar salad

SHRIMP SCAMPI 18
linguine pasta, parmesan

GRILLED SALMON QUESADILLA 14
smokey tomato salsa, sour cream

TRADITIONAL RUEBEN 10
rye bread, french fries

RIGATONI WITH LAMB SAUSAGE 17
tomatoes, spinach, cranberry beans

GRILLED SIRLOIN BURGER 12
aged cheddar, bacon, french fries

BBQ PULLED PORK SANDWICH 11
frizzled onions, french fries

SPICY CHICKEN SANDWICH 11
swiss cheese, grilled onion, chipotle sauce

PAPPARDELLE WITH BRAISED VEAL 20
tomatoes, oregano



GRILLED SALMON 18
haricot vert, spinach, red wine syrup

BEVERAGES

Espresso	3.25
Cappuccino	4.25
Add Marie Brizard Anisette	5.00
EVOO Cofffee (Tia Maria, Grand Marnier, Creme de Cacao)	8.50

SARATOGA SPRINGS WATER

Non-Sparkling 12 oz	2.95
Non-Sparkling 28 oz	5.95
Sparkling 12 oz	2.95
Sparkling 28 oz	5.95

Heineken	4.25
Sam Adams	4.25
Sierra Nevada Pale Ale	4.25
Samuel Smith Oatmeal Stout	4.75
Samuel Smith Lager	4.75
Samuel Smith's Nut Brown Ale	4.75
Amstel Light	4.25
Miller Light	3.75
Coors Light	3.75
Buckler (non-alcoholic)	3.95

EXECUTIVE CHEF
Brian Martin

www.evoomarket.com

2011.12.04 - LUNCH

‡ Consuming raw or undercooked meats, seafood, shellfish, poultry or egg can increase your risk of food borne illness.

A gratuity of 20% may be added to parties of 5 or more.