



Appetizers

Crispy Vegan Sesame "Chicken" Bites

Served with your choice of sweet Thai chili sauce, spicy buffalo, honey mustard, or Whiskey BBQ sauce..... \$10

Golden Vegetable Egg Rolls

Asian inspired egg rolls filled with carrots, cabbage, onion, celery, and spices. Served with ponzu dipping sauce \$ 9

Lobster Rangoon

A blend of cheeses, lobster meat, scallions & Asian seasonings, served in a crispy wonton wrapper & accompanied by our Asian duck sauce..... \$ 9

Tuscan Bruschetta

Red onions, fire-roasted tomatoes, garlic, fresh basil atop stone-baked panini bread, drizzled with aged balsamic reduction \$ 11

Baked Spinach & Artichoke Dip

A creamy mix of spinach, artichokes, garlic, & cheese, served with pita bread \$ 9

Crispy Pesto Arancini

Crispy pesto risotto balls stuffed with mozzarella and served with marinara sauce ... \$ 9

Pig Wings

Tender, braised then fried baby pork shanks, with your choice of dipping sauce.... \$ 12

EVO Sampler Platter

Crispy Pesto Arancini, Golden Vegetable Egg Rolls, Pig Wings, Baked Spinach & Artichoke Dip, Crispy Vegan Sesame "Chicken" Bites, Tuscan Bruschetta & Lobster Rangoon served with panini bread & dipping sauces \$ 18

Hummus and Pita

Available gluten-free for an additional \$2 \$ 6

Salads

Homemade Dressings: Creamy Balsamic, Ranch, Blue Cheese, Apple Cider Vinaigrette, Raspberry Vinaigrette, and Lemon-Herb Vinaigrette

House Salad

Fresh baby mesclun greens, cucumbers, tomatoes, carrots, sprouts, red onions, and croutonsside \$6 entree \$10

Fattoush Salad

Diced cucumbers, tomatoes, onions, parsley, mint, feta, scallions, and pita chips tossed in a lemon-herb vinaigrette.....side \$8 entree \$12

Baby Spinach and Goat Cheese

Crisp baby spinach, dried cranberries, red onion, fire roasted tomatoes & crumbled Chevre with apple cider vinaigretteside \$8 entree \$12

Stone Baked Avocado Tuscany

A stone baked avocado half served on a bed of sauteed baby spinach, fire-roasted tomatoes, garlic, and onions, drizzled with olive oil & an aged balsamic reduction \$ 10

The Wedge

Crisp iceberg lettuce, cucumbers, tomatoes, red onion, crumbled blue cheese, croutons & choice of house made dressing \$ 9.25

Add grilled or crispy chicken, tofu, or tuna salad\$ 4.75

Add grilled salmon or shrimp.....\$ 8

Soups

Vegetarian Soup of the Daysmall \$6 large \$8

Soup of the Daysmall \$7 large \$9

French Onion Soup \$ 7

Delivery Hours

Monday: Closed

Tuesday - Friday: 11-2, 4-10

Saturday & Sunday: 3:30 - 10

Burgers

Burgers served on a toasted egg Brioche roll. Vegan burger rolls available upon request. Gluten-free rolls available for an additional \$2

Served with your choice of side

The American Kobe

1/2 pound of 100% American Kobe beef, flame-grilled \$ 17

The Phat Albert

1/2 pound all-natural Adams Farm ground beef, stuffed with a blend of American and cheddar cheese, baked in a 1600 degree stone hearth \$ 12

The Double Stack Beef

Two 1/4 pound all-natural Adams Farm ground beef patties flame-grilled..... \$ 12

The Double Stack Black Bean

Two vegan black bean patties cooked in a stone hearth oven..... \$ 11

Complementary Toppings:

Lettuce | Tomato | Onions | Pickles | Sautéed Mushrooms | Sautéed Onions
Sautéed Peppers | Sprouts | BBQ Sauce | Jalapenos | Pineapple | Mustard | Mayo
Cheeses: Cheddar | American | Swiss | Pepper Jack

Feta | Blue | Daiya Vegan

Premium Toppings

Bacon | Fake Bacon | Sausage | Extra Cheese
Ghost Chili Hot Sauce \$1.75 ea
Avocado \$1.25

Sandwiches

Choice of white or wheat wrap, panini, or 7-grain bread

Served with your choice of side

The Phelan

Grilled salmon, lettuce, tomato, scallion, red onion, and a sriracha aioli \$ 12

Hummus and Veggie

Organic hummus, lettuce, tomato, sprouts, carrots, cucumber, and red onion \$ 10

Apple Turkey Westermann

Oven-roasted turkey breast, granny smith apples, avocado, red onion, cheddar cheese & cranberry aioli. Can be made Vegan for an additional \$1.50..... \$ 11

Mandarin Chicken Satay

Grilled chicken breast or tofu, bell peppers, onions, lettuce, carrots, scallions, Mandarin oranges & a sweet & spicy Thai peanut sauce..... \$ 11

El Cubano

Pulled pork, sliced ham, cheddar cheese, red onion, B&B pickles, yellow mustard and swiss cheese \$ 12

The Lebanon

Sautéed chicken or tofu, lemon juice, allspice, sautéed mushrooms, lettuce, fire-roasted tomatoes & a cucumber yogurt salad \$ 12

Tuna Melt

White tuna salad, tomatoes, fresh avocado, and cheddar cheese \$ 11

Italian Grilled Cheese

Sliced cheddar, fresh mozzarella, sliced tomatoes, fresh basil, cracked pepper, olive oil, and drizzled with aged balsamic glaze \$ 10

Asian Steak Bomb

Shaved steak, onions, mushrooms, bell peppers, American cheese, and Thai chili teriyaki sauce. Can be made Vegan for an additional \$1.50 \$ 12

Parmigiano

Your choice of chicken or eggplant with marinara, and Evo blend cheese \$ 11

Tuscan Pesto Chicken

Grilled chicken breast, swiss cheese, tomato, onion, and basil pesto \$ 12

BBQ or Buffalo Chicken Ranch

Crispy chicken cutlet, apple smoked bacon, whiskey BBQ sauce or buffalo sauce, tomato, cheddar cheese, and ranch dressing \$ 12

Build Your Own Pizza

Choice of Traditional White, Thin White Pita, Thin Wheat Pita, or Gluten-Free Crust (\$2 extra)

Just Cheese and Sauce	\$ 10
Additional Toppings	\$ 1.75 each
Premium Toppings	\$ 2.75 each
Drizzles	\$.75

Toppings:

Sauces: Marinara, Alfredo, Pesto, Black Bean

Veggies & Fruit: Tomatoes, Onions, Bell Peppers, Mushrooms, Pineapple, Scallions, Chopped Garlic, Black Olives, Broccoli, Artichokes, Jalapenos, Fresh Basil

Premium Meat Toppings: Sausage, Pepperoni, Ham, Bacon, Chicken, Pulled Pork, Veggie-roni

Premium Cheeses: EVO Blend, Parmesan, Fresh Mozzarella, Chevre, Pepper Jack, Blue Cheese Crumbles, Feta, Daiya Vegan

Drizzles: Buffalo, BBQ, Balsamic Glaze, Ranch. Extra Virgin Olive Oil

Signature Pizzas

The Neapolitan

Alfredo sauce, tomatoes, fresh basil, diced garlic and EVO blend \$ 15.25

Tuscan Sunset

Basil pesto sauce, fire-roasted tomatoes, diced chicken, EVO blend cheese & chevre, drizzled with an aged balsamic vinegar reduction..... \$ 19

Da Vinci

Marinara sauce, peppers, onions, veggie-roni, sliced black olives and Daiya vegan cheese..... \$ 18

Buffalo Chicken

Alfredo sauce, diced chicken, tomatoes, scallions, crumbled blue cheese, EVO blended cheese, and drizzled with buffalo sauce..... \$ 19.75

Lumberjack

Marinara sauce, julienne pepperoni, diced Italian sausage, bacon, diced ham, and EVO blend cheese \$ 21

Mexican Fiesta

Black bean sauce, diced chicken, peppers, onions, mushrooms, jalapenos, and shredded pepper jack cheese \$ 19.75

Mediterranean

Alfredo sauce, artichokes, fire-roasted tomatoes, sliced black olives, broccoli florets, and crumbled chevre \$ 18

Texan Rancher

Ranch dressing, diced tomatoes, bacon, diced chicken, EVO blend cheese scallions, and a whiskey BBQ drizzle \$ 19.75

Hawaiian BBQ Pulled Pork

Whiskey BBQ sauce, diced onions, pulled pork, EVO blend cheese, and crumbled chevre \$ 19.75

Quesadillas

Choice of wheat or white tortilla or gluten free quesadillas (\$2).

Vegetable

Pepper jack cheese, bell peppers, onions, mushrooms, tomatoes, and scallions..... \$ 9

Chicken or Tofu

Pepper jack cheese, bell peppers, onions, tomatoes..... \$ 11

Buffalo Chicken or Tofu

EVO blend cheese, blue cheese, onions, tomatoes, & buffalo sauce..... \$ 12

Mexican Black Bird

Black bean sauce, pepper jack cheese, onions, bell peppers, jalapenos, chicken or tofu..... \$ 12

EVO Signature Entrees

From the Grill

Mediterranean Chicken Kabobs

All natural chicken tenders seasoned in a Mediterranean lemon herb marinade then grilled, served with rice pilaf, grilled onions and a cucumber-yogurt salad \$ 18

Salmon Filet

Hand-cut salmon filet grilled and topped with your choice of a sweet Thai chili teriyaki or our fire-roasted bruschetta & aged balsamic drizzle. Accompanied by sauteed sugar snap peas and whipped potatoes..... \$ 22

EVO Hangar Steak

Flame grilled then topped with a sweet Thai chili teriyaki, sauteed onions, peppers, & mushrooms. Accompanied by whipped potatoes and sugar snap peas..... \$ 21

Grilled Yellowfin Tuna

Sushi grade tuna, grilled rare and accompanied by fried capers, whipped potatoes, broccoli florets, & a spicy Taiwanese soy sauce..... \$ 22

From Saute

Asian Stir-Fry

A colorful array of cabbage, carrots, bok choy, mushrooms, onions, peppers, broccoli, scallions, sprouts & snap peas in a sesame ginger sauce & served over brown rice
.....Vegetable \$ 14 Chicken or Tofu \$ 18 Shrimp \$ 21

Port Said

Your choice of protein sauteed with mushrooms, lemon juice, allspice, white wine, and served over rice pilaf
.....Chicken or Tofu \$ 18 Shrimp \$ 21

EVO Scampi

Your choice of protein, tossed in garlic with capers, fire-roasted tomatoes, baby spinach, white wine, lemon juice, penne pasta & finished with butter
.....Chicken or Tofu \$ 18 Shrimp \$ 21

Chicken Fig Marsala

Sautéed chicken tossed with fire-roasted tomatoes, figs, baby spinach, onions, bacon & penne pasta tossed in a creamy Marsala sauce..... \$ 22

From the Oven

Parmigiano

Choice of chicken, vegan "chicken", or eggplant, with marinara sauce and melted EVO blend cheese, served over penne \$ 16

Baked Haddock

A fresh haddock filet topped with garlic, fresh thyme, lemon slices, capers & white wine, accompanied by rice pilaf & broccoli florets \$ 16

Lobster Mac n' Cheese

Ridged macaroni tossed in a lobster infused cheese sauce with a generous portion of fresh lobster meat with a crumb topping \$ 26

Buffalo Mac n' Cheese

Ridged macaroni tossed in a buffalo infused cheese sauce, with fire-roasted tomatoes, scallions, crumbled blue cheese, your choice of a chicken or tofu then baked with a crumb topping..... \$ 16

Sides

\$5 each

Crinkle-cut fries, sugar snap peas, broccoli florets, whipped

For Delivery Call 508-754-3663