

**Eden Restaurant** has set the standard for fine dining in Rehoboth Beach for nearly 20 years. Nestled on beautiful Baltimore Avenue, Eden has been voted by Delaware Today as having the “Most Romantic Atmosphere” for many years counting, and has been recognized for over a decade by Wine Spectator for our impressive wine list. Let our reputation for innovative food, creative cocktails and attentive service be the complement to your perfect evening. **Make Eden your destination, and make a memory...**



**\*Now accepting online takeout for each location.  
Please visit us at edenrestaurant.com,  
jambistro.com or Door Dash Delivery**

Open Year Round | 302.227.3330 | edenrestaurant.com  
Serving Dinner Nightly @ 6pm Happy Hour 6-7pm

**23 Baltimore Ave. Rehoboth, DE 19971**

## Appetizers

**Local Crab & Maine Lobster Tower**  
mango salsa, avocado crema

**Chincoteague Clam & Sweet Corn  
Mushpuppies**  
horseradish cream sauce,  
togarashi aioli

**Sweet & Sour Pork Belly Steam Buns**  
pickled onions, house kimchee

**Curried Shrimp**  
basmati rice, scallions, batwater  
greens micro cilantro, coconut curry  
cream sauce, toasted coconut

**Ahi Tuna Poke Bowl**  
soba noodles, edamame, scallions,  
toasted sesame seeds, serrano  
pepper & sweet soy vinaigrette

**Duck Confit Tostada**  
black bean puree, peppers, onions,  
jalapeno, queso fresco, avocado aioli

**Charcuterie Board**  
assorted cured meats, whole grain  
mustard, house mostarda,  
house pickles

**Chef's Daily Ceviche**

## Salads

**Baby Iceberg Wedge**  
candied applewood smoked bacon,  
tomatoes, gorgonzola,  
blue cheese dressing

**Eden's Grilled Caesar**  
sun dried tomato/olive tapenade,  
pecorino romano

**Local Berry & Baby Kale Salad**  
spiced almonds, goat cheese,  
champagne vinaigrette

**Burrata Salad**  
marinated heirloom cherry tomatoes,  
house basil, reduced balsamic,  
e.v.o.o.

## Wood Oven-Fired Flatbreads

**Beef Tenderloin**  
house ground beef, bell peppers,  
caramelized onion, beemster xo

**Cuban Flatbread**  
smoked pork shoulder, quick pickled  
cucumber, gruyere cheese, whole  
grain mustard aioli

**Margherita**  
roma tomatoes, house mozzarella,  
house grown basil

**Chef's Daily Flatbread**

## Artisanal Cheeses

**Housemade Mozzarella**  
(semi-soft cow)  
Eden: olive oil, sea salt

**Castello Saga Blue Brie**  
(soft cow)  
Denmark: mushroom, butter

**Jasper Farms Cave Aged Cheddar**  
(firm cow)  
Vermont: nutty, savory,  
sweet, tangy

**Beemster X.O.**  
(firm cow)  
Holland: butterscotch, pecan

**Robiola Bosina**  
(soft cow/sheep)  
Italy: mushroom, salty, sweet

**Humboldt Fog**  
(semi-soft goat)  
California: creamy, luscious, tangy

**P'tit Basque**  
(semi-firm sheep)  
France: caramel, grass

**Valley Ford 'Highway 1' Fontina**  
(semi-soft raw cow)  
CA: aged, fruity, nutty

**Choice of 3 cheeses, 5 cheeses  
or The Big Board**

**\*Summer 2020 Sample Menu**  
Prices and menu items are subject  
to change based upon availability.  
Please visit our website for the most  
up-to-date information.

## Entrées

**Broken Arrow Ranch Antelope Tenderloin**  
sweet & fingerling potato hash, bacon  
lardons, pearl onions, green beans,  
horseradish crema

**Eden's Mac n Cheese Pasta**  
grilled chicken breast, goat cheese,  
pecorino romano, spinach,  
roasted peppers, garganelli pasta

**Pan Roasted Chicken Breast**  
orzo pasta, sundried tomatoes, caper  
berries, red onion, grilled artichokes,  
lemon parmesan vinaigrette

**Pan Seared Day Boat Scallops**  
spinach & basil risotto, heirloom baby  
carrots, house pesto

**Pan Seared Atlantic Halibut**  
local vegetable vindaloo, eggplant,  
mushrooms, squash, zucchini, house  
chilies, balsamic reduction

**Seared #1 Ahi Tuna**  
wasabi/sesame crust, sticky rice,  
wakame salad

**Fifer Farms Vegetarian Paella**  
arroz redona rice, beyond sausage,  
tomatoes, bell pepper, saffron &  
tomato broth

**Grilled 18 oz. Veal Tomahawk**  
roasted purple potatoes, grilled shishito  
peppers, house grown herb chimichurri

**8 oz. Center Cut Filet Mignon**  
mashed potatoes, asparagus,  
demi-glaze

**Braised Bison Short Ribs**  
basmati rice, brussel sprout kimchee,  
char siu sauce

**Chef's Daily Fish Creation**

**Chef's Daily Hand Cut Steak**

**\*\*Now accepting online  
takeout for each location.  
Please visit us at  
edenrestaurant.com,  
jambistro.com or  
Door Dash Delivery**

# EDEN

## BOLD AMERICAN FOOD