

# THE BEGINNING SEA

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## MUSSELS | 16

Our twist on classic Irish Cider Mussels with apple cider, garlic and red onion.

*Rustenberg Sauvignon Blanc | South Africa*

## LOBSTER BISQUE | 16

Local lobster meat in seafood broth seasoned with a touch of Brandy and aromatics

*Lurton Fumees Blanches, Sauvignon Blanc | Cote de Gascogne, France*

## CALAMARI | 18

Flash fried crispy calamari with spicy arrabiata tomato sauce and lemon wedge

*Dory Red Regional Blend | Lisbon, Portugal*

## SEARED SCALLOPS | 19

Seared scallops with pork belly, roasted cauliflower purée and chicharrons

*Bonterra Organic Oaked chardonnay | California, USA*

## OYSTERS IN A HALF SHELL | 24

Oysters in a half shell- 6 half shell oysters, red wine mignonette, lemon wedges, horseradish and sea salt  
(Ask your server about Oysters Rockefeller)

*Benjamin Bridge NV Brut Regional Blend | Nova Scotia, Canada*

## TUNA TARTARE | 20

Premium tuna with a citrus trio, Nova Scotian dulce, avocado, chili oil and thin, crispy hand rolled sesame cracker

*Barbadillo Blanco | Spain*

# THE BEGINNING

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## GARDEN

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### CAESAR SALAD | 17

Crisp romaine lettuce, crostini, parmesan, pancetta and our signature traditional Caesar dressing with a crispy soft boiled egg

*Grand Pre Tidal Bay, Blanc blend | Nova Scotia, Canada*

### EAVE'S GREENS | 17

Mixed green salad with caramelized pecans, apples and shaved parmesan

*Bonterra Organic Oaked, Chardonnay | California, USA*

### ROASTED BRUSSELS | 15

Gently roasted brussels caramelized in sweet local Cape Breton honey vinaigrette, on a bed of zesty lemon aioli and crispy parmesan chips.

A delicious blend of salty and sweet

*Oggi Pinot Grigio | Northern, Italy*

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## LAND

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### TRUFFLE FRIES | 16

Double fried French fries finished in beef tallow, tossed in parmesan with house made truffle aioli

*Tommasi Ripasso | Veneta, Italy*

### SCOTCH EGG | 16

Boiled egg wrapped in seasoned pork sausage and coated in crispy breadcrumbs with a hot mustard cream sauce

*Bread & Butter Merlot | California, USA*

### PROSCIUTTO BOARD | 34

Freshly sliced San Daniele prosciutto with assorted accompaniments with house crackers and focaccia. Ask your server about the daily spread.

*Villa Sandi DOC, Pinot Grigio | Treviso, Italy*

# THE MIDDLE

## PASTA

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### TUSCAN CHICKEN ALFREDO | 26

Linguine in a sundried tomato Alfredo sauce with roasted pulled chicken and parmesan

*Bread & Butter, Chardonnay | California, USA*

### SEAFOOD TAGLIATELLE | 31

Tagliatelle with shrimp, scallops and mussels with pesto and parmesan cheese

*Hopes End, Cabernet Sauvignon | Australia*

### GNOCCHI | 26

Hand rolled gnocchi in a white wine beurre blanc sauce with mint, peas, lemon crumble and prosciutto crisps

*Lurton Fumees Blanches, Sauvignon Blanc | Cote de Gascogne, France*

### SPAGHETTI CARBONARA | 22

Traditional carbonara with pancetta

*Oyster Bay, Sauvignon Blanc | New Zealand*

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## SEA

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### MISO SALMON | 32

Miso Glazed Salmon served with jasmine rice and baby bok choy

*Bread & Butter, Chardonnay | California, USA*

### HALIBUT | 35

Halibut with pea puree, baby red potatoes, charred fennel, coriander buttered peas

*Benjamin Bridge Glooscap Nation Rose, Regional Blend | Nova Scotia, Canada*

# THE MIDDLE

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## LAND

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### MARINATED BAVETTE STEAK | 35

Marinated steak in olive oil and herbs, pan seared for a crusty exterior.  
Soy glazed mushrooms and rice wine braised leeks,  
mushroom purée and crispy potato

*Pelee Island Pinot Noir, Pinot Noir | Ontario, Canada*

### BEEF TENDERLOIN | 44

Pan seared beef tenderloin with smoked onion soubise, crispy potatoes, grilled  
zucchini, garlic scapes and au jus

*Tommasi Ripasso, Corvina, Rondinella, Molinara | Veneto, Italy*

### RIBEYE | 48

10oz Ribeye Steak grilled to your preference served with crispy truffle fries and  
vegetables

*The Show, Cabernet Sauvignon | California, USA*

### CHICKEN SANDWICH | 20

Roasted pulled chicken, bacon, cheddar cheese, greens, garlic aioli on  
homemade focaccia bread and a side of fries

*Lightfoot & Wolfville Bubbly Rose, Blend including L'Acadie Blanc, Geisenheim 318, Chardonnay, Pinot Noir and New  
York Muscat | Nova Scotia, Canada*

### EAVE BURGER | 22

Smash style burger on a brioche bun with crispy onion frites, fried mortadella,  
house aioli, cheddar and side of fries

*Hopes End Cabernet Sauvignon, Cabernet Sauvignon | Australia*

# THE END

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## DESSERT

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TIRAMISU | 12

STRAWBERRY CHEESECAKE | 12

GELATO BOMB | 12

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## COFFEE & TEA

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ESPRESSO	3
BREWED COFFEE	3
CAFFÈ LUNGO	3.5
CAPPUCCINO	4.5
ADD 1.5OZ OF LIQUEUR	9

LATTE MACCHIATO	4.5
LATTE	4
AFFOGATO	6.5
ASSORTED TEA	3