

The Beginning

EAVE SALAD 15

baby greens, berries, candied pecans, Parmesan, house dressing

La Delfina | Pinot Grigio | Italy

WARM HARVEST ROOT SALAD 16

maple roasted beets, parsnip, carrots, goat cheese, arugula, pecans

Naadia | Organic Pinot Noir | Italy

ISLAND FOLK CHEDDAR DIP 17

Island Folk Cider, warm cheddar, spiced apples, focaccia crisps

Benjamin Bridge Glooscap | Nova Scotia

ROASTED BRUSSELS 16

apple, butter, lemon aioli, toasted Parmesan crumble

Benjamin Bridge Nova 7 | Aromatic Blend | Nova Scotia

TRUFFLE FRIES 13

truffle oil, Parmesan

Vega Sindoa | Chardonnay | Spain

The Beginning

MUSSELS

16

daily preparations may vary; ask your server about today's feature

Portillo | Sauvignon Blanc | Argentina

SCALLOPS

20

local scallops, parsnip purée, roasted red pepper, pancetta dust

Vega Sindoa | Chardonnay | Spain

CALAMARI

18

flash fried, spicy arrabbiata, lemon

La Delfina | Pinot Grigio | Italy

SEAFOOD CHOWDER

SMALL 12 | LARGE 24

local seafood, Nova Scotia dulce

Naadia | Organic Pinot Noir | Italy

OYSTER

4

horseradish, mignonette, lemon (price per oyster)

Guy Saget | Muscadet | France



GNOCCHI 26

house-made potato gnocchi, pumpkin alfredo, pumpkin seeds, pecans, Grana Padano

La Delfina | Pinot Grigio | Italy

GREEK MEZZE PLATE 28

chicken, Greek salad, lemon potatoes, whipped feta dip

Villa des Anges | Cabernet Sauvignon | France

BAVETTE STEAK 35

marinated steak, mushroom purée, roasted potato, vegetable

Benjamin Bridge Wild Rock | Cabernet Franc & Gamay | Nova Scotia

STRIPLOIN 42

10 oz, striploin, mashed potato, onions, mushrooms, peppercorn sauce

Naadia | Organic Pinot Noir | Italy

EAVE CHICKEN BURGER 22

Double breaded chicken breast, jalapeño maple syrup, roasted red pepper mayo, pickled onion, arugula, pretzel bun

Benjamin Bridge Wild Rock | Sauvignon Blanc | Nova Scotia



EAVE SMASH BURGER

22

cheddar, crispy onions, tomato, bacon jam, tomato, pickle, brioche bun

Angove | Organic Shiraz | Australia

SEAFOOD MAC & CHEESE

32

local seafood, aged cheddar, mozzarella

La Delfina | Pinot Grigio | Italy

ATLANTIC SALMON

34

charred orange cream, rice, vegetable

Vega Sindoa | Chardonnay | Spain

SPICY SAUSAGE & SHRIMP PENNE

28

chorizo, shrimp, balsamic roasted tomato, red peppers, red onion, spinach

Portillo | Sauvignon Blanc | Argentina

CAULIFLOWER STEAK WITH LENTILS GF VEGAN

26

cauliflower, stewed lentils, vegetables

Benjamin Bridge Wild Rock | Sauvignon Blanc | Nova Scotia



CRÈME BRÛLÉE

10

classic crème brûlée, whipped cream

WARM GINGERBREAD CAKE

10

Spiced Rum Toffee Sauce, Orange Infused Crème anglaise

WHITE CHOCOLATE AND CRANBERRY BREAD PUDDING

10

Candied Fruit, Raspberry Cream

CHOCOLATE CAKE (GF)

10

with Seasonal Berries

CHEESECAKE

10

topping of the day, whipped cream