

The Beginning

EAVE SUMMER SALAD (GF) 16

local greens, watermelon, cucumber, goat cheese, balsamic dressing

La Delfina | Pinot Grigio | Italy

LOBSTER ARANCINI 21

spicy remoulade, micro greens

Naadia | Organic Pinot Noir | Italy

CRAB CAKES (GF) 20

pickled ginger tartar sauce, corn relish

Benjamin Bridge Glooscap | Nova Scotia

ROASTED BRUSSELS (GF) 16

apple, butter, lemon aioli, toasted Parmesan crumble

Benjamin Bridge Nova 7 | Aromatic Blend | Nova Scotia

ASIAN PESTO JUMBO SHRIMP (GF) 20

chilled ponzu slaw, Thai dipping sauce

Vega Sindoal | Chardonnay | Spain

The Beginning

MUSSELS

16

black angus IPA , shallots, garlic, parsley, garlic toast

Portillo | Sauvignon Blanc | Argentina

WHIPPED FETA DIP

17

grilled pita, olives, pickled vegetables

Vega Sindoal | Chardonnay | Spain

CALAMARI

18

flash fried, chili honey, charred lemon

La Delfina | Pinot Grigio | Italy

SEAFOOD CHOWDER

SMALL 12 | LARGE 24

local seafood, Nova Scotia dulse

Naadia | Organic Pinot Noir | Italy

OYSTER (GF)

4

horseradish, mignonette, lemon (price per oyster)

Guy Saget | Muscadet | France

The Middle

GNOCCHI 26

blistered tomato, summer vegetables, lemon cream, primavera style

La Delfina | Pinot Grigio | Italy

LOBSTER TAGLIATELLE 38

Atlantic lobster meat, fennel, fresh spinach, lobster bisque sauce

*add-on shrimps (3pcs) - \$8

Portillo | Sauvignon Blanc | Argentina

BAVETTE STEAK (GF) 36

7 oz, marinated steak, mushroom purée, roasted baby potato, vegetable

*add-on mushrooms and onions - \$4

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

STRIPLOIN 42

10 oz, striploin, mashed potato, seasonal vegetable, peppercorn sauce

*add-on mushrooms and onions - \$4

Naadia | Organic Pinot Noir | Italy

MARITIME CIAPINO 38

curated daily fish & seafood selection, tomato fennel fine broth,

Nova Scotia dulse, garlic toast

Benjamin Bridge Wild Rock | Sauvignon Blanc | Nova Scotia



EAVE MISO BURGER

22

wasabi mayo, sesame ginger slaw, pickled cucumber, brioche bun

*traditional burger options are available upon request

Angove | Organic Shiraz | Australia

GREEK MEZZE PLATE

28

marinated chicken skewers, Greek salad, spiced couscous,
whipped feta dip, sundried tomato, pita

La Delfina | Pinot Grigio | Italy

MEDITERRANEAN HALIBUT (GF)

36

tomato, olives, capers, lemon infused basmati rice

Vega Sindoa | Chardonnay | Spain

BRINED PORK CHOP (GF)

32

peach lime salsa, brown butter mashed potatoes

Guy Saget | Muscadet | France

SESAME CRUSTED TOFU (VEGAN)

26

coconut green curry, seasonal vegetables, basmati rice

Benjamin Bridge Wild Rock | Sauvignon Blanc | Nova Scotia

The End

CRÈME BRÛLÉE (GF)

12

featuring changing seasonal flavours

WARM CHOCOLATE CAKE

12

raspberry sauce, fresh berries

STRAWBERRY RHUBARB CRUMBLE

12

crème anglaise, whipped cream

FEATURED CREATION

12

culinary feature - check with our server for details