

The Beginning

EAVE SALAD (GF) 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 and pita crisps

Benjamin Bridge Glooscap | Nova Scotia

ROASTED BRUSSELS (GF) 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 (GF)

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 dulse

Naadia | Organic Pinot Noir | Italy

OYSTER (GF)

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 skewers, Greek salad, lemon potatoes, whipped feta dip, sundried tomato, pita

Villa des Anges | Cabernet Sauvignon | France

BAVETTE STEAK (GF) 35

7 oz, 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, bacon jam, tomato, pickle, brioche bun

Angove | Organic Shiraz | Australia

SEAFOOD MAC & CHEESE

32

local seafood, cavatappi pasta, aged cheddar, mozzarella

La Delfina | Pinot Grigio | Italy

ATLANTIC SALMON (GF)

34

charred orange cream, basmati 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

FIRE ROASTED TOMATO AND VEGETABLE PASTA (VEGAN)

26

portobello mushroom, chickpea, spinach

Benjamin Bridge Wild Rock | Sauvignon Blanc | Nova Scotia



CRÈME BRÛLÉE (GF)

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