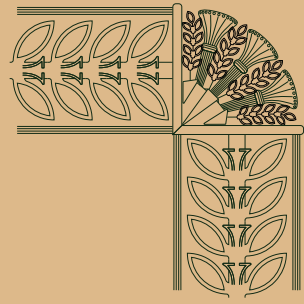


EAVES



starters

Snack Mix \$8
Crispy Garbanzos, Paprika Rice Cakes, Pretzels

Polenta Fries \$10
Provolone Fondue, Grana Padano

Squash Rings \$14
Delicata Squash, Smoked Harissa Yogurt, Pickled Raisins, Crispy Shallots, Chervil

Smoked Tuna Conserva \$10
Yellowfin Tuna, Dill Oil, Lemon, Hot Paprika Aioli, Crackers

Bread, Butter & Olives \$10
Calabrian Chili Honey Butter, Smoked Maldon Butter, Marinated Gaeta Olives

Ceci Hummus \$14
Pickled Tomato, Parsley Oil, Ricotta Salata, Served With Crudite + Pinsa

Antipasti \$26
Chef Selection Of Cured Meats + Cheese, Whole Grain Mustard, Honeycomb, Preserved Vegetables, Crackers

Lamb Meatballs \$19
Charred Buttercup Squash Puree, Sheep Feta, Fennel Salad, Pomegranate, Served With Pinsa

The Eaves Duet

Two perfect notes,
one refined lunch
Choose 2 of any:
house-made soup, seasonal
salad, or signature sandwich

\$16

Excludes Sam's Beef

desserts

Ricotta Cookie \$7
Its Just Really, Really, Good

Black Coccoa Cake \$14
Black Coccoa Cake, Black Coccoa Buttercream, Salted Blood Orange Creme, Basil Oil

Tarte du Jour \$14
Ask Your Server

salads & soups

Spicy Tomato Soup \$5 | \$10
Calabrian Chili, Nut-Free Pesto

The Wedge \$16
Iceberg Lettuce, Salted Cucumbers, Pickled Tomatoes, Lardons, Herbs, Feta + Dill Dressing

Garden Harvest Salad \$16
Gem Lettuce, Basil Vinaigrette, Radishes, Fried Shallots, Herbs, Chevre Flowers

Chicken & Dumpling Soup \$5 | \$10
Chicken, Mirepoix, Dill Dumplings

Mediterranean Grain Bowl \$15
Arugula, Mozzarella Pearls, Basil, Pickled Tomatoes, Farro, Balsamic Vinaigrette

Smoked Trout Ceaser \$18
Smoked Trout, Endive, Grana Padano, Black Garlic Breadcrumbs, Cured Egg Yolk

Add Roasted Oregano Chicken, \$4, Roasted Salmon \$8, Flank Steak \$9

sandwiches

Eaves Italian \$19
Roast Beef, Salami, Turkey, Sundried Tomato Aioli, Lettuce, Tomato, Giardinera, Mozzarella, Red Onion

Roasted Turkey Sandwich \$16
House Roasted Turkey, Tomato, Lettuce, Herbs, Peppadew Aioli

T.L.B. \$14
Heirloom Tomato, Pickled Green Tomato, Lettuce, Bacon, Mayo

Porchetta & Cheese Sandwich \$17
Sourdough Bread, Rosemary Oil

Sam's Beef \$19

House Prime Rib, Provolone, Giardinera, Au Jus

Served with Chips. Upgrade to Side Salad \$3, Cup of Soup \$3

house made pastas

Garden Fettuccine (v) \$24
Pesto, Seasonal Vegetables, Grana Padano

Pea Rigatoni \$27
Guanciaie Ragu, Snap Peas, Ricotta Salata

Moussaka Lasagna \$27
Charred Eggplant Pasta Dough, Spiced Beef Ragu, Bechamel Potatoes, Red Sauce

Crab Macaroni \$30
House Macaroni Noodles, Old Bay Breadcrumbs, White Cheddar Sauce

Steak & Gnocchi \$34

Flank Steak, Potato Gnocchi, Gorgonzola Cream, Date Sauce