

# HAVEN

## to start

### FRESH CAUGHT OYSTERS

*certain species of oysters are seasonal and subject to availability*

#### ATLANTIC 3<sup>50</sup> EA

crassostrea virginica — medium — lean, briny

#### KUMAMOTO 4<sup>50</sup> EA

crassostrea sikamea — small — buttery, delicate

#### PACIFIC 4<sup>25</sup> EA

crassostrea gigas — medium — crisp, sweet

#### AROUND THE WORLD TASTING 46

4 atlantic, 4 pacific, 4 kumamoto

#### PRETZEL CRUSTED FRIED CALAMARI 19

mustard scallion remoulade, spicy marinara

#### 🌿 YELLOWFIN TUNA TARTARE 23

ponzu vinaigrette, wasabi mayo

#### SHRIMP FIRECRACKER 19

tempura fried shrimp, kanzuri butter sauce

#### CRAB PUPPIES 19

mini crab cakes, crispy potato, scallion remoulade

#### 🌿 PAN SEARED SEA SCALLOPS 23

spanish chorizo, potato foam,  
smoked paprika

#### SHRIMP TEMPURA CRISPY RICE BITES 18

sweet soy, mentaiko, spicy japanese mayo

#### CHAR GRILLED WAKAME OCTOPUS 22

japanese seaweed, avocado, surimi crab meat,  
red onion, pickled cucumber, spicy aioli

#### 🌿 SHORT RIB BRUSCHETTA 16

bacon jam, ricotta salata, poached pear,  
blackberry crème

#### CREAMY LOBSTER RISOTTO CROQUETTES 20

spanish chorizo, mozzarella, petit pois,  
kaffir lime "tapas" tartar sauce

#### CAROLINA WINGS 19

Haven's tangy mustard bbq sauce

#### COLOSSAL SHRIMP COCKTAIL 22

horseradish, cocktail sauce

#### SOUTHWESTERN CHICKEN SPRING ROLLS 18

guacamole, salsa fresca

#### TRUFFLE MAC N' CHEESE 17

cheddar, bacon, mushrooms, pecorino

## salad

#### 🌿 ROASTED BEET & GOAT CHEESE 15

mesclun, shaved pear, tomato,  
red onion, pistachio crumble, mandarin,  
chablis blood orange vinaigrette

#### 🌿 ALL-NATURAL CHICKEN 24 (42 P.F.)

butter lettuce, arugula, white hominy, avocado,  
walnuts, chickpeas, tomato, red onion, alfalfa,  
queso fresco, herb citrus vinaigrette

#### 🌿 BURRATA & HEIRLOOM TOMATO 14

arugula, medjool dates, onions, basil, elephant garlic chips

#### 🌿 MARINATED SKIRT STEAK 29 (47 P.F.)

mesclun greens, sundried tomato, string beans,  
roasted yam, cucumber, kalamata olives, onions,  
roquefort blue cheese, mignonette malt vinaigrette

#### 🌿 FETA & CRANBERRY 15

arugula, baby spinach, crispy tofu, cucumber,  
almonds, onion, tomato, apple, balsamic vinaigrette

#### 🌿 COLOSSAL GRILLED SHRIMP 27 (45 P.F.)

belgian circus frisée, fennel, baby radish, tomato, leeks,  
cucumber, feta crumbles, georgia peach vinaigrette

🌿 Available gluten-free. Please ask your server.

*There is a 3% credit card fee added to all non cash payments.*

EXECUTIVE CHEF: ANGEL ANDINO

# HAVEN

## brunch

a choice of à la carte  
OR

\$39 prix fixe – includes choice of one brunch item  
and two mimosas, bellinis or bloody marys

..... served with Haven's famous breakfast potatoes .....

🌿 **SHORT RIB & HASH BROWN BENEDICT** 22  
poached eggs, sweet pimenton bearnaise

**SOUTHERN FRIED CHICKEN BENEDICT** 22  
poached eggs, mushroom & sausage gravy,  
parmesan biscuits

**SOUTH AFRICAN LOBSTER  
BENEDICT** 35 (53 P.F.)  
poached eggs, avocado, baby arugula, wild mushroom,  
tomato, tarragon hollandaise, toasted english muffin

🌿 **STEAK & EGGS** 29 (47 P.F.)  
grilled churrasco skirt steak, two eggs any way,  
bearnaise sauce

**FARM HOUSE CROISSANT SANDWICH** 19  
scrambled eggs, black forest turkey, avocado,  
bacon, white vermont cheddar

**SMOKED SALMON FLORENTINE BENEDICT** 22  
poached eggs, wilted spinach, dill hollandaise,  
toasted english muffin

**TRADITIONAL EGGS BENEDICT** 21  
poached eggs, canadian bacon, hollandaise,  
toasted english muffin

**"HEALTHY" EGGS BENEDICT** 21  
poached eggs, pearl barley quinoa risotto, mushrooms,  
coco bean spread, sweet yam puree

🌿 **FRENCH OMELET** 19  
notre dame brie, mushrooms, beefsteak tomatoes,  
leeks, vidalia onions, choice of regular or egg whites

🌿 **MULTI GRAIN POWER OMELET** 19  
broccoli, quinoa, roasted red peppers, sauteed onions,  
white american cheese, choice of regular or egg whites

**AVOCADO TOAST** 19  
topped with two poached eggs, multi grain bread

## Happy Hour

MON-FRI 5-8pm  
BAR & LOUNGE ONLY

\$6 beer, \$7 cocktails, \$8 wine by the glass,  
\$9 food specials

**BRIOCHE FRENCH TOAST** 20  
applewood smoked peppered bacon,  
vanilla bean & maple creme anglaise,  
cocoa nib crumble, fresh berries

🌿 **THE "AMERICAN" BREAKFAST** 21  
smoked thick cut bacon slab,  
mini buttermilk pancakes, two eggs your way,  
crispy hash browns, served with house salad

🌿 **CASSEROLA DE HUEVOS RANCHEROS** 20  
corn tortilla, runny sunny-side eggs, spanish chorizo,  
avocado, refried bean puree, caramelized onions,  
queso fresco, pico de gallo, salsa verde

**SPICY AHI TUNA POKE** 24 (42 P.F.)  
sushi rice, japanese seaweed, avocado,  
pickled ginger, cucumber, edamame, sesame seeds,  
red cabbage, carrots, baby radish, spicy aioli,  
ponzu vinaigrette

**HAVEN BURGER** 22  
aged white vermont cheddar, crispy bacon,  
fried onion ringlettes, heirloom tomato,  
sweet onion - bacon jam, "katsup aioli"

**SPICY GRILLED CHICKEN SANDWICH** 22  
applewood bacon, pepper jack, avocado,  
red onion, lettuce, tomatoes, aji panca aioli

Out of consideration for other guests who are waiting, we may ask for your table once you've finished enjoying your meal  
Please alert your server to any allergies. Changes and modifications politely declined.