

to start

PRETZEL CRUSTED FRIED CALAMARI 20
mustard scallion remoulade, spicy marinara

YELLOWFIN AHI TUNA TACOS 22
ponzu vinaigrette, pickled ginger, seaweed salad, spicy aioli

🌿 **PAN SEARED SEA SCALLOPS** 24
crispy potato terrine, bacon slab, smoked paprika

MARYLAND CRAB PUPPIES 20
roasted pineapple slaw, smoked chipotle aioli

SHRIMP TEMPURA CRISPY RICE BITES 19
sweet soy, mentaiko, spicy japanese mayo

SHRIMP FIRECRACKER 20
tempura fried shrimp, kanzuri butter sauce

LOBSTER RISOTTO CROQUETTES 21
spanish chorizo, pecorino, kaffir lime tartar

🌿 **BURRATA & PROSCIUTTO ANTIPASTI** 19
imported burrata, prosciutto di parma,
roasted cherry tomatoes, aged balsamic glaze

🌿 **BRAISED SMOKED PORK BELLY** 19
jicama mango slaw, mole sauce, aji panca aioli

🌿 **SHORT RIB CROSTINI** 18
braised ragu, tomato confit, torched ricotta

SOUTHWESTERN CHICKEN SPRING ROLLS 19
guacamole, salsa fresca

CAROLINA WINGS 20
HAVEN's tangy mustard bbq sauce

TRUFFLE MAC N' CHEESE 18
cheddar, bacon, mushrooms, pecorino

🌿 **CHAR GRILLED OCTOPUS** 23
fingerling potatoes, baby arugula,
brava sauce, chimichurri

🌿 **HEIRLOOM BEET & GOAT CHEESE** 16
baby arugula, strawberry, walnuts, red onion,
peach, mint, cottage cheese

🌿 **GREEK FETA & DRAGON FRUIT** 16
mesclun greens, mandarin, shaved cucumber,
pearl onion, basil, lychee vinaigrette

HAVEN

salads

🌿 **FREE RANGE CHICKEN** 24
baby arugula, red leaf lettuce, avocado, blue cheese,
baby corn, apple, mushrooms, green beans, onion, grape
tomatoes, black beans, cilantro lime dressing

🌿 **MARINATED SKIRT STEAK** 29
mesclun greens, belgian circus frisée, crushed walnuts,
avocado, feta cheese, quinoa, zucchini, carrots, cucumber,
candied grapes, red cabbage, balsamic vinaigrette

🌿 **GRILLED GARLICKY SHRIMP** 25
romaine hearts, baby spinach, pink grapefruit, parmesan cheese,
roasted peppers, radish, pickled onion, watermelon, green cabbage,
scallions, georgia peach vinaigrette

sandwiches

*all sandwiches are served with a choice of french fries,
baby greens salad or multi grain quinoa salad*

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

CRISPY CHICKEN 22
applewood bacon, fresh mozzarella & white cheddar, baby arugula,
caramelized onion, roasted pepper pesto, chipotle mayo

IMPOSSIBLE PLANT BASED BURGER 26
pepper jack, pickles, beefsteak tomato, lettuce,
black bean spread, shaved red onions, caper-pickle remoulade

brunch

SAT & SUN
11am - 3pm
à la carte or \$41 prix fixe
includes 2 mimosas, bellinis
or bloody marys

happy hour

MON-THU 5-9pm | FRI 5-8pm
BAR & LOUNGE ONLY
\$6 beer, \$7 create your own,
\$8 wine by the glass,
\$9 handcrafted, \$11 food specials

🌿 Available gluten-free. Please ask your server.

oysters

FRESH CAUGHT

*certain species are seasonal and subject to availability
(MIN 3 pieces per order)*

ATLANTIC 3⁵⁰ EA
crassostrea virginica — medium — lean, briny

PACIFIC 4²⁵ EA
crassostrea gigas — medium — crisp, sweet

KUMAMOTO 4⁵⁰ EA
crassostrea sikamea — small — buttery, delicate

AROUND THE WORLD TASTING 46
4 atlantic, 4 pacific, 4 kumamoto

mains

BAKKAFROST SALMON 23
japanese sweet potato hash, tomato confit,
parsnip puree, black sesame tuile, soy garlic glaze

CRISPY IRISH COD FISH & CHIPS 24
montreal seasoned fries, kaffir lime tartar sauce, malt vinegar

🌿 **SPICY AHI TUNA POKE** 24
brown rice, japanese seaweed, avocado, pickled ginger,
cucumber, edamame, sesame seeds, red cabbage, carrots,
baby radish, spicy aioli, ponzu vinaigrette

🌿 **PETITE FILET STEAK FRITES** 36
thick cut steak fries, butter-cognac flambé seasonal vegetables,
elephant garlic chips, au poivre sauce

🌿 **GRILLED OMAHA SHORT RIB** 25
herb wedge potatoes, butter garlic string beans,
crispy onion, brava sauce, barbaocoa glaze

🌿 **GRILLED CHURRASCO SKIRT STEAK** 35
thick cut steak fries, charred red onions, mesclun salad,
worcestershire au poivre sauce or chimichurri sauce

🌿 **ROASTED FRENCH CUT CHICKEN** 25
butternut squash & cassava hash,
heirloom tomato & green kale concasse, garlic string beans

GRILLED SHRIMP FETTUCCINE 25
creamy burrata, kale, fennel, wild mushrooms,
cherry tomatoes, romesco basil sauce, pesto aioli

BUCATINI SHORT RIB RAGU PASTA 24
wild mushrooms, carrots, torched ricotta cheese, elephant garlic

MARGHERITA PIZZETTA 18
buffalo mozzarella, tomato, basil, aged balsamic glaze

*Out of consideration for other guests who are waiting, we may ask for your table once you've finished enjoying your meal.
20% suggested gratuity added for groups of 5 or more. There is a 3% credit card fee added to all non cash payments.
Please alert your server to any allergies. Changes and modifications politely declined. EXECUTIVE CHEF: ANGEL ANDINO*