

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 fris e, 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"

**SPICY CRISPY CHICKEN** 22  
applewood bacon, cheddar, avocado, tangy cabbage slaw,  
pickles, red onion, tomatoes, chipotle aioli

**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**  
  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** 3<sup>50</sup> EA  
crassostrea virginica — medium — lean, briny

**PACIFIC** 4<sup>25</sup> EA  
crassostrea gigas — medium — crisp, sweet

**KUMAMOTO** 4<sup>50</sup> 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 flamb  seasonal vegetables,  
elephant garlic chips, au poivre sauce

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