HAVEN

To Start

fresh caught oysters

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

ATLANTIC 3^{75} EA
crassostrea virginica — medium — lean, briny

KUMAMOTO 4^{75} EA
crassostrea sikamea — small — buttery, delicate

PACIFIC 4^{50} EA
crassostrea gigas — medium — crisp, sweet

AROUND THE WORLD TASTING 49
4 atlantic, 4 pacific, 4 kumamoto

PRETZEL CRUSTED FRIED CALAMARI 22
mustard scallion remoulade, spicy marinara

PAN SEARED SEA SCALLOPS 25
crispy potato terrine, bacon slab,
crème fraiche foam, beurre blanc sauce,
smoked paprika

MARYLAND CRAB PUPPIES 21
roasted pineapple slaw, smoked chipotle aioli

LOBSTER RISOTTO CROQUETTES 22
spanish chorizo, pecorino, kaffir lime tartar

SHRIMP TEMPURA CRISPY RICE BITES 20
sweet soy, mentaiko, spicy japanese mayo

SHRIMP FIRECRACKER 21
tempura fried shrimp, kanzuri butter sauce

AHI TUNA TACOS 23
seaweed salad, avocado, scallions,
ponzu vinaigrette, spicy japanese mayo

SMOKED BACON SLAB 20
mango jicama slaw, signature bbq glaze

SHORT RIB CROSTINI 19
braised ragu, tomato confit, torched ricotta

TRUFFLE MAC N' CHEESE 19
cheddar, bacon, mushrooms, pecorino

SOUTHWESTERN CHICKEN SPRING ROLLS 20
guacamole, salsa fresca

CAROLINA WINGS 21
HAVEN's tangy mustard bbq sauce

BURRATA & PROSCIUTTO DI PARMA 20
baby arugula, heirloom tomatoes, sweet onion,
fig preserves, red wine vinaigrette, basil aioli

CHAR GRILLED OCTOPUS 24
fingerling potatoes, baby arugula,
brava sauce, chimichurri

HEIRLOOM BEET & GOAT CHEESE 17
mesclun greens, radish, pistachio, basil, granola,
mascarpone blueberry kefir dressing

BLACKENED AHI TUNA TATAKI 25
cucumber slaw, pickled ginger, radish,
wasabi mayo, wonton chips

GREEK FETA & POACHED PEAR 17
frisée, cranberry, candied walnuts, cucumber,
red onion, grape tomatoes, pomegranate vinaigrette

salads

FREE RANGE CHICKEN 25 (46 P.F.)
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 31 (52 P.F.)
mesclun greens, belgian circus frisèe,
crushed walnuts, avocado, feta cheese, quinoa,
zucchini, carrots, cucumber, candied grapes,
red cabbage, balsamic vinaigrette

GRILLED GARLICKY SHRIMP 26 (47 P.F.)
romaine hearts, baby spinach, pink grapefruit, parmesan cheese,
roasted peppers, radish, pickled onions, watermelon, green cabbage,
scallions, 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
$41 prix fixe – includes choice of one brunch item
and two mimosas, bellinis or bloody marys

served with HAVEN's famous breakfast potatoes

PULLED SHORT RIB BENEDICT 23
poached eggs, "paving stone" potatoes,
ruby caramelized onions, béarnaise sauce

SOUTHERN FRIED CHICKEN & WAFFLES 23
poached eggs, buttermilk corn waffles,
maple kanzuri glaze, aji spicy aioli

LOBSTER & CRABCAKE BENEDICT 39 (60 P.F.)
chunks of lobster tail, poached eggs, avocado,
oyster mushroom, tomato confit, baby arugula,
toasted croissant, hollandaise

STEAK & EGGS 29 (50 P.F.)
grilled churrasco skirt steak, chimichurri,
two eggs any way, béarnaise sauce

SMOKED SALMON FLORENTINE BENEDICT 23
poached eggs, baby arugula, dill hollandaise,
toasted english muffin

FRENCH OMELET 19
melted brie & mozzarella, baby spinach, cherry tomatoes,
sautéed onions, roasted red peppers, snap peas,
quinoa, string beans, tomato concasee sauce

TRADITIONAL EGGS BENEDICT 22
poached eggs, canadian bacon, hollandaise,
toasted english muffin

BURRATA & PROSCIUTTO TOAST 22
prosciutto di parma, calabro burrata cheese,
beefsteak tomato confit, baby arugula,
pesto, brava sauce, two eggs any way

FARM HOUSE BREAKFAST SANDWICH 19
black forest turkey, bacon, scrambled eggs,
cheddar, avocado, harissa pickle aioli

WILD BLUEBERRY PANCAKES 18
applewood smoked bacon, braised cinnamon apples,
walnuts, fresh berries, graham crumble, maple syrup

THE AMERICAN BREAKFAST 22
thick applewood bacon slab, silver dollar pancakes,
crispy potato hash browns, irish baked beans,
two eggs any way

CASSEROLE HUEVOS RANCHEROS 20
runny sunny-side eggs, crispy corn tortilla,
spanish chorizo, queso fresco, caramelized onions,
jersey corn, black beans, baby radish,
medjool dates & cucumber pico de gallo,
spicy tomato salsa fresca

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

happy hour

MON–THU 5–9PM | FRI 5–8PM
BAR & LOUNGE ONLY
$6 beer, $7 premium liquors,
$8 wine by the glass, $9 specialty,
$11 food specials

CRISPY CHICKEN SANDWICH 23
applewood bacon, fresh mozzarella & white cheddar,
baby arugula, caramelized onion,
roasted pepper pesto, chipotle mayo

HAVEN PRIME CUT BURGER 24
aged muenster cheese, applewood bacon,
caramelized onion, baby arugula, tomato,
pickles, spicy katsup aioli

GRILLED OMAHA SHORT RIB 26 (47 P.F.)
herb wedge potatoes, butter garlic string beans,
crispy onion, brava sauce, barbacoa glaze

BAKKAFROST SALMON 24 (45 P.F.)
japanese sweet potato hash, tomato confit,
parsnip puree, black sesame tuile, soy garlic glaze

SPICY AHI TUNA POKE 25 (46 P.F.)
brown rice, japanese seaweed, avocado,
pickled ginger, cucumber, edamame, sesame seeds,
red cabbage, carrots, baby radish, spicy aioli,
ponzu vinaigrette

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.
20% suggested gratuity added for groups of 5 or more.