HAVEN

Vegetarian

To Start

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

CRISPY EDAMAME DUMPLINGS 18
carrots, daikon-watermelon radish slaw, seaweed salad, sweet chili soy sauce, sesame cracker

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

SWEET POTATO CROQUETTES 17
caramelized onions, roasted tomato brava sauce

TRUFFLE MAC N' CHEESE 18
cheddar, mushrooms, pecorino

sides 14

MASHED YUKON POTATOES
white vermont cheddar, scallions

ROASTED FINGERLING POTATOES
sautéed onions, garlic basil butter

NATURAL SEA SALT FRENCH FRIES

TRUFFLED PARMESAN FRENCH FRIES ADD 3

TRUFFLED WILD MUSHROOMS

GARLIC SPINACH

ROASTED BRUSSELS SPROUTS
onions, bourbon braised apple

FRENCH BUTTER ASPARAGUS

Mains

PLANT BASED MEATBALLS 28
basil potato gnocchi, baby spinach, onion, tomato, romesco sauce

PUMPKIN RAVIOLI 28
oyster mushroom, kale, cherry tomatoes, roasted shallots, zaffron curry sauce

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

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.

Available gluten-free. Please ask your server.