

## to start

### PRETZEL CRUSTED FRIED CALAMARI 19

mustard scallion remoulade, spicy marinara

### SHRIMP FIRECRACKER 19

tempura fried shrimp, kanzuri butter sauce

### CHAR GRILLED WAKAME OCTOPUS 22

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

### CREAMY LOBSTER RISOTTO CROQUETTES 20

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

### COLOSSAL SHRIMP COCKTAIL 22

horseradish, cocktail sauce

### CRAB PUPPIES 19

mini crab cakes, crispy potato, scallion remoulade

### YELLOWFIN TUNA TARTARE 23

ponzu vinaigrette, wasabi mayo

### SHRIMP TEMPURA CRISPY RICE BITES 18

sweet soy, mentaiko, spicy japanese mayo

### SHORT RIB BRUSCHETTA 16

bacon jam, ricotta salata, poached pear, blackberry crème

### CAROLINA WINGS 19

Haven's tangy mustard bbq sauce, blue cheese aioli

### SOUTHWESTERN CHICKEN SPRING ROLLS 18

guacamole, salsa fresca

### TRUFFLE MAC N' CHEESE 17

cheddar, bacon, mushrooms, pecorino

### FETA & CRANBERRY SALAD 15

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

### BURRATA & HEIRLOOM TOMATO 14

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

### ROASTED BEET & GOAT CHEESE 15

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

# HAVEN

## salads

### ALL-NATURAL CHICKEN 24

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

### MARINATED SKIRT STEAK 29

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

### COLOSSAL GRILLED SHRIMP 27

belgian circus frisée, fennel, baby radish, tomato, leeks, cucumber, feta crumbles, 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 GRILLED CHICKEN 22

applewood bacon, pepper jack, avocado, red onion, lettuce, tomatoes, aji panca aioli

## brunch

### SAT & SUN 11am - 3pm

à la carte or \$39 prix fixe  
includes 2 mimosa's, bellini's  
or bloody mary's

## happy hour

### MON - FRI 5 - 8pm BAR & LOUNGE ONLY

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

## oysters

### FRESH CAUGHT

*certain species are seasonal and subject to availability*

### 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

### PAN ROASTED BAKKAFROST SALMON 23

crispy brussels sprouts, sweet yam puree, almond crumble, baby arugula

### ATLANTIC COD FISH & CHIPS 23

house seasoned fries, kaffir lime tartar sauce, malt vinegar

### GRILLED COLORADO SHORT RIB 25

peruvian fingerling potatoes, caramelized onions, garlicky string beans, low ark bbq sauce

### PETITE FILET STEAK FRITES 36

house cut natural fries, butter-cognac flambé seasonal vegetables, elephant garlic chips, au poivre sauce

### GRILLED CHURRASCO SKIRT STEAK 35

lyonnaise potatoes, charred red onions, watercress salad, worcestershire au poivre sauce or chimichurri sauce

### FRENCH CUT CHICKEN 23

pesto scallion yukon mash, honey glazed heirloom carrots, au jus shallot butter sauce

### GRILLED SHRIMP & CREAMY BURRATA LINGUINI 25

heirloom cherry tomatoes, wild mushrooms, shaved red onions, asparagus, aged pecorino, fra diavolo sauce

### MARGHERITA PIZZETTA 18

buffalo mozzarella, tomato, basil, aged balsamic glaze

### SPICY AHI TUNA POKE 24

Sushi rice, Japanese seaweed, avocado, pickled ginger, cucumber, edamame, sesame seeds, red cabbage, carrots, baby radish, spicy aioli, ponzu vinaigrette

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

*EXECUTIVE CHEF: ANGEL ANDINO*

*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.*