

HAVEN

to start

FRESH CAUGHT OYSTERS

certain species of oysters are seasonal and subject to availability

ATLANTIC 3⁵⁰ EA

crassostrea virginica — medium — lean, briny

KUMAMOTO 4⁵⁰ EA

crassostrea sikamea — small — buttery, delicate

PACIFIC 4²⁵ EA

crassostrea gigas — medium — crisp, sweet

AROUND THE WORLD TASTING 46

4 atlantic, 4 pacific, 4 kumamoto

PRETZEL CRUSTED FRIED CALAMARI 19
mustard scallion remoulade, spicy marinara

YELLOWFIN AHI TUNA TACOS 21
ponzu vinaigrette, pickled ginger,
seaweed salad, spicy aioli

🌿 **PAN SEARED SEA SCALLOPS 23**
crispy potato terrine, bacon slab,
crème fraiche foam, beurre blanc sauce,
smoked paprika

🌿 **COLOSSAL SHRIMP COCKTAIL 22**
horseradish, cocktail sauce

CRAB PUPPIES 19
mini crab cakes, crispy potato,
scallion remoulade

SHRIMP TEMPURA CRISPY RICE BITES 18
sweet soy, mentaiko, spicy japanese mayo

SHRIMP FIRECRACKER 19
tempura fried shrimp, kanzuri butter sauce

LOBSTER RISOTTO CROQUETTES 20
spanish chorizo, pecorino, kaffir lime tartar

BURRATA & PROSCIUTTO ANTIPASTI 18
imported burrata, prosciutto di parma,
roasted cherry tomatoes, aged balsamic glaze

🌿 **BRAISED SMOKED PORK BELLY 18**
jicama mango slaw, mole sauce, aji panca aioli

🌿 **SHORT RIB BRUSCHETTA 17**
bacon jam, ricotta salata, poached pear,
blackberry crème

**SOUTHWESTERN CHICKEN
SPRING ROLLS 18**
guacamole, salsa fresca

CAROLINA WINGS 19
Haven's tangy mustard bbq sauce

TRUFFLE MAC N' CHEESE 17
cheddar, bacon, mushrooms, pecorino

🌿 **CHAR GRILLED WAKAME OCTOPUS 22**
japanese seaweed, avocado, surimi crab meat,
red onion, pickled cucumber, spicy aioli

🌿 **ROASTED BEET & GOAT CHEESE 15**
pistachio crusted goat cheese, D'Anjou pears,
pickled pearl onions, watermelon radish, blackberry yogurt

🌿 **YELLOWFIN TUNA TARTARE 23**
ponzu vinaigrette, wasabi mayo

🌿 **GREEK FETA & WATERMELON 15**
arugula, baby spinach, compressed lychee,
cucumbers, shaved vidalia onion, lychee vinaigrette

salads

🌿 **FREE RANGE CHICKEN 24 (42 P.F.)**
baby arugula, enoki mushrooms, sweet yam,
baby corn, avocado, tomato, quinoa grain,
snap peas, cucumber, mandarin, radish,
balsamic vinaigrette

🌿 **MARINATED SKIRT STEAK 29 (47 P.F.)**
mesclun greens, apple, pickled pearl onion,
tomato, medjool dates, walnuts,
elephant garlic chips, balsamic glaze,
georgia peach vinaigrette

🌿 **SPICY CAJUN SHRIMP 27 (45 P.F.)**
belgian circus frisée, butter lettuce, onions,
pepper jack cheese, red cabbage, cranberries,
avocado, tomato, compressed tajin daikon,
D'Anjou pear vinaigrette

🌿 Available gluten-free. Please ask your server.

There is a 2.5% credit card fee added to all non cash payments.

EXECUTIVE CHEF: ANGEL ANDINO

HAVEN

brunch

a choice of à la carte

OR

\$39 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** 22

poached eggs, "paving stone" potatoes,
ruby caramelized onions, béarnaise sauce

SMOKED SALMON FLORENTINE BENEDICT 22

poached eggs, wilted spinach, dill hollandaise,
toasted english muffin

SOUTHERN FRIED CHICKEN & WAFFLES 22

poached eggs, buttermilk corn waffles,
maple kanzuri glaze, aji spicy aioli

TRADITIONAL EGGS BENEDICT 21

poached eggs, canadian bacon, hollandaise,
toasted english muffin

**SOUTH AFRICAN LOBSTER
BENEDICT** 35 (53 P.F.)

poached eggs, avocado, baby arugula, wild mushroom,
tomato, tarragon hollandaise, toasted english muffin

BURRATA & PROSCIUTTO TOAST 21

prosciutto di parma, calabro burrata cheese,
beefsteak tomato confit, baby arugula, pesto,
brava sauce, two eggs any way

🌿 **STEAK & EGGS** 29 (47 P.F.)

grilled churrasco skirt steak, chimichurri,
two eggs any way, béarnaise sauce

🌿 **FRENCH OMELET** 19

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

FARM HOUSE BREAKFAST SANDWICH 19

black forest turkey, bacon, scrambled eggs,
cheddar, avocado, harissa pickle aioli

Happy Hour

**MON - FRI 5-8PM
BAR & LOUNGE ONLY**

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

THE AMERICAN BREAKFAST 21

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

BRIOCHE FRENCH TOAST 20

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

CRISPY CORNED BEEF HASH 18

sunny side eggs, roasted peppers, potatoes,
onions, garlic butter bread

🌿 **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

SPICY CRISPY CHICKEN SANDWICH 22

applewood baon, cheddar, avocado,
tangy cabbage slaw, pickles, red onion,
tomatoes, chipotle aioli

🌿 **SPICY AHI TUNA POKE** 24 (42 P.F.)

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

HAVEN BURGER 22

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

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