

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

LOBSTER RISOTTO CROQUETTES 20

spanish chorizo, pecorino, kaffir lime tartar

🌿 YELLOWFIN TUNA TARTARE 23

ponzu vinaigrette, wasabi mayo

🌿 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

🌿 GRILLED BLUE POINT OYSTERS 21

herbed garlic butter, melted pecorino romano, pico de gallo

PRETZEL CRUSTED FRIED CALAMARI 19

mustard scallion remoulade, spicy marinara

SHRIMP FIRECRACKER 19

tempura fried shrimp, kanzuri butter sauce

BURRATA & PROSCIUTTO ANTIPASTI 17

imported burrata, prosciutto di parma, roasted cherry tomatoes, aged balsamic glaze

🌿 SHORT RIB BRUSCHETTA 16

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

🌿 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 3% 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

BRIOCHE FRENCH TOAST 20

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

THE AMERICAN BREAKFAST 21

thick applewood bacon slab, silver dollar pancakes,
crispy potato hash brown, 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

🌿 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"

SPICY CRISPY CHICKEN SANDWICH 22

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

IMPOSSIBLE PLANT BASED BURGER 26 (44 P.F.)

pepperjack, 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. Please alert your server to any allergies. Changes and modifications politely declined.

20% suggested gratuity added for groups of 5 or more