

## to start

**PRETZEL CRUSTED FRIED CALAMARI** 19  
mustard scallion remoulade, spicy marinara

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

🌿 **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

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

# HAVEN

## salads

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

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

🌿 **SPICY CAJUN SHRIMP** 27  
belgian circus frisee, butter lettuce, onions, pepper jack cheese,  
red cabbage, cranberries, avocado, tomato, compressed tajin daikon,  
D'Anjou pear 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 CRISPY CHICKEN** 22  
applewood bacon, cheddar, avocado, tangy cabbage slaw,  
pickles, red onion, tomatoes, chipotle aioli

**IMPOSSIBLE PLANT BASED BURGER** 26  
pepperjack, pickles, beefsteak tomato, lettuce, black bean spread,  
shaved red onions, caper-pickle remoulade

## brunch

**SAT & SUN**  
11am - 3pm  
à la carte or \$39 prix fixe  
includes 2 mimosas, bellinis  
or bloody marys

🌿 Available gluten-free. Please ask your server.

## 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

## main

**THAI CHILI BAKKAFROST SALMON** 23  
stir fry capellini noodles, snow peas, bean sprouts, hoisin glaze,  
spicy japanese aioli

**CRISPY IRISH COD FISH & CHIPS** 23  
montreal seasoned fries, kaffir lime tartar sauce, malt vinegar

🌿 **SPICY AHI TUNA POKE** 24  
brown rice, japanese seaweed, avocado, pickled ginger,  
cucumber, edamame, sesame seeds, red cabbage, carrots,  
baby radish, spicy aioli, ponzu vinaigrette

🌿 **GRILLED OMAHA SHORT RIB** 25  
roasted butternut squash, sweet yam puree,  
baby corn, barbacoa 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  
crispy potato layers, julienne zucchini-squash & carrot mélange,  
english sweet pea puree, natural au jus

**GRILLED SHRIMP & CREAMY BURRATA PAPPARDELLE** 25  
bacon, sundried tomato, fennel, wild mushrooms, onions,  
snow peas, brown butter carrot sauce

**MARGHERITA PIZZETTA** 18  
buffalo mozzarella, tomato, basil, aged balsamic glaze

20% suggested gratuity added for groups of 5 or more  
There is a 2.5% credit card fee added to all non cash payments.

EXECUTIVE CHEF: ANGEL ANDINO