

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

PAN SEARED SEA SCALLOPS 23
crispy potato terrine, bacon slab, smoked paprika

MARYLAND 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

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,
\$11 food specials

oysters

FRESH CAUGHT

*certain species are seasonal and subject to availability
(MIN 3 pieces per order)*

ATLANTIC 3⁵⁰ EA
crassostrea virginica — medium — lean, briny

PACIFIC 4²⁵ EA
crassostrea gigas — medium — crisp, sweet

KUMAMOTO 4⁵⁰ EA
crassostrea sikamea — small — buttery, delicate

AROUND THE WORLD TASTING 46
4 atlantic, 4 pacific, 4 kumamoto

mains

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
herb wedge potatoes, butter garlic string beans, crispy onion,
brava sauce, barbacoa glaze

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 FETTUCCINE 25
creamy burrata, kale, fennel, wild mushrooms, cherry tomatoes,
romesco basil sauce, pesto aioli

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

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

EXECUTIVE CHEF: ANGEL ANDINO