

## to start

**PRETZEL CRUSTED FRIED CALAMARI** 20  
mustard scallion remoulade, spicy marinara

**YELLOWFIN AHI TUNA TACOS** 22  
ponzu vinaigrette, pickled ginger, seaweed salad, spicy aioli

🌿 **PAN SEARED SEA SCALLOPS** 24  
crispy potato terrine, bacon slab, smoked paprika

**MARYLAND CRAB PUPPIES** 20  
roasted pineapple slaw, smoked chipotle aioli

**SHRIMP TEMPURA CRISPY RICE BITES** 19  
sweet soy, mentaiko, spicy japanese mayo

**SHRIMP FIRECRACKER** 20  
tempura fried shrimp, kanzuri butter sauce

**LOBSTER RISOTTO CROQUETTES** 21  
spanish chorizo, pecorino, kaffir lime tartar

🌿 **BURRATA & PROSCIUTTO ANTIPASTI** 19  
imported burrata, prosciutto di parma,  
roasted cherry tomatoes, aged balsamic glaze

🌿 **BRAISED SMOKED PORK BELLY** 19  
jicama mango slaw, mole sauce, aji panca aioli

🌿 **SHORT RIB BRUSCHETTA** 18  
bacon jam, ricotta salata, poached pear, blackberry crème

**SOUTHWESTERN CHICKEN SPRING ROLLS** 19  
guacamole, salsa fresca

**CAROLINA WINGS** 20  
HAVEN's tangy mustard bbq sauce

**TRUFFLE MAC N' CHEESE** 18  
cheddar, bacon, mushrooms, pecorino

🌿 **CHAR GRILLED WAKAME OCTOPUS** 23  
japanese seaweed, avocado, surimi crab meat,  
red onion, pickled cucumber, spicy aioli

🌿 **ROASTED BEET & GOAT CHEESE** 16  
pistachio crusted goat cheese, D'Anjou pears,  
pickled pearl onions, watermelon radish, blackberry yogurt

🌿 **GREEK FETA & WATERMELON** 16  
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 frisée, 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

pepper jack, 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

### happy hour

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

\$6 beer, \$7 dealer's choice,  
\$8 wine by the glass, \$9 handcrafted,  
\$11 food specials

🌿 Available gluten-free. Please ask your server.

## oysters

### FRESH CAUGHT

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

**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

**THAI CHILI BAKKAFROST SALMON** 23

stir fry cappellini 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, mesclun 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

**BUCATINI SHORT RIB RAGU PASTA** 26

wild mushrooms, carrots, torched ricotta cheese, elephant garlic

**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.  
20% suggested gratuity added for groups of 5 or more. There is a 3% credit card fee added to all non cash payments.  
Please alert your server to any allergies. Changes and modifications politely declined. EXECUTIVE CHEF: ANGEL ANDINO*