To Start

PRETZEL CRUSTED FRIED CALAMARI 22
mustard scallion remoulade, spicy marinara

CHAR GRILLED OCTOPUS 24
fingerling potatoes, baby arugula,
brava sauce, chimichurri

BLACKENED AHI TUNA TATAKI 25
cuumber slaw, pickled ginger, radish,
wasabi mayo, wonton chips

PAN SEARED SEA SCALLOPS 25
crispy potato terrine, bacon slab, smoked paprika

SMOKED BACON SLAB 20
jicama mango slaw, signature bbq glaze

SOUTHWESTERN CHICKEN SPRING ROLLS 20
guacamole, salsa fresca

SHRIMP TEMPURA CRISPY RICE BITES 20
sweet soy, mentaiko, spicy japanese mayo

LOBSTER RISOTTO CROQUETTES 22
spanish chorizo, pecorino, kaffir lime tartar

SHRIMP FIRECRACKER 21
tempura fried shrimp, kanzuri butter sauce

AHI TUNA TACOS 23
seaweed salad, avocado, scallions, ponzu vinaigrette,
spicy japanese mayo

MARYLAND CRAB PUPPIES 21
roasted pineapple slaw, smoked chipotle aioli

BURRATA & PROSCIUTTO DI PARMA 20
baby arugula, heirloom tomatoes, sweet onion,
fig preserves, red wine vinaigrette, basil aioli

SHORT RIB CROSTINI 19
braised ragu, tomato confit, torched ricotta

CAROLINA WINGS 21
HAVEN's tangy mustard bbq sauce

TRUFFLE MAC N' CHEESE 19
cheddar, bacon, mushrooms, pecorino

GREEK FETA & POACHED PEAR 17
frisée, cranberry, candied walnuts, cucumber, red onion,
grape tomatoes, pomegranate vinaigrette

HEIRLOOM BEET & GOAT CHEESE 17
mesclun greens, radish, pistachio, basil, granola,
blueberry mascarpone kefir dressing

HAVEN

salads

FREE RANGE CHICKEN 25
baby arugula, red leaf lettuce, avocado, blue cheese,
baby corn, apple, mushrooms, green beans, onion, grape
tomatoes, black beans, cilantro lime dressing

MARINATED SKIRT STEAK 31
mesclun greens, belgian circus frisèe, crushed walnuts,
avocado, feta cheese, quinoa, zucchini, carrots, cucumber,
candied grapes, red cabbage, balsamic vinaigrette

GRILLED GARLICKY SHRIMP 26
romaine hearts, baby spinach, pink grapefruit, parmesan cheese,
roasted peppers, radish, pickled onion, watermelon, green cabbage,
scallions, georgia peach vinaigrette

sandwiches

all sandwiches are served with a choice of french fries,
baby greens salad or multi grain quinoa salad

HAVEN PRIME CUT BURGER 24
aged muenster cheese, applewood bacon, caramelized onion,
baby arugula, tomato, pickles, spicy katsup aioli

CRISPY CHICKEN 23
applewood bacon, fresh mozzarella & white cheddar, baby arugula,
caramelized onion, roasted pepper pesto, chipotle mayo

brunch

SAT & SUN
11am - 3pm
à la carte or $41 prix fixe
includes 2 mimosas, bellinis
or bloody marys

happy hour

MON-THU 5-9pm | FRI 5-8pm
BAR & LOUNGE ONLY
$6 beer, $7 premium liquors,
$8 wine by the glass,
$9 specialty, $11 food specials

Available gluten-free. Please ask your server.

fresh caught oysters

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

ATLANTIC 3^{75} EA
crassostrea virginica — medium — lean, briny

PACIFIC 4^{50} EA
crassostrea gigas — medium — crisp, sweet

KUMAMOTO 4^{75} EA
crassostrea sikamea — small — buttery, delicate

AROUND THE WORLD TASTING 49
4 atlantic, 4 pacific, 4 kumamoto

Mains

BAKKAFROST SALMON 24
japanese sweet potato hash, tomato confit,
parsnip puree, black sesame tuile, soy garlic glaze

CRISPY IRISH COD FISH & CHIPS 25
montreal seasoned fries, kaffir lime tartar sauce, malt vinegar

SPICY AHI TUNA POKE 25
brown rice, japanese seaweed, avocado, pickled ginger,
cucumber, edamame, sesame seeds, red cabbage, carrots,
baby radish, spicy aioli, ponzu vinaigrette

PETITE FILET STEAK FRITES 38
thick cut steak fries, butter-cognac flambé seasonal vegetables,
elephant garlic chips, au poivre sauce

GRILLED OMAHA SHORT RIB 26
herb wedge potatoes, butter garlic string beans,
crispy onion, brava sauce, barbacoa glaze

GRILLED CHURRASCO SKIRT STEAK 37
thick cut steak fries, charred red onions, mesclun salad,
worcestershire au poivre sauce or chimichurri sauce

ROASTED FRENCH CUT CHICKEN 26
butternut squash & cassava hash,
heirloom tomato & green kale concasse, garlic string beans

GRILLED SHRIMP FETTUCCINE 26
creamy burrata, kale, fennel, wild mushrooms,
cherry tomatoes, romesco basil sauce, pesto aioli

BUCATINI SHORT RIB RAGU PASTA 25
wild mushrooms, carrots, torched ricotta cheese, elephant garlic

20% suggested gratuity added for groups of 5 or more. There is a 3% credit card fee added to all non cash payments.

EXECUTIVE CHEF: *ANGEL ANDINO*