

# HAVEN

## to start

### FRESH CAUGHT OYSTERS

*certain species of oysters are seasonal and subject to availability*

#### ATLANTIC 3<sup>50</sup> EA

crassostrea virginica — medium — lean, briny

#### KUMAMOTO 4<sup>50</sup> EA

crassostrea sikamea — small — buttery, delicate

#### PACIFIC 4<sup>25</sup> EA

crassostrea gigas — medium — crisp, sweet

#### AROUND THE WORLD TASTING 46

4 atlantic, 4 pacific, 4 kumamoto

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

**LOBSTER RISOTTO CROQUETTES 20**  
spanish chorizo, pecorino, kaffir lime tartar

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

**BURRATA & PROSCIUTTO ANTIPASTI 18**  
imported burrata, prosciutto di parma,  
roasted cherry tomatoes, aged balsamic glaze

🌿 **PAN SEARED SEA SCALLOPS 23**  
crispy potato terrine, bacon slab,  
crème fraiche foam, beurre blanc sauce,  
smoked paprika

🌿 **BRAISED SMOKED PORK BELLY 18**  
jicama mango slaw, mole sauce, aji panca aioli

🌿 **COLOSSAL SHRIMP COCKTAIL 22**  
horseradish, cocktail sauce

🌿 **SHORT RIB BRUSCHETTA 17**  
bacon jam, ricotta salata, poached pear,  
blackberry crème

**CRAB PUPPIES 19**  
mini crab cakes, crispy potato,  
scallion remoulade

**SOUTHWESTERN CHICKEN  
SPRING ROLLS 18**  
guacamole, salsa fresca

**SHRIMP TEMPURA CRISPY RICE BITES 18**  
sweet soy, mentaiko, spicy japanese mayo

**CAROLINA WINGS 19**  
Haven's tangy mustard bbq sauce

**SHRIMP FIRECRACKER 19**  
tempura fried shrimp, kanzuri butter 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 2.5% 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

**THE AMERICAN BREAKFAST** 21

thick applewood bacon slab, silver dollar pancakes,  
crispy potato hash browns, irish baked beans,  
two eggs any way

**BRIOCHE FRENCH TOAST** 20

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

**CRISPY CORNED BEEF HASH** 18

sunny side eggs, roasted peppers, potatoes,  
onions, garlic butter bread

🌿 **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 CRISPY CHICKEN SANDWICH** 22

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

🌿 **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"

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