

HAVEN

to start

FRESH CAUGHT OYSTERS

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

ATLANTIC 3⁵⁰ EA

crassostrea virginica — medium — lean, briny

KUMAMOTO 4⁵⁰ EA

crassostrea sikamea — small — buttery, delicate

PACIFIC 4²⁵ EA

crassostrea gigas — medium — crisp, sweet

AROUND THE WORLD TASTING 46

4 atlantic, 4 pacific, 4 kumamoto

PRETZEL CRUSTED FRIED CALAMARI 20

mustard scallion remoulade, spicy marinara

☞ PAN SEARED SEA SCALLOPS 24

crispy potato terrine, bacon slab,
crème fraiche foam, beurre blanc sauce,
smoked paprika

MARYLAND CRAB PUPPIES 20

roasted pineapple slaw, smoked chipotle aioli

LOBSTER RISOTTO CROQUETTES 21

spanish chorizo, pecorino, kaffir lime tartar

SHRIMP TEMPURA CRISPY RICE BITES 19

sweet soy, mentaiko, spicy japanese mayo

SHRIMP FIRECRACKER 20

tempura fried shrimp, kanzuri butter sauce

YELLOWFIN AHI TUNA TACOS 22

ponzu vinaigrette, pickled ginger,
seaweed salad, spicy aioli

☞ 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

TRUFFLE MAC N' CHEESE 18

cheddar, bacon, mushrooms, pecorino

SOUTHWESTERN CHICKEN SPRING ROLLS 19

guacamole, salsa fresca

CAROLINA WINGS 20

HAVEN's tangy mustard bbq sauce

☞ BURRATA & PROSCIUTTO ANTIPASTI 19

imported burrata, prosciutto di parma,
roasted cherry tomatoes, aged balsamic glaze

☞ 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

☞ YELLOWFIN TUNA TARTARE 24

ponzu vinaigrette, wasabi mayo

☞ GREEK FETA & WATERMELON 16

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 letucce, 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 3% 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, baby arugula, 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

LOBSTER & CRABCAKE BENEDICT 39 (57 P.F.)
chunks of lobster tail, poached eggs, avocado,
oyster mushroom, tomato confit, baby arugula,
toasted croissant, hollandaise

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

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

FARM HOUSE BREAKFAST SANDWICH 19
black forest turkey, bacon, scrambled eggs,
cheddar, avocado, harissa pickle aioli

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

WILD BLUEBERRY PANCAKES 18
applewood smoked bacon, braised cinnamon apples,
walnuts, fresh berries, graham crumble, maple syrup

☞ **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 bacon, 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.