

to start

🌿 GRILLED BLUE POINT OYSTERS 21

herbed garlic butter, melted pecorino romano, pico de gallo

PRETZEL CRUSTED FRIED CALAMARI 19

mustard scallion remoulade, spicy marinara

SHRIMP FIRECRACKER 19

tempura fried shrimp, kanzuri butter sauce

🌿 CHAR GRILLED WAKAME OCTOPUS 22

japanese seaweed, avocado, surimi crab meat, red onion, pickled cucumber, spicy aioli

LOBSTER RISOTTO CROQUETTES 20

spanish chorizo, pecorino, kaffir lime tartar

🌿 COLOSSAL SHRIMP COCKTAIL 22

horseradish, cocktail sauce

CRAB PUPPIES 19

mini crab cakes, crispy potato, scallion remoulade

🌿 YELLOWFIN TUNA TARTARE 23

ponzu vinaigrette, wasabi mayo

SHRIMP TEMPURA CRISPY RICE BITES 18

sweet soy, mentaiko, spicy japanese mayo

SHORT RIB BRUSCHETTA 18

bacon jam, ricotta salata, poached pear, blackberry crème

CAROLINA WINGS 19

Haven's tangy mustard bbq sauce, blue cheese aioli

SOUTHWESTERN CHICKEN SPRING ROLLS 18

guacamole, salsa fresca

🌿 GREEK FETA & WATERMELON 15

arugula, baby spinach, compressed lychee, cucumbers, shaved vidalia onion, lychee vinaigrette

🌿 BURRATA & PROSCIUTTO ANTIPASTI 17

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

🌿 ROASTED BEET & GOAT CHEESE 15

pistachio crusted goat cheese, D'Anjou pears, pickled pearl onions, watermelon radish, blackberry yogurt

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

happy hour

MON - FRI 5 - 8pm BAR & LOUNGE ONLY

\$6 beer, \$7 cocktails,
\$8 wine by the glass,
\$9 food specials

🌿 Available gluten-free. Please ask your server.

oysters

FRESH CAUGHT

certain species are seasonal and subject to availability

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

roasted butternut squash, sweet yam puree, baby corn, barbacoa sauce

🌿 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 & CREAMY BURRATA PAPPARDELLE 25

bacon, sundried tomato, fennel, wild mushrooms, onions, snow peas, brown butter carrot sauce

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