

to start

certain species of oysters are seasonal and subject to availability

ATLANTIC OYSTERS - crassostrea virginica.....(medium).....lean, briny 3.50ea

PACIFIC OYSTERS - crassostrea gigas.....(medium).....crisp, sweet 4.25ea

KUMAMOTO OYSTERS - crassostrea sikamea.....(small).....buttery, delicate 4.50ea

AROUND THE WORLD OYSTER TASTING - 4 atlantic, 4 pacific, 4 kumamoto 46

PRETZEL CRUSTED FRIED CALAMARI 19
mustard scallion remoulade, spicy marinara

SHRIMP FIRECRACKER 19
tempura fried shrimp, kanzuri butter sauce

PAN SEARED SEA SCALLOPS 23 
spanish chorizo, potato foam, smoked paprika

CHAR GRILLED WAKAME OCTOPUS 22
japanese seaweed, avocado, surimi crab meat,
red onion, pickled cucumber, spicy aioli

CREAMY LOBSTER RISOTTO CROQUETTES 20
spanish chorizo, mozzarella, petit pois,
kaffir lime "tapas" tartar sauce

COLOSSAL SHRIMP COCKTAIL 22
horseradish, cocktail sauce

YELLOWFIN TUNA TARTARE 23 
ponzu vinaigrette, wasabi mayo

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


SHORT RIB BRUSCHETTA 16 
bacon jam, ricotta salata, poached pear,
blackberry crème


CAROLINA WINGS 19
HAVEN's tangy mustard bbq sauce


SOUTHWESTERN CHICKEN SPRING ROLLS 18
guacamole, salsa fresca


TRUFFLE MAC N' CHEESE 17
cheddar, bacon, mushrooms, pecorino


salads

ROASTED BEET & GOAT CHEESE - mesclun, shaved pear, tomato, red onion, pistachio crumble, 15 
mandari chablis blood orange vinaigrette

BURRATA & HEIRLOOM TOMATO - arugula, medjool dates, onions, basil, elephant garlic chips 14 

FETA & CRANBERRY - arugula, baby spinach, crispy tofu, cucumber, almonds, onion, tomato, 15 
apple, balsamic vinaigrette

ALL-NATURAL CHICKEN - butter lettuce, arugula, white hominy, avocado, walnuts, 24 (\$42 P.F.) 
chickpeas, tomato, red onion, alfalfa, queso fresco, herb citrus vinaigrette

MARINATED SKIRT STEAK - mesclun greens, sundried tomato, string beans, roasted yam, 29 (\$47 P.F.) 
cucumber, kalamata olives, onions, roquefort blue cheese, mignonette malt vinaigrette

COLOSSAL GRILLED SHRIMP - belgian circus frisée, fennel, baby radish, tomato, leeks, 27 (\$45 P.F.) 
cucumber, feta crumbles, georgia peach vinaigrette

 **Available Gluten Free Please Ask Your Server**

out of consideration for other guests who are waiting,
we may ask for your table once you've finished enjoying your meal

3% credit card fee added to all checks

Happy Hour
Mon-Fri 4pm-7pm
bar & lounge only

\$6 beer, \$7 cocktails, \$8 wine by the glass,
\$12 food specials

brunch

A choice of a la carte
or

\$39 prix fixe includes choice of one brunch item and
two mimosas, bellinis or bloody marys

SHORT RIB & HASH BROWN BENEDICT 22 
poached eggs, sweet pimenton béarnaise

SOUTHERN FRIED CHICKEN BENEDICT 22
poached eggs, mushroom & sausage gravy, parmesan biscuits

SOUTH AFRICAN LOBSTER BENEDICT 35 (\$53 P.F.)
poached eggs, avocado, baby arugula, wild mushroom, tomato,
tarragon hollandaise, toasted english muffin

SMOKED SALMON FLORENTINE BENEDICT 22
poached eggs, wilted spinach, dill hollandaise, toasted english muffin


TRADITIONAL EGGS BENEDICT 21
poached eggs, canadian bacon, hollandaise, toasted english muffin


"HEALTHY" EGGS BENEDICT 21
poached eggs, pearl barley quinoa risotto, mushrooms,
coco bean spread, sweet yam puree

STEAK & EGGS - grilled churrasco skirt steak, two eggs any way, bearnaise sauce 29 (\$47 P.F.) 

FARM HOUSE CROISSANT SANDWICH - scrambled eggs, black forest turkey, avocado, 19
bacon, white vermont cheddar

AVOCADO TOAST - topped with two poached eggs, multi grain bread 19


FRENCH OMELET - notre dame brie, mushrooms, beefsteak tomatoes, 19 
leeks, vidalia onions, *choice of regular or egg whites*

MULTI GRAIN POWER OMELET - broccoli, quinoa, roasted red peppers, 19 
sauteed onions, white american cheese, *choice of regular or egg whites*

above items served with Haven's famous breakfast potatoes

BRIOCHE FRENCH TOAST - applewood smoked peppered bacon, 20
vanilla bean & maple creme anglaise, cocoa nib crumble, fresh berries

THE "AMERICAN" BREAKFAST - smoked thick cut bacon slab, mini buttermilk pancakes, 21 
two eggs your way, crispy hash browns, served with house salad

CASSEROLA DE HUEVOS RANCHEROS - corn tortilla, runny sunny-side eggs, spanish chorizo, 20 
avocado, refried bean puree, caramelized onions, queso fresco, pico de gallo, salsa verde

SPICY AHI TUNA POKE - sushi rice, japanese seaweed, avocado, pickled ginger, 24 (\$42 P.F.)
cucumber, edamame, sesame seeds, red cabbage, carrots, baby radish, spicy aioli,
ponzu vinaigrette

HAVEN BURGER - aged white vermont cheddar, crispy bacon, fried onion ringlettes, 22
heirloom tomato, sweet onion - bacon jam, "katsup aioli"

SPICY GRILL CHICKEN SANDWICH - applewood bacon, pepper jack, avocado, red onion, 22
letuce, tomatoes, aji panca aioli

IMPOSSIBLE PLANT BASED BURGER - cheddar cheese, crispy pickles, lettuce, 26 (\$44 P.F.)
beefsteak tomato, shaved red onions, mustard-scallion remoulade, sourdough bun

Changes and modifications politely declined. Please alert your server to any allergies