

# 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

#### LOBSTER RISOTTO CROQUETTES 20

spanish chorizo, pecorino, kaffir lime tartar

#### 🌿 YELLOWFIN TUNA TARTARE 23

ponzu vinaigrette, wasabi mayo

#### 🌿 PAN SEARED SEA SCALLOPS 23

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

#### 🌿 COLOSSAL SHRIMP COCKTAIL 22

horseradish, cocktail sauce

#### CRAB PUPPIES 19

mini crab cakes, crispy potato, scallion remoulade

#### SHRIMP TEMPURA CRISPY RICE BITES 18

sweet soy, mentaiko, spicy japanese mayo

#### 🌿 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

#### BURRATA & PROSCIUTTO ANTIPASTI 17

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

#### 🌿 SHORT RIB BRUSCHETTA 16

bacon jam, ricotta salata, poached pear, blackberry crème

#### SOUTHWESTERN CHICKEN SPRING ROLLS 18

guacamole, salsa fresca

#### CAROLINA WINGS 19

Haven's tangy mustard bbq 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

## Happy Hour

**MON - FRI 5-8PM  
BAR & LOUNGE ONLY**

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

**FARM HOUSE BREAKFAST SANDWICH** 19

black forest turkey, bacon, scrambled eggs,  
cheddar, avocado, harissa pickle aioli

**BRIOCHE FRENCH TOAST** 20

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

🌿 **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

**THE AMERICAN BREAKFAST** 21

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

**HAVEN BURGER** 22

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

🌿 **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

**IMPOSSIBLE PLANT BASED BURGER** 26 (44 P.F.)

pepperjack, pickles, beefsteak tomato, lettuce, black  
bean spread, shaved red onions, caper-pickle remoulade

*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*