

to start

PRETZEL CRUSTED FRIED CALAMARI 19
mustard scallion remoulade, spicy marinara

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

🌿 **PAN SEARED SEA SCALLOPS** 23
crispy potato terrine, bacon slab, smoked paprika

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

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

SHRIMP FIRECRACKER 19
tempura fried shrimp, kanzuri butter sauce

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

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

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

🌿 **SHORT RIB BRUSCHETTA** 17
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

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 frisée, 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

pepper jack, 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,
\$11 food specials

🌿 Available gluten-free. Please ask your server.

oysters

FRESH CAUGHT

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

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 cappellini 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

herb wedge potatoes, butter garlic string beans,
crispy onion, brava sauce, barbacoa glaze

🌿 **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, mesclun 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 FETTUCCINE 25

creamy burrata, kale, fennel, wild mushrooms,
cherry tomatoes, romesco basil sauce, pesto aioli

ORECCHIETTE SHORT RIB RAGU PASTA 26

wild mushrooms, carrots, torched ricotta cheese, elephant garlic

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.

20% suggested gratuity added for groups of 5 or more. There is a 3% credit card fee added to all non cash payments.

Please alert your server to any allergies. Changes and modifications politely declined. EXECUTIVE CHEF: ANGEL ANDINO