

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 fraîche 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 CROSTINI 18

braised ragu, tomato confit, torched ricotta

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 OCTOPUS 23

fingerling potatoes, baby arugula,
brava sauce, chimichurri

🌿 HEIRLOOM BEET & GOAT CHEESE 16

baby arugula, strawberry, walnuts,
red onion, peach, mint, cottage cheese

🌿 YELLOWFIN TUNA TARTARE 24

ponzu vinaigrette, wasabi mayo

🌿 GREEK FETA & DRAGON FRUIT 16

mesclun greens, mandarin, shaved cucumber,
pearl onion, basil, lychee vinaigrette

salads

🌿 FREE RANGE CHICKEN 24 (42 P.F.)

baby arugula, red leaf lettuce, avocado,
blue cheese, baby corn, apple, mushrooms,
green beans, onion, grape tomatoes,
black beans, cilantro lime dressing

🌿 MARINATED SKIRT STEAK 29 (47 P.F.)

mesclun greens, belgian circus frisée,
crushed walnuts, avocado, feta cheese, quinoa,
zucchini, carrots, cucumber, candied grapes,
red cabbage, balsamic vinaigrette

🌿 GRILLED GARLICKY SHRIMP 25 (43 P.F.)

romaine hearts, baby spinach, pink grapefruit, parmesan cheese,
roasted peppers, radish, pickled onions, watermelon, green cabbage,
scallions, georgia peach 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** 23

poached eggs, "paving stone" potatoes,
ruby caramelized onions, béarnaise sauce

SMOKED SALMON FLORENTINE BENEDICT** 23

poached eggs, baby arugula, dill hollandaise,
toasted english muffin

SOUTHERN FRIED CHICKEN & WAFFLES** 23

poached eggs, buttermilk corn waffles,
maple kanzuri glaze, aji spicy aioli

TRADITIONAL EGGS BENEDICT** 22

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** 22

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

FARM HOUSE BREAKFAST SANDWICH** 19

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

THE AMERICAN BREAKFAST 22

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

🌿 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

BRIOCHE FRENCH TOAST 20

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

happy hour

MON-FRI 5-8pm

BAR & LOUNGE ONLY

\$6 beer, \$7 create your own,
\$8 wine by the glass, \$9 handcrafted,
\$11 food specials

WILD BLUEBERRY PANCAKES 18

applewood smoked bacon, braised cinnamon apples,
walnuts, fresh berries, graham crumble, maple syrup

SPICY CRISPY CHICKEN SANDWICH 22

applewood bacon, cheddar, avocado,
tangy cabbage slaw, pickles, red onion,
tomatoes, chipotle aioli

BAKKAFROST SALMON 23 (41 P.F.)

japanese sweet potato hash, tomato confit,
parsnip puree, black sesame tuile, soy garlic glaze

HAVEN BURGER 22

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

*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.