

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

NEW ZEALAND MUSSELS 18 
roasted red peppers, onions, cilantro,
buttery meunière sauce

CHAR GRILLED WAKAME OCTOPUS 19 
japanese seaweed, avocado, surimi crab meat,
red onion, pickled cucumber, spicy aioli

SPICY YELLOWFIN TUNA TARTARE 20 
guacamole, sriracha aioli

CREAMY LOBSTER RISOTTO CROQUETTES 19
spanish chorizo, mozzarella, petit pois,
kaffir lime "tapas" tartar sauce

PAN SEARED SEA SCALLOPS 20 
spanish chorizo, potato foam,
smoked paprika

PRETZEL CRUSTED FRIED CALAMARI 18
mustard scallion remoulade, spicy marinara

SHRIMP FIRECRACKER 18
tempura fried shrimp, kanzuri butter sauce

SHRIMP TEMPURA CRISPY RICE BITES 17
sweet soy, mentaiko, spicy japanese mayo

TRUFFLE MAC N' CHEESE 16
cheddar, bacon, mushrooms, pecorino

SHORT RIB BRUSCHETTA 15 
bacon jam, ricotta salata, poached pear,
blackberry crème

SOUTHWESTERN CHICKEN SPRING ROLLS 17
guacamole, salsa fresca


caviar + champagne for two 117


TWO GLASSES OF ROEDERER ESTATE BRUT CHAMPAGNE


SMOKED SALMON CANAPE
siberian caviar


10G OSCIETRA ROYAL CAVIAR


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

FREE RANGE CHICKEN - mesclun greens, pepperjack cheese, bacon, avocado, 24 (\$39 P.F.) 
corn, tomato, cucumbers, cilantro-honey lime vinaigrette

SKIRT STEAK - grilled squash, green papaya, snap peas, tomatoes, onions, 29 (\$44 P.F.) 
ricotta salata, seven leaf greens, kumquat balsamic vinaigrette

GRILLED SHRIMP - romaine lettuce, parmesan cheese, pink grapefruit, jicama, 25 (\$40 P.F.) 
watermelon radish, tomato, scallions, smokey roasted red pepper dressing

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

\$6 beer, \$7 cocktails, \$8 wine by the glass,
\$10 food specials

brunch

A choice of a la carte
or

\$36 prix fixe includes choice of one brunch item and
two mimosas, bellinis or bloody marys

SHORT RIB & HASH BROWN BENEDICT 21 
poached eggs, sweet pimenton bearnaise

SOUTHERN FRIED CHICKEN BENEDICT 21
poached eggs, mushroom & sausage gravy, parmesan biscuits

SOUTH AFRICAN LOBSTER BENEDICT 34 (\$49 P.F.)
poached eggs, avocado, baby arugula, wild mushroom, tomato,
tarragon hollandaise, toasted english muffin

SMOKED SALMON FLORENTINE BENEDICT 21
poached eggs, wilted spinach, dill hollandaise, toasted english muffin


TRADITIONAL EGGS BENEDICT 19
poached eggs, canadian bacon, hollandaise, toasted english muffin


"HEALTHY" EGGS BENEDICT 20
poached eggs, grilled seasonal ratatouille, avocado,
crispy japanese eggplant, aged balsamic glaze

STEAK & EGGS - grilled churrasco skirt steak, two eggs any way, bearnaise sauce 28 (\$43 P.F.) 

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

AVOCADO TOAST - topped with two poached eggs, multi grain bread 18


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

ULTIMATE BLT - bacon, lettuce, tomato, turkey, fried egg, 19
roasted ham-red pepper aioli, portuguese roll

HAVEN BURGER - aged white vermont cheddar, crispy bacon, fried onion ringlettes, 21
heirloom tomato, sweet onion - bacon jam, "katsup aioli"

SPICY CRISPY CHICKEN SANDWICH - smoked bufala mozzarella, green onions, tomato, 21
bibb lettuce, aji panca aioli

IMPOSSIBLE PLANT BASED BURGER - cheddar cheese, crispy pickles, lettuce, 25 (\$40 P.F.)
beefsteak tomato, shaved red onions, mustard-scallion remoulade, sourdough bun

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