



to start

certain species of oysters are seasonal and subject to availability

ATLANTIC OYSTERS - crassostrea virginica.....(medium).....lean, briny 3.25ea

PACIFIC OYSTERS - crassostrea gigas.....(medium).....crisp, sweet 4.00ea

KUMAMOTO OYSTERS - crassostrea sikamea.....(small).....buttery, delicate 4.25ea

AROUND THE WORLD OYSTER TASTING - 4 atlantic, 4 pacific, 4 kumamoto 43

NEW ZEALAND MUSSELS 18

roasted red peppers, onions, cilantro,
buttery meunière sauce

CHAR GRILLED WAKAME OCTOPUS 18

japanese seaweed, avocado, surimi crab meat,
red onion, pickled cucumber, spicy aioli

SPICY YELLOWFIN TUNA TARTARE 18

guacamole, sriracha aioli

CREAMY LOBSTER RISOTTO CROQUETTES 17

spanish chorizo, mozzarella, petit pois,
kaffir lime “tapas” tartar sauce

PAN SEARED SEA SCALLOPS 18

spanish chorizo, potato foam,
smoked paprika

PRETZEL CRUSTED FRIED CALAMARI 17

mustard scallion remoulade, spicy marinara

SHRIMP FIRECRACKER 17

tempura fried shrimp, kanzuri butter sauce

SHRIMP TEMPURA CRISPY RICE BITES 16

sweet soy, mentaiko, spicy japanese mayo

TRUFFLE MAC N’ CHEESE 15

cheddar, bacon, mushrooms, pecorino

SHORT RIB BRUSCHETTA 15

bacon jam, ricotta salata, poached pear,
blackberry crème

SOUTHWESTERN CHICKEN SPRING ROLLS 16

guacamole, salsa fresca

salads

ROASTED BEET & GOAT CHEESE - frisee, pomegranate, macadamia nuts, goat cheese spread, 15
brioche crostini, chablis-raisin vinaigrette, tangerine glaze

BURRATA & HEIRLOOM TOMATO - arugula, medjool dates, onions, basil, elephant garlic chips 13

FETA & ARTICHOKE - romaine, frisee, feta cheese, artichoke, kalamata olives, avocado, 14
plum tomato, cranberries, almonds, wildberry porto vinaigrette

FREE RANGE CHICKEN - mesclun greens, pepperjack cheese, bacon, avocado, 22 (\$36 P.F.)
corn, tomato, cucumbers, cilantro-honey lime vinaigrette

SKIRT STEAK - grilled squash, green papaya, snap peas, tomatoes, onions, 23 (\$37 P.F.)
ricotta salata, seven leaf greens, kumquat balsamic vinaigrette

GRILLED SHRIMP - romaine lettuce, parmesan cheese, pink grapefruit, jicama, 23 (\$37 P.F.)
watermelon radish, tomato, scallions, smokey roasted red pepper dressing

Happy Hour

Mon-Fri 4pm-7pm hightop tables only
\$6 beer, \$7 cocktails, \$8 wine

Available Gluten Free Please Ask Your Server

brunch

A choice of a la carte
or
\$34 prix fixe includes choice of one brunch item and
two mimosas, bellinis or bloody marys

EGGS BENEDICT 19
cured spanish pork loin, hollandaise, toasted english muffin

SHORT RIB & HASH BROWN BENEDICT 20
poached eggs, sweet pimenton bearnaise

SOUTHERN FRIED CHICKEN BENEDICT 20
poached eggs, mushroom & sausage gravy, parmesan biscuits

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

SMOKED SALMON FLORENTINE BENEDICT 20
poached eggs, wilted spinach, dill hollandaise, toasted english muffin

STEAK & EGGS - grilled churrasco skirt steak, two eggs any way, bearnaise sauce 22 (\$37 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, 20
two eggs your way, crispy hash browns, *served with house salad*

BREAKFAST “RISOTTO” - runny fried eggs, red lentil stew, crispy lardo, 19
sweet potato cream, garlic baguette

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, 20
heirloom tomato, sweet onion - bacon jam, “katsup aioli”

SPICY CRISPY CHICKEN SANDWICH - smoked bufala mozzarella, green onions, tomato, 20
bibb lettuce, aji panca aioli

IMPOSSIBLE PLANT BASED BURGER - cheddar cheese, crispy pickles, lettuce, 24 (\$39 P.F.)
beefsteak tomato, shaved red onions, mustard-scallion remoulade, sourdough bun

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