

## 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** 19   
roasted red peppers, onions, cilantro,  
buttery meunière sauce

**CHAR GRILLED WAKAME OCTOPUS** 21  
japanese seaweed, avocado, surimi crab meat,  
red onion, pickled cucumber, spicy aioli

**SPICY YELLOWFIN TUNA TARTARE** 22   
guacamole, sriracha aioli

**CREAMY LOBSTER RISOTTO CROQUETTES** 20  
spanish chorizo, mozzarella, petit pois,  
kaffir lime "tapas" tartar sauce

**PAN SEARED SEA SCALLOPS** 22   
spanish chorizo, potato foam,  
smoked paprika

**PRETZEL CRUSTED FRIED CALAMARI** 19  
mustard scallion remoulade, spicy marinara

**SHRIMP FIRECRACKER** 19  
tempura fried shrimp, kanzuri butter sauce

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

**TRUFFLE MAC N' CHEESE** 17  
cheddar, bacon, mushrooms, pecorino

**SHORT RIB BRUSCHETTA** 16   
bacon jam, ricotta salata, poached pear,  
blackberry crème

**SOUTHWESTERN CHICKEN SPRING ROLLS** 18  
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,  
\$11 food specials

## brunch

A choice of a la carte  
or

\$37 prix fixe includes choice of one brunch item and  
two mimosas, bellinis or bloody marys

**SHORT RIB & HASH BROWN BENEDICT** 22   
poached eggs, sweet pimenton bearnaise

**SOUTHERN FRIED CHICKEN BENEDICT** 22  
poached eggs, mushroom & sausage gravy, parmesan biscuits

**SOUTH AFRICAN LOBSTER BENEDICT** 35 (\$50 P.F.)  
poached eggs, avocado, baby arugula, wild mushroom, tomato,  
tarragon hollandaise, toasted english muffin

**SMOKED SALMON FLORENTINE BENEDICT** 22  
poached eggs, wilted spinach, dill hollandaise, toasted english muffin


**TRADITIONAL EGGS BENEDICT** 21  
poached eggs, canadian bacon, hollandaise, toasted english muffin


**"HEALTHY" EGGS BENEDICT** 21  
poached eggs, grilled seasonal ratatouille, avocado,  
crispy japanese eggplant, aged balsamic glaze

**STEAK & EGGS** - grilled churrasco skirt steak, two eggs any way, bearnaise sauce 29 (\$44 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 19


**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, 22  
heirloom tomato, sweet onion - bacon jam, "katsup aioli"

**SPICY CRISPY CHICKEN SANDWICH** - smoked bufala mozzarella, green onions, tomato, 22  
bibb lettuce, aji panca aioli

**IMPOSSIBLE PLANT BASED BURGER** - cheddar cheese, crispy pickles, lettuce, 26 (\$41 P.F.)  
beefsteak tomato, shaved red onions, mustard-scallion remoulade, sourdough bun

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