

EAT

DRINK
Enjoy

HAVEN
RESTAURANT AND BAR
havenrestaurant.com

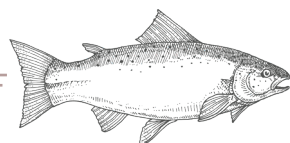
BRUNCH
10:30AM - 3:30PM

EVERY
SATURDAY
& SUNDAY

SNACKS



- Deviled Eggs** 8
pimento cheese & smoked bacon
- Buttermilk Biscuits** 10
sausage gravy & jam
- Beignets** 6



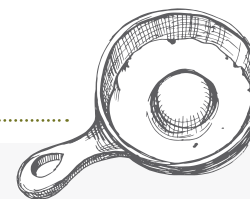
- Smoked Salmon Platter** 16
alon's sesame bagel, cream cheese, pickled red onion, crumbled egg, capers, sliced tomatoes & baby arugula

SOMETHING LIGHT



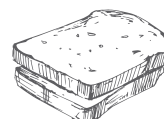
- Parfait** 10
housemade granola, greek yogurt, seasonal fruit & local honey
- Caesar Salad** 12
romaine, grana padano, garlic croutons & garlic anchovy dressing **add chicken, salmon or shrimp 10**
- Sunday Cobb** 13
mixed lettuces, farm egg, avocado, smoked bacon, feta & green goddess

Breakfast Specialties



- HAVEN Breakfast Plate** 14
3 farm fresh eggs, bacon or sausage, hashbrowns or grits & biscuit
- Spinach & Goat Cheese Omelet** 13
oven dried tomato, served with hashbrowns
- Country Ham & Cheddar Omelet** 14
served with hashbrowns
- Smoked Ham & Spinach Benedict** 14
soft poached eggs & sauce bearnaise
- Jonah Crab Cake Benedict** 18
baby arugula, soft poached eggs & sauce bearnaise
- Alon's Challah French Toast** 13
local berries, warm maple syrup & vanilla whipped cream

STUFF ON BREAD



- Big Green Egg BLT** 15
smoked pork belly, lettuce & tomato, sesame brioche bun, served with housemade fries
- Croque Madame** 16
shaved country ham, aged gruyere, toasted brioche, bechamel & sunny side-up egg, served with housemade fries
- HAVEN Burger** 16
lettuce, onion, american cheese, special sauce, sesame brioche bun, served with housemade fries

BEYOND BRUNCH

- Roasted Bay of Fundy Salmon** 18
pine nut couscous, cucumber, olive, tomato & feta
- Herb Grilled Chicken** 18
whipped potatoes & mushroom jus
- Pan Roasted Carolina Trout** 17
jalapeño & sweet corn grits & tomato fondue
- Shrimp & Grits** 18
tasso ham, oven dried tomato & jalapeno grits
- Steak Frites** 25
grilled 8oz prime hanger steak & sauce bearnaise

Brunch Booze

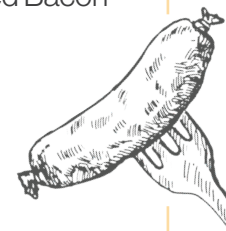
- Georgia Palmer 12
bourbon, tea, peach, mint & lemon
- Bloody Mary 10
- Classic Bellini 8
- Grand Mimosa 15
perrier-jouet & grand marnier
- Classic Mimosa 8



- Bottle & Carafe** 30
house bubbles & oj

\$6 SIDES

- Housemade Breakfast Sausage Patties
- Applewood Smoked Bacon
- Hash Browns
- Smoked Bacon & Cheddar Grits
- Alon's Bagel & Cream Cheese
- Petite Green Salad



Buttermilk Biscuit & Butter 2.5

Café and Fresh Juice



- Drip Coffee 3
- Cappuccino 4.5
- Double Espresso 3.5
- Seasonal Lemonade 5
- Fresh OJ 5

WINE

Whites

lovo prosecco italy	10 40
naveran cava brut spain	10 40
luna pinot grigio california	11 44
helfrich riesling alsace france	12 48
trione sauvignon blanc sonoma california	12 48
momo sauvignon blanc marlborough new zealand	13 52
phiipe girard sancerre france	16 54
arnette's chardonnay columbia valley washington	10 40
carneros highway chardonnay carneros california	14 56
hartford chardonnay russian river valley california	15 60
stags leap chardonnay napa valley	17 70
jordan chardonnay russian river valley california	70

Reds

morgan pinot noir monterey california	13 56
stafford hill pinot noir willamette valley oregon	18 68
birichino pinot noir central coast california	82
brulium pinot noir sonoma california	95
owen roe sinister hand red blend yakima valley washington	15 60
square, plumb & level red blend sonoma california	16 65
the prisoner red blend napa valley	24 96
boneshaker zinfandel lodi california	12 48
domaine bosquet malbec mendoza argentina	11 44
the stag cabernet sauvignon paso robles california	14 56
schweiger vineyards cabernet sauvignon napa valley	18 72
prisoner unshackled cabernet sauvignon napa valley	65
austin hope cabernet sauvignon paso robles california	85
stags leap cabernet sauvignon napa valley	96

ROSÉ & RESERVES

Rosé

fabre rosé provence	10 40
flowers rosé sonoma 2019	15 60
gerard bertrand brut rosé france	14 56

Whites

palmer & co brut reserve reims, france	20 75
tattinger champagne reims, france	120
moet & chandon rosé imperial france	126
cakebread chardonnay napa valley	95
gary ferrell chardonnay russian river	24 90

Reds

orin swift "slander" pinot noir california 2017	100
justin isosceles paso robles 2016	100
penner ash pinot noir willamette valley 2015	110
faust cabernet sauvignon napa valley 2017	105
jordan cabernet sauvignon alexander valley 2014	110
chateau montelena cabernet sauvignon 2016	115
burly cabernet sauvignon napa valley 2017	125
silver oak cabernet sauvignon alexander valley 2015	140
cakebread cabernet sauvignon napa valley 2016	150
1l caymus cabernet sauvignon napa valley 2018	28 165
nickel & nickel cc ranch cabernet sauvignon 2016	200

Vintages and pricing subject to change without depending on availability.

COCKTAILS

Haven Hog	13
whistle pig piggyback rye old fashioned, angostura bitters, candied bacon	
Georgia Palmer	12
hellbender bourbon, iced tea, peach syrup, mint syrup, fresh mint, lemon juice	
Haven Lemonade	12
bare bones vodka, fresh blueberry, fresh lemon & simple syrup	
Strawberry-Jalapeno Margarita	13
el destilador, brits strawberry compote & fresh jalapeño	
Classic Daiquiri	11
selvarey rum, fresh lime juice & simple syrup	
Garden Party	13
ketel one botanicals grapefruit & rose, st. germain, rose water, soda & fresh lemon	
Seasonal White Sangria	11
white wine & fresh fruit	

BOTTLE BEER

Budweiser	5
Bud Light	5
Creature Comforts Classic City Lager	5
Stella	6
Sweetwater 420	6
Creature Comforts Automatic Pale Ale	7
Orpheus Brewing Tart Plum Sour	7
Founders Porter	7
Wicked Weed Appalachia Session IPA	7
Wicked Weed Pernicious	9