

HAVEN

RESTAURANT AND BAR

havenrestaurant.com

Executive Chef Guillermo Garcia

LUNCH MENU

JOIN US FOR
BRUNCH
SATURDAY & SUNDAY
10:30 - 3:00

EAT DRINK
ENJOY

At Word of Mouth Restaurants

our philosophy starts with caring for people, and that begins with my team – not just employees, but part of my family. This extends further to our farmers, suppliers and ultimately to our guests. To us, genuine hospitality is the ability to serve with compassion, graciousness, and attention to the desires of our guests. We are fortunate to share these relationships and we strive every day to serve with grace. Thank you, Michel Arnette

ARNETTE'S

HAVEN

WORD
OF
MOUTH
RESTAURANTS

Valenza

vero

womrestaurants.com

SMALL PLATES

Homemade Yeast Rolls	4
garlic, parmesan	
Southern Snacks & Vegetables	16
eggs, pickles, bites, relishes	
Shaved Country Ham	13
pimento cheese, grilled chapa bread, strawberry mustard	
Seared Georges Bank Scallops	15
summer succotash, crispy country ham	
Blue Hill Bay Mussels	14
chipotle, tomato & bacon broth, grilled sourdough	
Timmy's BBQ Shrimp	15
grilled baguette, worcestershire, lemon butter	
Potato Hay	7
truffle oil, parmesan	

SALADS

Grilled Caesar	10
romaine, radicchio, garlic-anchovy vinaigrette, croutons	
Mama J's Butter Lettuce	10
oven dried tomatoes, candied bacon, crispy onions, creamy blue cheese	
Dresden Cobb	13
farm egg, avocado, smoked bacon, feta, green goddess, mixed lettuces	
add shrimp 12 chicken 11 salmon 13 to any salad	

SIDES \$7

Smoked Bacon Grits | Vidalia Onion Rings | Succotash

SANDWICHES

The Cuban	16
big green egg smoked pork butt, city ham, swiss, pickles, mustard, french fries	
Po'Boy	18
crispy shrimp or oyster, dressed, remoulade, french fries	
Haven Burger*	16
sweet onions, lettuce, special sauce, american cheese, french fries	
Fried Grouper Sandwich	20
lettuce, tomato, shaved cucumber & tartar sauce	
Classic Club	15
roasted turkey, ham, cheddar cheese, smoked bacon, lettuce, tomato, duke's mayo	
<i>all sandwiches are served with house-made fries</i>	

ENTRÉES

Crispy Fried Chicken	18
two pieces, whipped potatoes, green beans	
Roasted Bay Of Fundy Salmon*	25
pine nut couscous, cucumber, olive, tomato, feta	
Steak Frites	22
grilled hanger steak, french fries, sauce bearnaise	
Big Green Egg Smoked Pork Ribs	19
mac and cheese, pickles	
Smoked Chicken & Shrimp Gumbo	17
andouille, carolina gold rice	
North Georgia Trout	17
fingerling potatoes, green beans, pecan brown butter	

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

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