

SMALL PLATES & SALADS

Southern Cheese Selection Seasonal Mostarda	15
Big Green Egg Smoked Pork Croquette Jalapeño Cabbage Slaw, Pickles, Cherry BBQ	9
Cured Scottish Salmon Carpaccio* Blackberries, Melon, Basil, Pickled Fennel	11
Roasted Country Red Tomatoes Ratatouille, Chanterelles, Aged Goat Cheese	12
Crispy Gulf Oysters Lemon Grits, Tarragon Remoulade, Fried Cornichons	13
Hand Cut Steak Tartare* Farm Egg Yolk, Potato Hay, Arugula, Horseradish	14
Blue Hill Bay Mussels Smoked Tomato, Chipotle, Grilled Sourdough	13
Yellow Tomato Gazpacho Avocado, Basil, EVOO	8
Grilled Georges Bank Scallops Sweet Corn & Vidalia Salad, Peaches, Peanuts	15
Simple Green Salad Mama J's Lettuce, Radish, Charred Lemon Vinaigrette	7
Caesar Salad Grilled Romaine, Garlic-Anchovy Vinaigrette Sourdough Croutons	8
Mama J's Butter Lettuce Oven Dried Tomatoes, Candied Bacon Crispy Onions, Creamy Blue Cheese	9
Summer Salad Heirloom Tomatoes & Cucumbers, Banana Peppers Valbresso Feta, Basil Pesto	13
HAVEN Truffled Potato Hay	6

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HAVEN

RESTAURANT AND BAR

Executive Chef: Stephen Herman

HAVEN CHOPS

Bone in Filet	12 oz	55
30 Day Dry Aged KC Strip	16 oz	51
30 Day Dry Aged Cowboy Ribeye	22 oz	61
30 Day Dry Aged Porterhouse	32 oz	94
30 Day Dry Aged Tomahawk Ribeye	40 oz	MP

SIDES & SAUCES (1 each included with chop)

Potato Puree	Bernaise
Sauteed Spinach	Red Wine Veal Jus
Potato Gratin	Brandy Peppercorn
Sauteed Mushrooms	
Vidalia Onion Rings	

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



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ENTREES

Bacon Wrapped North Georgia Trout Arugula, Peaches & Beets, New Potatoes Spiced Pecan Brown Butter	25
Florida Black Grouper Sweet Corn Maque Choux, Peppers Cucumber & Radish Salad	31
Grilled Certified Angus Beef Tenderloin* Potato Gratin, Garlic Spinach, Bernaise	38
Patrick's Lake Oconee Catfish Pecan Crusted, Smoked Tomato Grits, Summer Squash, Vidalia Onions	24
Smoked Chicken & Shrimp Gumbo Kevin's Andouille, Anson Mills Gold Rice Pickled Okra	22
Grilled Rohan Duck Breast Okra, Chanterelles, Nectarines, Cherry Jus	29
Spice Roasted Springer Mountain Chicken Potato Puree, Green Beans, Shiitakes Vidalia Onions, Tarragon Jus	23
Roasted Scottish Salmon* Pine Nut Couscous, Feta, Kalamata Olives Cucumbers, Cherry Tomato	24
Grilled Heritage Pork Chop* Field Peas, Smoked Bacon Grits, Turnips, Chanterelles, Preserved Blackberries	29
Homemade Ricotta Tortellini Zucchini, Squash, Cherry Tomatoes, Eggplant, Herbs	20
Our Farmer's Plate Daily Selection of The Local Harvest	18
Parmesan Tater Tots Smoked Bacon Grits Corn, Bacon & Onions Marinated Cucumbers	6
Grilled Corn, Green Garlic Mayo Grilled Squash, Chimichurri	7

SIDES