

## SMALL PLATES & SALADS

Southern Cheese Board Seasonal Mostarda	15
Big Green Egg Smoked Pork Croquette Jalapeño Cabbage Slaw, Pickled Peppers	9
Cured Scottish Salmon Carpaccio* Spicy Cherries, Melon, Basil	11
Grilled Manchester Farms Quail Sweet Corn, Okra, Peppers, Peanuts	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
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

# HAVEN

RESTAURANT AND BAR

Executive Chef: Stephen Herman

## HAVEN CHOPS

Bone in Filet	12 oz	59
30 Day Dry Aged KC Strip	16 oz	51
30 Day Dry Aged Cowboy Ribeye	22 oz	68
30 Day Dry Aged Porterhouse	32 oz	MP
30 Day Dry Aged Tomahawk Ribeye	40 oz	MP

### SAUCES

Bernaise | Veal Jus | Brandy Peppercorn | Blue Butter  
(One Sauce and Side Included With Chop)

## SIDES

Parmesan Tater Tots | Smoked Bacon Grits  
Potato Puree | Corn, Bacon & Onions  
Sautéed Spinach | Crispy Vidalias  
Marinated Cucumbers | Sautéed Mushrooms  
Potato Gratin | Grilled Corn & Garlic Aioli  
Grilled Squash, Chimichurri

7

## ENTRÉES

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
Seared Georges Bank Scallops Spaghetti Squash, Green Beans, Cherry Tomatoes Pickled Jalapeño & Hazelnut Brown Butter	30
Smoked Chicken & Shrimp Gumbo Kevin's Andouille, Anson Mills Gold Rice Pickled Okra	22
Grilled Rohan Duck Breast Okra, Chanterelles, Cherries, Nectarines	29
Spice Roasted Springer Mountain Chicken Potato Puree, Green Beans, Shiitakes Vidalia Onions, Tarragon Jus	22
Roasted Scottish Salmon* Pine Nut Couscous, Feta, Kalamata Olives Cucumbers, Cherry Tomato	24
Grilled Heritage Pork Chop* Field Peas, Smoked Bacon Grits, Summer Peppers, 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

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

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