

# HAVEN

RESTAURANT AND BAR

havenrestaurant.com

Executive Chef Guillermo Garcia

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



womrestaurants.com

## SMALL PLATES

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

## SALADS

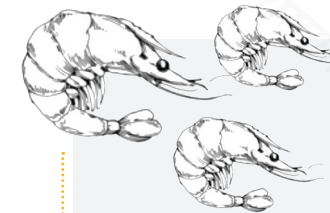
<b>Grilled Caesar</b> .....	10
romaine, radicchio, garlic-anchovy vinaigrette, croutons	
<b>Mama J's Butter Lettuce</b> .....	10
oven dried tomatoes, candied bacon, crispy onions, creamy blue cheese	
<b>Dresden Cobb</b> .....	13
farm egg, avocado, smoked bacon, feta, green goddess, mixed lettuces	
add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

## SIDES \$7

Smoked Bacon Grits | Vidalia Onion Rings | Succotash

## ENTRÉES

<b>Crispy Fried Chicken</b> .....	24
½ bird, whipped potatoes, green beans	
<b>Roasted Bay Of Fundy Salmon*</b> .....	25
pine nut couscous, cucumber, olive, tomato, feta	
<b>Grilled Certified Angus Beef Tenderloin</b> .....	39
gratin, garlic spinach, bearnaise	
<b>Pan Roasted Halibut</b> .....	32
summer ratatouille & arugula pesto	
<b>Big Green Egg Smoked Pork Ribs</b> .....	26
mac and cheese, pickles	
<b>Smoked Chicken &amp; Shrimp Gumbo</b> .....	26
andouille, carolina gold rice	



<b>Admiral's Platter</b> .....	30
crispy oysters, shrimp, scallops, lemon, cocktail, remoulade, jalapeño slaw, french fries	

## SANDWICHES

<b>The Cuban</b> .....	16
big green egg smoked pork butt, city ham, swiss, pickles, mustard, french fries	
<b>Po'Boy</b> .....	18
crispy shrimp or oyster, dressed & remoulade, french fries	
<b>Haven Burger*</b> .....	16
sweet onions, lettuce, special sauce, american cheese, french fries	

# WINE

## Whites

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

## Reds

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

# ROSÉ & RESERVES

## Rosé

<b>fabre</b>   rosé   provence .....	10   40
<b>flowers</b>   rosé   sonoma   2019 .....	15   60
<b>gerard bertrand</b>   brut rosé   france .....	14   56

## Whites

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

## Reds

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

Vintages and pricing subject to change without depending on availability.

# COCKTAILS

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

# BOTTLE BEER

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