

## SMALL PLATES & SALADS

Southern Cheese Board Seasonal Mostarda	15
Big Green Egg Smoked Pork Croquette Jalapeño Cabbage Slaw, Pickled Peppers	9
Darby Farms Chicken Liver Mousse Apple Cider, Sunchokes, Sourdough	12
Crispy Gulf Oysters Lemon Grits, Tarragon Remoulade, Cornichons	13
Red & Gold Beet Carpaccio Persimmons, Radish, Avocado, Aged Goat Cheese	10
Hand Cut Steak Tartare* Farm Egg Yolk, Potato Hay, Arugula, Horseradish	14
Blue Hill Bay Mussels Smoked Tomato, Chipotle, Grilled Sourdough	13
Sweet Potato Soup Broccoli, Smoked Bacon, Pepitas, Crème Fraîche	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
Winter Salad Broccoli, Carrots, Radish, Marinated Roots, Valbreso Feta, Pistachio Pesto	12
HAVEN Truffled Potato Hay	6

# HAVEN

RESTAURANT AND BAR

Executive Chef: Stephen Herman

## HAVEN CHOPS

Bone in Filet	14 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
60 Day Dry Aged Tomahawk Ribeye	36 oz	MP

(One Sauce and Side Included With Chop)

### SAUCES

Bearnaise | Veal Jus | Brandy Peppercorn | Blue Butter

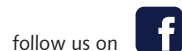
## SIDES

Parmesan Tater Tots | Smoked Bacon Grits  
Potato Puree | Brussels, Bacon & Onions  
Sautéed Spinach | Crispy Onions  
Roasted Cremini Mushrooms  
Potato Gratin | Sweet Potatoes & Turnips  
Roasted Carrots, Chimichurri

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## ENTRÉES

Bacon Wrapped North Georgia Trout Arugula, Apples & Beets, Crispy Sunchoke Spiced Pecan Brown Butter	25
Florida Black Grouper Caramelized Fennel, Broccoli, Local Ginger Fingerling Sweet Potatoes, Romesco	31
Grilled Certified Angus Beef Tenderloin* Potato Gratin, Garlic Spinach, Bearnaise	38
Seared Georges Bank Scallops Spaghetti Squash, Brussels Sprouts, 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 Rye Spätzle, Romanesco, Cipollini, Kumquat	29
Roasted Scottish Salmon* Pine Nut Couscous, Feta, Kalamata Olives Cucumbers, Cherry Tomato	24
Spice Roasted Springer Mountain Chicken Potato Puree, Brussels Sprouts, Shiitakes Cipollini, Tarragon Jus	22
Grilled Heritage Pork Chop* Smoked Bacon Grits, Shelling Beans, Roasted Carrots, Baby Vidalias, Huckleberry Jus	29
Homemade Ricotta Tortellini Roasted Cremini's, Winter Squash, Kale, Pesto	20
Our Farmer's Plate Daily Selection of The Local Harvest	18



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