

HAVEN

RESTAURANT AND BAR

havenrestaurant.com

LUNCH MENU

COCKTAILS

- Tybee Island** 19
herradura tequila, grapefruit, lime, soda, nori+salt, spirulina
- Blue Ridge** 17
condesa clásica gin, kapriol, vanilla syrup, alpine bitters, lemon, charcoal, pine soda
- Athens** 16
dry red wine, coca-cola, fresh seasonal fruit, red raspberry preserves, light citrus
- Augusta** 17
doma vodka, pear, iced green tea, boomsma, lemon, mint honey, spiced pear liqueur, bubbles

BEER

- Stella Artois** 7
- Sweetwater 420** 6.5
- Firemaker Hazed & Blazed Hazy IPA** 8
- Wicked Weed Pernicious** 9
- Wild Leap Local Gold Golden Ale** 6.5

Non-Alcoholic

- Illy Cold Brew (Can) 8oz 5
- San Pellegrino 4
- Blood Orange Pellegrino 3
- Fiji Water 4
- Grapefruit Pellegrino 3
- Red Hare Root beer 3.5

SALADS

- Classic Caesar** 12
romaine, parmesan, garlic-anchovy vinaigrette, croutons
 - Mama J's Butter Lettuce** 12
oven dried tomatoes, candied bacon, crispy onions, creamy blue cheese
 - Arugula & Apple Salad** 14
arugula, barley, radish, sunflower seeds, lemon vinaigrette
 - Crispy Rock Shrimp Salad** 24
baby lettuces, radish, heirloom cherry tomatoes, avocado vinaigrette
 - Dresden Cobb** 15
mixed lettuces, cherry tomatoes, haricots verts, smoked bacon, farm egg, avocado, feta, red wine vinaigrette
- add to any salad: chicken 12 shrimp 13 salmon 16**

SMALL PLATES

- Southern Meats & Cheeses** 22
benton's country ham, spotted trotter meats, pickled veggies, pimento cheese, local farmstead cheeses, beignets
- Blue Hill Bay Mussels** 18
bacon, tomato & chipotle broth, grilled sourdough
- Timmy's BBQ Shrimp** 18
worcestershire, french bread
- Potato Hay** 7
parmesan, white truffle oil, parsley
- Seared Sea Scallops** 22
sweet potato, local apples, pecan crunch
- Smoked Beets** 15
honey goat cheese, shaved fennel, toasted sunflower seeds
- Crispy Brussels Sprouts** 15
cider gastrique, sesame seeds, smoked bacon

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

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ENTRÉES

- Roasted Bay of Fundy Salmon** 29
pine nut couscous, cucumber/olive/tomato & feta salad
- Chicken and Shrimp Gumbo** 26
andouille sausage, carolina gold rice
- Roasted Green Circle Farms Chicken** 30
carolina gold rice & sea island red peas hoppin' John, roasted broccoli, chimichurri
- Sauteed North GA Trout** 28
smoked tomato grits, baby collards, pumpkin seeds

SANDWICHES

- Grilled Chatel Farms Steak Sandwich** 26
hoagie, aged swiss, mushrooms, onions, horseradish sauce
- HAVEN Burger** 25
signature wagyu beef blend, american cheese, lettuce, tomato, pickles, shaved vidalia onion, special sauce, homemade sesame bun
add bacon 2.50
- Truffle Chicken Salad Melt** 15
grilled sourdough, aged swiss, lettuce, tomato
- Blackened Salmon BLT** 18
blackened salmon filet, tomato, dill mayo, nueske's bacon, homemade sesame bun
- Cuban** 16
smoked pork, ham, mustard, swiss cheese, pickles, mojo sauce

all sandwiches are served with french fries

SIDES

- French Fries 8 | Smoked Tomato Grits 8 | Hoppin' John 9
- Garlic Spinach 8 | Haricots Verts 8 | Roasted Broccoli 9

Split plate charge \$5. No split checks for parties of 6 or more. Gratuity may be added to parties of 6 or more.