

HAVEN

RESTAURANT AND BAR

havenrestaurant.com

COCKTAILS

Augusta	17
doma vodka, pear, iced green tea, boomsma, lemon, mint honey, spiced pear liqueur, bubbles	
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	
Ellijay	19
knob creek bourbon, chicory pecan bitters, hard apple cider, journeyman apple liqueur, pecan maple molasses, oj	
Athens	16
dry red wine, coca-cola, fresh seasonal fruit, red raspberry preserves, light citrus	
Savannah	18
kraken spiced rum, charred pineapple, velvet falernum, lo-fi gentian amaro, polynesian kiss bitters, lime, cardamom+árbol de chili, edible gold	
Haven Hog	18
whistlepig piggyback rye, luxardo cherry syrup, angostura bitters, orange, luxardo cherry, candied bacon	
My Little Grass Shack	15
lemon, pineapple, hibiscus syrup, fee foam	

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

SMALL PLATES

Homemade Yeast Rolls	6.5
parmesan herb butter	
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	
Seared Sea Scallops	22
sweet potato, local apples, pecan crunch	
Potato Hay	7
parmesan, white truffle oil, parsley	
Smoked Beets	15
honey goat cheese, shaved fennel, toasted sunflower seeds	
Sticky Lamb Ribs	16
peanut butter glaze, apple-celery slaw, crushed peanuts	
Crispy Brussels Sprouts	15
cider gastrique, sesame seeds, smoked bacon	

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	
Dresden Cobb	15
mixed lettuces, cherry tomatoes, haricots verts, smoked bacon, farm egg, avocado, feta, red wine vinaigrette	
Arugula & Apple Salad	14
arugula, barley, radish, sunflower seeds, lemon vinaigrette	
add to any salad: chicken 13 shrimp 14 salmon 16	

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

JOIN US FOR FRIED CHICKEN & BUBBLES EVERY SUNDAY EVENING

ENTRÉES

Chicken and Shrimp Gumbo	26
andouille sausage, carolina gold rice	
Spinach Caramelle	26
taleggio, grana padano, ellijay mushrooms, curried cauliflower	
Roasted Bay of Fundy Salmon	29
pine nut couscous, cucumber/olive/tomato & feta salad	
Grilled Hunter Cattle Pork Chop	36
mole, fingerling sweet potato, red beans, cipollini onions, salsa verde	
Roasted Green Circle Farms Chicken	30
Carolina gold rice & sea island red peas hoppin' john, roasted broccoli, chimichurri	
HAVEN Burger	25
signature wagyu beef blend, american cheese, lettuce, tomato, pickles, shaved vidalia onion, special sauce, homemade sesame bun, french fries	
add bacon 2.50	
Sauteed North GA Trout	28
smoked tomato grits, baby collards, pumpkin seeds	
Grilled Beef Tenderloin	54
whipped potatoes, garlic spinach, bearnaise	
Braised Chatel Farms Short Rib	39
celery root purée, roasted carrots, roasted brussels	

SIDES

French Fries 8 | Whipped Potatoes 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.

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