

## brunch

A choice of a la carte or the prix fixe menu  
\$24 prix fixe includes choice of 1 item and two mimosa's or bloody mary's

<b>EGGS BENEDICT</b> - cured spanish pork loin, hollandaise, toasted english crumpets	13
<b>STEAK &amp; EGGS</b> - grilled hanger steak, two eggs any way, sauce bearnaise	15
<b>HAVEN OMELET</b> - bentons bacon, gruyere, mushrooms, tuscan kale, herbs	13
<b>EGG WHITE OMELET</b> - spinach, goats cheese, roasted red peppers, basil, pine nuts	13
<b>CROQUE MONSIEUR</b> - bentons ham, cheddar, mornay sauce, bread & butter pickles	14
<b>BREAKFAST BURRITO</b> - chorizo scrambled eggs, black beans, pico de gallo, guacamole, sour cream	13

above items served with home fries

<b>CROISSANT FRENCH TOAST</b> - feuiletine pastry crust, banana caramel, pecan nuts, powdered sugar	14
<b>YOGURT PARFAIT</b> - greek yogurt, housemade granola, seasonal berries	13
<b>PORK BELLY SWEET POTATO HASH</b> - poached eggs, chipotle hollandaise, scallions, toasted brioche	13
<b>SMOKED SALMON PLATTER</b> - cream cheese, avocado, pickled red onion, caper berries, hard boiled egg, radishes, tomato	15

<b>HAVEN BURGER</b> - grafton cheddar, tomato, red onion, bread and butter pickles, spicy aioli, potato roll	15
<b>KOREAN SHORT RIB SLIDERS</b> - kimchee, pickled carrots & daikon, cilantro, sriracha mayo	15
<b>SHRIMP "PO' BOY" SLIDERS</b> - rock shrimp, shredded iceberg, scallion remoulade	15
<b>CRISPY CHICKEN SANDWICH</b> - lightly fried chicken, bacon, fontina cheese, avocado, cole slaw, grain mustard aioli	15
<b>GRILLED FALL CHICKEN SALAD</b> - grilled chicken breast, arugula, crumbled blue cheese, toasted walnuts, dried cranberries, pickled pearl onions, red wine vinaigrette	17 (\$27 Prix Fixe)

We strive to support our local farmers and use all natural, healthful, wholesome and sustainable ingredients per market availability