

HAVEN

RESTAURANT AND BAR

Executive Chef: Stephen Herman

SNACKS

Assorted Breakfast Breads	4
Beignets	5
Granola, Greek Yogurt, Fresh Berries	6
Homemade Biscuits, Sausage Gravy	6

ENTREES

Jonah Crab Cake	13
Grilled Asparagus Salad, Poached Egg, Lemon Hollandaise	
BLT	10
Grafton Cheddar, Homemade Wheat Bread, Lemon Aioli	
Eggs Benedict	13
Benton's Ham, Spinach, Hollandaise	
Crispy Gulf Oyster Salad	11
Organic Lettuces, Local Vegetables, Green Goddess Dressing	
The Dresden Omelette	10
Asparagus, Artichokes, Vermont Goat Cheese	
H&F Semolina French Toast	9
Blueberry Syrup, Fresh Berries, Whipped Cream	
The Dresden Frittata	12
Oven Dried Tomatoes, Valbrasso Feta, Local Arugula	
The Big Biscuit	11
Homemade Sausage, Fried Egg, Tillamook Cheddar	
Steak n' Eggs	15
Grilled CAB Hanger Steak, Scrambled Eggs, Hash Browns, Bernaise	
Shrimp n' Grits	12
Andouille, Vidalia Onions, Roasted Tomatoes	
H&F Bagel	11
Smoked Salmon, Shaved Red Onion, Capers	

SIDES

Homemade Sausage	4
Applewood Smoked Bacon	
Hash Browns	
Smoked Bacon and Cheddar Grits	

BRUNCH BEVERAGES

Classic Mimosa	8
Strawberry Mimosa	8
Bloody Mary	8
Fresh Squeezed Juices	3