

# HAVEN

RESTAURANT AND BAR

Executive Chef: Stephen Herman

## SMALL PLATES

Dillwood Farms Squash Blossoms Field Pea Salad, Goat Cheese	13
Hickory Smoked Georgia Trout Apples, Pecans, Herb Salad, Horseradish	10
Braised Georgia Rabbit Bacon Dumplings, Chanterelles, Fresh Herbs	13
Crispy Gulf Oysters Lemon Grits, Tomato-Caper Relish, Fried Cornichons	10
Grilled Chicken Livers Acorn Squash Puree, Sorghum, Rosemary	8
Beef Tartare* Country Mustard, Pumpernickel Rye, Capers, Quail Egg	13
Blue Hill Bay Mussels Smoked Tomato, Chipotle, Grilled Sourdough	11
Sweet Potato Soup Vanilla Cream, Candied Pecans	8
HAVEN Truffled Potato Hay	5

## SALADS

Local Fall Vegetable Salad Moore Farms Baby Lettuce, Meyer Lemon Vinaigrette	7
Caesar Salad Grilled Romaine, Garlic-Anchovy Vinaigrette, Sourdough Croutons	8
Dillwood Farms Butter Lettuce Oven Dried Tomatoes, Candied Bacon, Crispy Red Onion, Creamy Blue Cheese	9
Organic Spinach* Fresh Bacon, Poached Farm Egg, Cheddar Toast, Roast Shallot Vinaigrette	10
Grilled Georgia Apples Arugula, Chanterelles, Flat Creek Blue, Walnuts	12

## ENTREES

Applewood Smoked Bacon Wrapped North Georgia Trout Local Swiss Chard, Lemon and Pecan Brown Butter	22
Roasted Georges Bank Scallops Pumpkin Puree, Flat Creek Oyster Mushrooms, Benton's Ham, Wilted Escarole, Pesto	26
Grilled C.A.B. Tenderloin* Maytag Blue Grits, Brussels Sprouts, Butternut Squash, Cippolini Onions	33
Smoked Chicken and Shrimp Gumbo Anson Mills Rice Grits, Andouille Sausage, Local Okra	21
Georges Bank Lemon Sole Anson Mills Farro, Butternut Squash, Romesco Sauce	27
Joe Jurgielewicz Duck Leg Confit Sweet Potatoes, Honey Roasted Turnips	24
Grilled Berkshire Pork Chop Mustard Spaetzle, Seared Apples, Apple Butter	27
½ Roasted Ashley Farms Chicken Field Peas, Local Greens, Tarragon Jus	22
Roasted Scottish Salmon Pine Nut Couscous, Feta, Kalamata Olives, Cucumbers	22
Homemade Lemon Ricotta Tortellini Summer Squash, Cherry Tomatoes, Garden Basil	19
Seasonal Vegetable Plate	18
<b>SIDES</b>	<b>6</b>
Mustard Spaetzle	
Applewood Smoked Bacon Grits	
Fried Okra	
Pine Nut Cous Cous	
Parmesan Tater Tots	
Field Peas	

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