

HAVEN

RESTAURANT AND BAR

Executive Chef: Stephen Herman

SMALL PLATES

Southern Cheese Selection 13
Seasonal Mostarda

Poached Georgia Shrimp 12
Spring Peas and Carrots, Favas,
Valbresso Feta

Hickory Smoked Scottish Salmon 11
Pickled Red & Yellow Beets,
Dill-Caper Yogurt

Braised Georgia Rabbit 13
Morel Mushrooms, Herb Salad,
Bacon & Thyme Cornbread

Crispy Gulf Oysters 10
Lemon Grits, Tomato-Caper Relish,
Fried Cornichons

Johnson's Farm Buttermilk Gnocchi 9
Ramps, Spring Mushrooms,
Asparagus

Beef Tartare 13
Country Mustard, Pumpernickel Rye,
Capers, Quail Egg

Blue Hill Bay Mussels 11
Smoked Tomato, Chipotle,
Grilled Sourdough

Vidalia Onion Soup 8
Asparagus Custard, Lemon Oil

HAVEN Truffled Potato Hay 5

SALADS

Local Spring Vegetable Salad 7
Moore Farms Baby Lettuce,
Pickled Ramp Vinaigrette

Caesar Salad 8
Grilled Romaine, Garlic-Anchovy
Vinaigrette, Sourdough Croutons

Dillwood Farms Butter Lettuce 9
Oven Dried Tomatoes, Candied Bacon,
Crispy Red Onions, Creamy Blue Cheese

Organic Spinach 10
Fresh Bacon, Poached Farm Egg,
Cheddar Toast, Roast Shallot Vinaigrette

Local Arugula and Strawberries 10
Radish, Flat Creek Blue, Spiced Pecans,
Strawberry-Black Pepper Vinaigrette

ENTREES

Applewood Smoked Bacon Wrapped 23
North Georgia Trout
Local Swiss Chard, Lemon and Pecan
Brown Butter

Roasted Georges Bank Scallops 27
Vidalia Onion Grits, Creamed Spinach,
Ham Hock Broth

Grilled C.A.B. Tenderloin 33
Roasted Garlic Grits, Artichokes, Baby
Carrots, Fava Beans, Herb Butter

Georges Bank Silver Hake 26
Spring Vegetables, Morel Mushrooms,
Saffron-Green Garlic Aioli

Smoked Chicken & Shrimp Gumbo 21
Anson Mills Rice Grits, Andouille
Sausage, Local Okra

Joe Jurgielewicz Duck Leg Confit 24
Vidalia Onion Puree, Braised Greens,
Honey Roasted Turnips

Grilled Heritage Pork Chop 27
Root Vegetable Gratin, Roasted
Fennel Jam

Spice Roasted Ashley Farms Chicken 22
Roasted Fingerling Potatoes, Glazed
Local Carrots, Tarragon Jus

Roasted Scottish Salmon 22
Pine Nut Couscous, Feta,
Kalamata Olives, Cucumbers

Swiss Chard & Ricotta Tortelloni 19
Spring Mushrooms, Artichokes,
English Peas

Seasonal Vegetable Plate 18

SIDES

Roasted Potatoes & Carrots 6
Applewood Smoked Bacon Grits
Fried Okra

Pine Nut Cous Cous
Parmesan Tater Tots
Spring Vegetable Ragout

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

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www.havenrestaurant.com

WORD
OF
MOUTH
RESTAURANTS

SHARE THE EXPERIENCE
SPREAD THE WORD